

CONSERVATORY

YEAR OF THE HORSE LUNAR NEW YEAR

ASIAN-INSPIRED MENU

DINNER

ADULT: \$160^{PP} | CHILD: \$80^{PP}

FROM THE OCEAN

Tasmanian Oysters, Mignonette Dressing

Queensland Tiger Prawns, Cocktail Sauce

Vannamei Prawns, Tartare Sauce

Tunisian Blue Swimmer Crab with Sweet Chilli and Lime Dressing

Australian Bay Bugs

Half-Shell Hokkaido Scallops with Lemon Dressing

New Zealand Green-Lipped Mussels with Balsamic Vinaigrette

Cloudy Bay Diamond Clams with Balsamic and Fresh Herbs

Yellowfin Tuna Crudo

Tasmanian Smoked Salmon with Capers, Pickled Onions and Horseradish Cream

COLD SELECTION

Yu Sheng - Double Happiness and Good Luck Salad,

Bountiful Harvest Salmon & Kampachi, Traditional Condiments

Barley, Pumpkin, Pickled Cabbage

Halloumi and Fig Fattoush Salad

Mixed Seafood Salad with Heirloom Tomato and Cucumber

Beetroot, Egg and Rye Salad

Bacon and Avocado, Blue Cheese Dressing

Pan-Seared Duck Breast, Charred Baby Gem, Couscous, Wild Berry Dressing

DELICATESSEN

Prosciutto di Parma, Smoked Ham, Mortadella

Selection of Mixed Leaves

Superfood Toppings

Assorted Dressings

JAPANESE SELECTION

Sashimi Selection: Salmon, Tuna, Kingfish

Assorted Maki Rolls

Assorted Nigiri

Chef's Special Maki and Nigiri

Seaweed Salad with Octopus

Soy, Wasabi, Tobiko, Pickled Ginger, Seaweed

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WESTERN INTERACTIVE KITCHEN

SOUPS

Tomato and Roast Pepper Soup

CARVERY

O'Connor Grain-Fed Angus Striploin, Garlic, Rosemary, Truffle Rub

Porchetta

Ras El Hanout Spiced Roast Lamb

Roasted Corn, Paprika Mayo

Broccoli Florets, Almond Flakes, Burnt Butter

CHEF'S COLLABORATION

Oyster Kilpatrick

Calamari in a Spiced Tomato Ragout, Capers, Olives and Basil

Oven-Roasted Barramundi, Wilted Greens, Sauce Choron

Baked Salmon, Smoked Almonds, Parsley, Orange, Romesco

Sumac Roasted Lamb Rump, Beetroot, Pomegranate Salsa, Horseradish Mash

Stuffed Chicken Breast, Chorizo, Sweet Potato Purée

Roasted Carrots, Tahini Sauce

Steamed Broccolini, Green Beans, Asparagus, Fragrant Olive Oil

Lemon Roasted Fingerling Potatoes, Confit Garlic, Oregano

ITALIAN KITCHEN

PIZZA

Pizza Margherita, Sun-Blushed Tomatoes, Basil

Pizza Capricciosa - Ham, Mushrooms, Olives and Artichokes

PASTA

Spinach-Ricotta Ravioli, Ratatouille Vegetables, Pesto Cream

Gnocchi, Chicken, Wild Mushrooms, Green Peppercorn Sauce

Grated Parmesan

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ASIAN INTERACTIVE KITCHEN

SOUP

Sweet and Sour Soup

HANGING STATION

Make Your Own Bao Buns or Chinese Pancakes

Peking Duck, Crispy Pork, Soy Chicken, Char Siu Pork, Cucumber, Spring Onion, Hoisin Sauce

DIM SUM

Chicken Siu Mai, Prawn Har Gow, Char Siu Bao, Vegetable Dumpling

Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

WOK DISHES

Steamed Port Phillip Bay Snapper, Soy, Ginger, Sichuan Chilli Oil

Braised Pork Ribs with Nam Yue, Lotus Root, Dried Mussels

Crispy Quail, Black Fungus, Ginkgo Nuts, Red Dates, Ginger, Green Chilli, Oyster Sauce

Singapore-Style Chilli Lobster and Snow Crab

Sticky Spicy Beef Ribs, Peking Sauce

Wok-Fried Rice, Crab, Egg, Spring Onion, Bean Sprouts, Lettuce

Hokkien Char Noodles, Mixed Seasonal Vegetables, Yuba

Hunan-Style Stir-Fried Okra with Bean Paste and Chilli

Baked Half-Shell Hokkaido Scallop and Crab Meat Gratin

LUNAR NEW YEAR GOODIES

Fortune Cookies & Assorted New Year Lollies

Portuguese Egg Tarts

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TANDOOR INTERACTIVE KITCHEN

TANDOOR

Tandoori Chicken Malai Tikka

Achari Paneer Tikka

CURRIES

Lamb Vindaloo

Paneer Pasanda

Goan Prawn Curry

Green Peas and Onion Pulao

Mixed Fruit Chaat

Butter Garlic Naan

Vegetable Samosa with Tamarind Chutney

Pappadum, Mango Pickle, Eggplant Pickle, Chilli Pickle, Mint Sauce

SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comté - Marcel - France

Double Brie - Willow Grove - Gippsland Region, Victoria

Vintage Cheddar - Willow Grove - Gippsland Region, Victoria

Ash Goat - Meredith - Gippsland Region, Victoria

Moss Vale Blue - Berry's Creek - Australia

Brillat-Savarin - Will Studd - Burgundy, France

Fermier Organic Cheese - L'Artisan - Victoria

Marinated Bocconcini - Montefiore - Victoria, Australia

Marinated Feta - Gourmet - Australia

LUNAR NEW YEAR DESSERT SELECTION

CHOCOLATE FOUNTAIN

Strawberry, Marshmallows, Chocolate Brownies

Chocolate Fondants, Whipped Cream, Berry Compote

Exotic Lollipop

Macarons

Doughnut Wall

Daily Selection of Ice Creams and Sorbets