



## Spring Buffet Lunch Menu

5/7/9 February 2024  
Adult \$78 | Children \$39

### Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Sea Whelk / Baby Lobster

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Red Wine Mignonette

### Garden Salad Bar

Romaine Lettuce / Mesclun Mix / Green Coral/  
Golden Pumpkin Salad with Almonds

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel  
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Orange Balsamic / Sesame Dressing

### The Platters

Oriental Light Spiced Crunchy Jelly Fish with Spicy Sesame Dressing  
Smoked Duck Breast with Melons  
Traditional Smoked Salmon with Condiments

### Gourmet Cheese Board

Brie Cheese/Emmenthal Cheese/ Cheddar / Blue Cheese  
Selection of International Cheese  
Served with Cheese Cracker. Cranberry Marmalade. Fresh Grapes  
Walnuts and Dried Fruit

### Bakery Bread Basket

Farmer Bread, Rye Bread, French Baguette  
Mini Bread Rolls, Lavosh and Grissini Stick  
Served with Portion Butter and Herb Olive Oil

### From Our Soup Tureen

Light Cream of Forest Mushrooms  
Served with Buttered Croutons

### Au Gratin

Baked Half Shell Scallop  
Chili Aioli, Green Onions and Tobico

### Pasta Station

Beef Ragout, Pesto, Pomodoro Aglio e Olio  
Selections of Pasta and Sauces with Assorted Condiments.  
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

**Menu Subject to changes & availability of fresh product**



Festive Rotisserie

Herbal Cantonese Roasted Duck  
Barbeque Black Angus Rib Eye Roll

Served with Dijon Mustard, Whole Grain Mustard, Horseradish, Chili and Roasted Sesame Dipping

Hot Selections

Seafood Casserole with Cherry Tomato Compote  
Oven Baked Spotted Grouper Fillet with Soy Glace  
Roasted Chicken with Root Vegetables and Natural Jus  
New Zealand Lamb Chop with Three Pepper Sauce  
Deep Fried Honey Prawn Dumpling  
Sautéed Seasonal Vegetables with Egg White and Crabmeat Sauce  
Cheese Crusted Potato with Bacon Bits  
Braised Efu Noodles with Enoki Mushroom and Chives  
Oriental Egg Fried Rice with Roasted Meat and Shrimp

Desserts

Mandarin Orange Meringue Tart  
Jasmine Infused Cream Brule  
Baked Apple Tart  
Selections of French Pastries  
Assorted Peranakan Sweets  
Festive Cookies  
Pan Fried Nian Gao  
Fresh Cut Fruit Bowl

Hot Dessert

Warm Chocolate Pudding with Vanilla Sauce

Ice Cream Counter

Selection of Ice Creams  
Served with Cookies Crumbles, Wild Berries, Chocolate Chips  
Waffles Crisp, Chocolate and Berries Compote

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## **Spring Buffet Lunch Menu**

6 /8 February 2024

Adult \$78 | Children \$39

### Seafood on Ice

Poached Tiger Prawn / Flower Clam / Sea Whelk / Baby Lobster

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Red Wine Mignonette

### Garden Salad Bar

Romaine Lettuce / Mesclun Mix / Green Coral/

Watermelon Greek Salad with Feta Crumbles

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing /Orange Balsamic / Sesame Dressing

### The Platters

Japanese Marinated Scallop Lips with Sesame

Assorted Butchery Delicacies

Green Tea Cured Salmon

### Gourmet Cheese Board

Brie Cheese/Gruyere/ Cheddar / Camembert Cheese

Selection of International Cheese

Served with Cheese Cracker. Cranberry Marmalade. Fresh Grapes

Walnuts and Dried Fruit

### Bakery Bread Basket

Farmer Bread, Rye Bread, French Baguette

Mini Bread Rolls, Lavosh and Grissini Stick

Served with Portion Butter and Herb Olive Oil

### From Our Soup Tureen

New England Seafood Chowder

Served with Buttered Croutons

### Au Gratin

Baked Italian Cozze

Golden Breadcrumbs, Tomatoes and Fresh Herbs

### Pasta Station

Beef Ragout, Pesto, Pomodoro Aglio e Olio

Selections of Pasta and Sauces with Assorted Condiments.

Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini

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Festive Rotisserie

Crispy Five Spice Pork Belly  
Barbeque Australian Rib Eye Roll

Served with Dijon Mustard, Whole Grain Mustard, Horseradish, Chili and Roasted Sesame Dipping

Hot Selections

Cheese Crusted Seafood Casserole with Tomato and White Wine Cream  
Oven Baked Barramundi Fillet with Shiro Miso  
Roasted Chicken with Forest Mushroom Ragout  
Grilled Cajun Style Lamb Chop  
Deep Fried Prawn Net Roll  
Sautéed Seasonal Vegetables with Fresh Shitake Mushrooms  
Oven Baked Potato with Fresh Herbs  
Braised Noodles with Roasted Duck and Chive  
Crabmeat and Egg Fried Rice

Desserts

Mandarin Orange Meringue Tart  
Chilled Mango Pudding  
Baked Apple Tart  
Selections of French Pastries  
Assorted Peranakan Sweets  
Festive Cookies  
Pan Fried Nian Gao  
Fresh Cut Fruit Bowl

Hot Dessert

Banana Clafoutis with Vanilla Sauce

Ice Cream Counter

Selection of Ice Creams  
Served with Cookies Crumbles, Wild Berries, Chocolate Chips  
Waffles Crisp, Chocolate and Berries Compote

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