



Sunday BRUNCH BUFFET

SUN
12
NOVEMBER

COLD CUT:

- Coppa di Parma
- Chorizo
- Serrano ham in bone
- Prosciutto crudo
- Mortadella pistachio

CHEESE:

- Bleu d'Auvergne
- Pamiggiano Reggiano
- Truffle Manchego
- Comte 6 months
- Cumin gouda
- Mild Gouda
- Brie
- Emmental
- Tomme de Savoie

SALAD:

- Salad Bar
- Salmon rillettes
- Nicoise salad
- Creamy potato salad
- Lamb Thai salad
- Yam woon sen talay
- Cold cucumber, mint and goat cheese soup

SEAFOOD ON ICE:

- Oyster Fine de Claire
- Tiger prawns
- Baby squid
- NZ mussel
- Blue crab

SUSHI:

- Maki · Sushi · Sashimi

BREAD STATION:

- Mini cereal bread
- Mini French baguette
- Focaccia tomato Italian basil
- Grisini with dips (cream cheese and herbs, tomato sundried pesto, tapenade)

THAI DISHES:

- Chicken Cashewnut
- Angel prawns
- Jasmine rice

MAIN DISHES:

- Australian Tenderloin with pepper sauce
- Squid persillade
- Couscous with semoule

SIDES DISHES:

- Blanched Broccolini
- Truffle mashed potato
- Sweet potato fries and rosemary
- Mixed roasted vegetables

ITALIAN LIVE STATION:

- Carbonara in parmesan wheel
- Risotto Basil and tomato
- Gnocchi pesto

PIZZA:

- Pizza Serrano and roquet
- Pizza roasted Mediterranean vegetables

BBQ LIVE STATION:

- NZ mussel
- River Prawn
- Squid

CARVING STATION:

- Roasted Free range chicken
- Cote de Boeuf Black angus
- Crispy pork belly
- Salmon fillet

SAUCES:

- Beef au Jus · Pepper sauce
- Shallot sauce · Truffle sauce
- Garlic butter sauce
- Chimichurri
- Thai meat sauce
- Thai seafood sauce

DESSERTS:

- Mango cheesecake
- Choux Paris-Brest
- Vanilla mille-feuille
- Lemon tart meringue
- Strawberry tart
- Fruit skewers
- Chocolate fondue
- Ice cream station
- Chocolate truffle
- Macaron

SOFT DRINKS:

- Orange juice · Apple juice
- Infused water · Coke
- Coke zero · Sprite
- Soda water

ALCOHOL:

- Red Wine · White Wine
- Beer · Tropical Rum Punch

MUSIC:

- Dual Band