





25 December. | 12pm - 3pm. **\$98**** per guest

LIVE STATION

Tonkotsu Ramen

Sliced Pork belly, Toasted Seaweed, Ramen Egg

SASHIMI & MAKI

Salmon

Tuna

Hamachi

(3)

Served with Wasabi, Pickled Ginger, Soya Sauce

Unagi Roll ②
Egg Mayo Inari Sushi ①③⑧

SIDES

Asari Clam Soup 🔊 🕞

Tamagoyaki 🔘

Truffle Somen ®

Chicken Karage ®







SOUP

Celeriac Stew

Bacon, White Beans, Crème Fraiche



LIVE STATION

Meat Lover's

Roasted Turkey

Black Angus Striploin 🐯

Whole Roasted Barramundi 🕖

Served With Cranberry Sauce, Red Wine Sauce, Bread Sauce, Dijon Mustard, Whole Grain Mustard



"Pulled"- Man Pork

Apple Vinegar Honey, Chopped Shallot, Italian Parsley, Brioche Bun, Tomatoes, Lettuce & Cucumber



Scrambled Egg

Sesame Bagel Rosti Crumble

Bacon Bits Scallion

Smoked Salmon Belly Nacho Cheese Sauce

Caviar







SALAD LAB

Garden Greens, Romaine, Red Cabbage, Radicchio, Corn Salad,
Beetroot, Cherry Tomatoes, Japanese Cucumber, Green Olives, Black Olives,
3 Colour Capsicum, Shredded Carrots, Corn (canned), Fresh Sliced Onion,
Balsamic Vinaigrette, Orange Vinaigrette, Extra Virgin Olive Oil

Winter Salad (V)

Garden Greens, Spinach, Roquefort, Pinenuts, Orange, Beetroot



Roasted Brussels Sprout

Bacon, Pepper Jack Cheese, Almond



Goat Cheese

Torched St. Maure, Fig Compote, Assam



Pate En Croute

Foie Gras, Pork Shoulder, Beef Jelly



CHARCUTERIE SELECTIONS

Honey Ham (pork), Bresaola (beef), Mortadella (chicken), Spicy Chorizo (pork), Pepperoni (beef)



Condiments

Dijon Mustard, Whole Grain Mustard, Capers, Gherkins, Cocktail Onions







ARTISANAL CHEESES

Gruyere, Aged Comte, Camembert, Emmental, Parmesan, Roquefort/any blue Cheese, St.Maure, Boursin

Condiments

Grapes, Walnut, Cheese Cracker, Dried Apricot, Fruit Paste

COLD CUT FISH SELECTION

Smoked Salmon ②
Smoked Haddock ③

HOT SELECTION

Cauliflower Gratin (V)
Baked Baby Potatoes, Hard Boiled Eggs (a) (a)
& Garlic Cream Sauce (V)

XO Fried Rice (29)
Prawn Tempura (29) (29)

Indian Lamb Curry (1)
Prata (V) (1)

Red Wine Braised Beef Cheek (*) (4)
Pork Sausage with Caramelised Onion (*) (6)

Roasted Butter Corn Fed Chicken (1)







SEA TREASURE

Top Up Additional \$48

Boston Lobster, Japanese Oysters, Tiger Prawns

Served with Lemon Wedges, Mignonette, Tabasco

DESSERTS

Chef's Chocie: 5 Types of Christmas Canape Desserts

Chef's Chocie: 2 Christmas Logs / Whole Cakes

Chocolate Fondue

Fruits Skewer Marshmallow Waffles

Christmas Cookies



Fresh Tropical Cut Fruits
Gelato Trolley

Dietary Information

- (xa) Alcohol (b) Beef (a) Dairy (b) Eggs (b) Soy
- Fish Gluten Nuts V Vegetarian
- Shellfish Sesame Mustard Pork