



## Christmas Day Dinner

### Seafood

Fresh water yabbies with Garlic Aioli  
Moreton bay bugs  
Queensland Red spot King prawns  
South Australia Pacific oysters with spicy Bloody Mary sauce  
Oyster Kilpatrick  
Blue swimmer crab  
Green lip mussels

### Mezze

Jamón Serrano ham with fresh figs, rock melon, black pepper honey emulsion  
Duck Pate with red onion jam  
Smoked salmon and crab mascarpone roulade with mango salsa  
Wagyu beef Tataki with citrus ponzu sauce and julienne of daikon radish  
Tomato salad with goat's cheese, lemon olive oil, almonds and fresh herbs  
Buffalo mozzarella, cherry tomatoes, basil, olives  
Romaine lettuce with shaved radish, cucumber, sweet corn and French dressing  
Nice salad with quail eggs, green beans, shallot Dijon vinaigrette, potato

### Sushi Station

Sashimi , nigiri and nori roll freshly make by our sushi chef Kazu featuring :  
Tuna, salmon, unagi, calamari, prawns, tobkio caviar and vegetarian selection

### Tandoori Open Kitchen

Our own tandoori master Abjhit will showcase his favorite's dishes:  
Lamb Noorani kebab  
Tandoori Swordfish  
Makhani chicken  
Naan bread make with choices of twelve varieties of fillings  
Malai kofta  
Tandoori Harayali chicken

### Wok station

Malay sambal king prawns  
Wok fry scallops with snow peas with Shao xing wine and fresh ginger  
Garlic prawns stir fry with spring onion  
Sambal bean curd and tomato  
Vegetarian Char Kway Teow  
Wok tossed bok choy and asian greens with sesame oil



## Christmas Day Dinner

### Rotisserie Open Kitchen

Prime rib of beef with Yorkshire pudding and Béarnaise sauce

Turkey breast with cranberry sauce and sage stuffing

Honey glazed leg of ham

Asian five spiced roasted duck with pancake and hoi sin sauce

### Steamer Basket

Prawns dumpling

Siu mai pork dumpling

### Italian Pasta

Spinach and ricotta ravioli with broccoli, chilli, garlic & Parmigiano cheese

Linguine with pancetta, cream and mushroom

Penne with tomato, basil and Italian white truffle oil

### Risotto

Pumpkin, Gorgonzola and spinach

Porcini mushroom, Sweet corn and asparagus

### Soup

Butternut pumpkin soup with King Island cream

Lentils and summer vegetables

### Dessert

Chocolate fountain with seasonal fruits and marshmallows

Selection of ice-creams

Dark Chocolate and Praline Mousse

Vanilla Yogurt Panacotta

Tiramisu

Christmas mince tart

Traditional Christmas pudding with Brandy custard sauce

Summer trifle

Yule Log

Lemon tart

Fresh fruit salad

Raspberry crème brulee

Import and local farm house cheeses with dried fruit, crisp breads and quince paste