

24 DECEMBER 2020

CHRISTMAS NIGHT GALA DINNER BUFFET

SALAD

Selection of Garden Greens

Rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber, radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin,

Condiments

Lemon wedges, bacon bits, garlic croutons, anchovy fillet, beetroot, corn kernel

White balsamic vinaigrette, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing

SMOKED AND CURED

Chicken ham sliced
Home-cured beef pastrami sliced
Roast beef with cherry tomatoes
Assorted cold cut

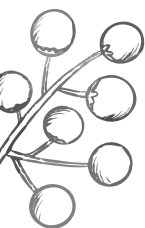


Condiments

Homemade jams and preserves, mustards, pickles, marinated vegetables

TERRINES AND CHEESES

Chicken pate with brandy and dried fruits
Pork and chicken parfait
Chicken rillettes
Chicken terrine with dried fruits
Seafood terrine
Artisan Cheese Selection



Condiments

Truffle honey, fruit chutney
Green and black olives
Butter
Jam, honey and chutney
Pickles

BAKER'S ARTISAN BREAD DISPLAY

Home-baked baker's bread selection

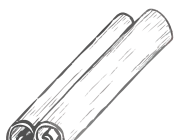
Condiments

Selection of nuts, grapes, butter, assorted jams, lavash bread, Grissini sticks



INTERNATIONAL SALAD AND APPETIZER

Melon salad with Parma ham, rocket and parmigiano
Mozzarella with confit tomato and balsamic
Octopus with salsa verde
Apple salad with grapes and raisin
Green bean salad with sun-dried tomatoes
Maple roasted vegetables with goat cheese
Herb-roasted beetroot salad with feta cheese
Tuna tataki on the bean, radish and Kalamata olives
Orange-flavoured German potato salad with gherkin and bacon bits
Lotus root salad
Gotu kola salad
Dried sprats salad





CHILLED SOUPS AND SHOOTERS

Honey and cinnamon flavoured tomato and grape gazpacho
Mint lassi

SEAFOOD STATION

Vodka and Sri Lankan-spiced marinated fish fillet
with beetroot, dill, Christmas spice and condiments
Smoked Tasmanian salmon
Poached shrimps on herb dressing
Seafood salad
Nut-crusted tuna loin with Christmas-spiced roasted fruits

Condiments

Capers, lime wedges, horseradish cream, cocktail onion, honey mustard, lime mustard

SUSHI AND NIGIRI STATION

Nori Rolls

Pickled vegetable

Maki rolls

Tuna, crabstick, cucumber and avocado

Condiment

Japanese pickle, pickled seaweed, Wakame salad, wasabi, soya sauce, pickled ginger

HOT SOUP

Cinnamon-flavoured carrot soup with roasted almonds and crispy focaccia croutons

CHRISTMAS CARVING STATION

Whole-roasted Christmas turkey
Honey-glazed ham
Ham-baked in the bread dough

Sauces and Condiments

Cranberry sauce, giblet gravy, apple sauce, smoked shallot jus
Roasted Brussels sprouts
Glazed squash and pumpkin wedges with vanilla butter
Stuffing
Red wine-braised red cabbage

OLU CARVING

Slow-roasted beef striploin marinated in roasted herbs

Sauces and Condiments

Béarnaise sauce, mushroom sauce, truffle mayonnaise, Yorkshire pudding

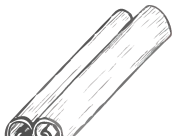
LIVE STATIONS AT OLU GRILL

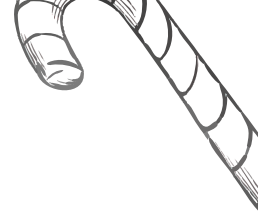
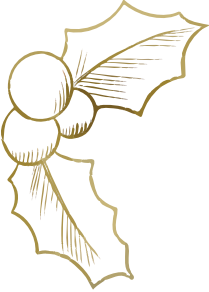
BBQ STATION

Beefsteak
Christmas spice grilled chicken breast
Herb-marinated lamb chop
Pork chops
Whole baked fish fillet
Sri Lankan spice marinated fish medallion

Condiment

Horseradish cream, garlic sauce, mushroom jus, pepper sauce, lemon butter sauce





FROM THE TANDOORI OVEN

Chicken

Fish

Selection of freshly baked naan bread

VEGETABLE & SIDE DISH STATION

Sautéed green beans with grilled lemon, oranges and roasted cinnamon sticks

Herb-roasted parsnips

Truffle oil sautéed seasonal vegetable with nuts

Potato gratin with mushrooms

Wilted savoy cabbage with hazelnuts

Truffle flavoured mashed potato

Duck fat roasted potatoes

Steamed Basmati rice

Fried rice

PASTA STATION

Assorted pasta station

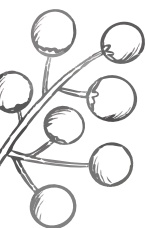
Choice of pasta sauce

Cream sauce

Tomato sauce

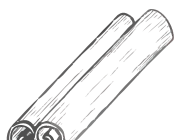
Bolognese sauce

Pesto sauce



DESSERT STATION

Selection of international and local desserts





25 DECEMBER 2020

CHRISTMAS DAY BRUNCH



SALAD

SELECTION OF GARDEN GREENS

Rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin

Condiments

Lemon wedges, bacon bits, garlic croutons, anchovy fillet, beetroot, corn kernel

Dressing

White balsamic vinaigrette, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing

SMOKED AND CURED

Chicken ham sliced

Home-cured beef pastrami sliced

Roast beef with cherry tomatoes

Assorted cold cuts

Condiments

Mustards, pickles, marinated vegetables

TERRINE, CHEESE AND ARTISAN BREAD

Selection of homemade terrine and pate

Artisan Cheese Selection

Home-baked baker's bread selection

Condiments

Selection of nuts, grapes, butter, assorted jams, lavash bread, Grissini sticks

INTERNATIONAL SALADS AND APPETISERS

Mushroom salad

Cucumber and dill salad

Potato salad

Roasted vegetable salad

Mixed seafood salad

Roasted chicken salad

Tandoori-roasted paneer salad

Thai beef salad

Lotus root salad

Gotu kola salad

Dried sprats salad

CHILLED SOUPS AND SHOOTERS

Honey and cinnamon-flavoured tomato and grape gazpacho

Mint lassi

SEAFOOD STATION

Vodka and Sri Lankan spiced marinated fish fillet with beetroot, dill, Christmas spices and condiments

Smoked Tasmanian salmon

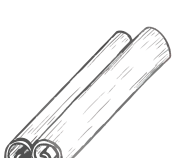
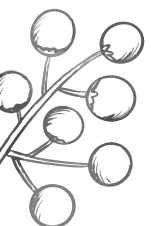
Poached shrimps on herb dressing

Seafood salad

Nut-crusted tuna loin with Christmas spiced roasted fruits

Condiments

Capers, lime wedges, horseradish cream, cocktail onions, honey mustard, lime mustard





SUSHI AND NIGIRI STATION

Selection of sushi and sashimi

Condiments

Japanese pickle, pickled seaweed, Wakame salad, wasabi, soya sauce, pickle ginger

HOT SOUP

Mushroom cream soup with nutmeg

CHRISTMAS CARVING STATION

Whole-roasted turkey

Sauces and condiments

Cranberry sauce, giblet gravy, apple sauce, smoked shallot jus

Roasted brussels sprouts

Glazed squash and pumpkin wedges with vanilla butter

Christmas stuffing

Red wine braised red cabbage

OLU CARVING

Whole roasted fish in a salt crust

Slow roasted beef rib eye

Sauces and condiments

Béarnaise sauce, mushroom sauce, truffle mayonnaise, Yorkshire pudding

LIVE STATIONS AT OLU GRILL

BBQ STATION

Beefsteak

Chicken breast

Prawns

Squid

Pork chops

Condiments

Horseradish cream, Garlic sauce, Mushroom jus, pepper sauce, lemon-butter sauce

MAIN DISHES

Chicken drumstick in red wine sauce

Lamb stew with vegetable

Grilled fish fillet in caper sauce

VEGETABLE & SIDE DISH STATION

Honey roasted root vegetables

Cauliflower mornay

Eggplant Parmigiana

Roasted potatoes

Steamed rice

Sri Lankan dhal curry

Eggplant pahi

Stir-fried noodles

PASTA STATION

Assorted pasta station

Choice of pasta sauce

Cream sauce

Tomato sauce

Bolognese sauce

Pesto sauce

DESSERT STATION

Selection of international and local desserts



31 DECEMBER 2020

NEW YEAR'S EVE GALA DINNER BUFFET

SALAD

Selection of garden greens

Rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber, radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin,

Condiments

Lemon wedges, bacon bits, garlic croutons, anchovy fillet, beetroot, corn kernel

White balsamic vinaigrette, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing

SMOKED AND CURED

Beef carpaccio with shaved Parmesan and pickled mushroom

Turkey ham sliced

Home-smoked duck breast

Home-smoked chicken breast

Homemade Black Angus beef pastrami sliced

Beef bresaola sliced

Wagyu roast beef with cherry tomatoes

Homemade jams and preserves

TERRINES AND CHEESES

Brandy marinated foie gras terrine

Chicken terrine

Duck pâté with brandy and dried fruits

Chicken and duck liver pâté pots

Roasted vegetable roulade with pickled mushrooms and truffle dressing

Assorted international cheese selection

Homemade flavoured cheese selection

Condiments

Truffle honey, fruit chutney

Green and black olives

Butter

Jam, honey, chutney and pickles

BAKER'S ARTISAN BREAD DISPLAY

Home-baked baker's bread selection

Condiments

Dried fruits, walnut, quince paste, grapes, whole bread and bread roll, potted butter, assorted jams, lavash bread, Grissini sticks

INTERNATIONAL SALAD AND APPETISERS

Confit tomato and bocconcini with dehydrated olives

Roasted beetroot salad with truffle cream and mushroom soil

Truffle oil roasted potato salad with poached fish flakes

Melon salad with lemongrass dressing and roasted almond flakes

Yellow fin niçoise salad

Seafood cocktail with caviar pearls

Thai papaya salad

Glass noodle salad with prawns



INDIVIDUAL ORIENTAL APPETISERS

Humus Beirut
Baba ghanoush
Moutabel eggplant dip

CHILLED SOUPS AND SHOOTER

Tomato and grape gazpacho
Mint and pineapple lassi

SEAFOOD STATION

Home marinated fish fillet
Smoked Tasmanian salmon
Citrus-cured barramundi fillet
Poached prawns on herb dressing
Sesame-crusting yellowfin tuna loin
Poached crab

Condiments

Capers, lime wedges, horseradish cream, cocktail onion, honey mustard, lime mustard, chili mustard

Condiments

Pepper mignonette, Tabasco, chili sauce, lemon wedges, vinaigrette



SUSHI AND NIGIRI STATION

Assorted sushi and sashimi counter

Condiments

Japanese pickle, pickled seaweed, Wakame salad, wasabi, soya sauce, pickle ginger

LIVE INTERACTION STATIONS

EUROPEAN FAVORITES



Hot soup

Fisherman's bouillabaisse, forest mushroom velouté with truffle flavour

Carving

Black Angus beef wellington
Roasted Australian leg of lamb
Whole roasted fish

BBQ


Herb marinated lamb chops
Black Angus beef medallion
BBQ chicken
Homemade pork sausage
Grilled prawns
Selection of fish medallion in lemon-spice marinade

Sauces and Condiments


Béarnaise sauce, mushroom sauce, pepper sauce, roasted herb sauce, truffle mayonnaise

PASTA STATION

Condiments



Seafood, pesto, Bolognese, tomato sauce, cream sauce
Parmesan, mushrooms, onion, garlic





ALL-TIME FAVOURITES

Braised beef stew in red wine jus
Chicken pie
Pan-fried fish medallion on the creamy white wine-herb sauce

VEGETABLE STATION

Green beans with onions, tomatoes and almond shavings
Maple-glazed over roasted vegetables with goat cheese
Broccoli and cauliflower with crumbed crust
Truffle infused gratin dauphinoise with herbs
Creamed mash potato with freshly ground nutmeg powder
Hasselback potatoes with sun-dried tomato butter

INDIAN FAVOURITES

From the Tandoori Oven

Whole-roasted Australian lamb leg marinated with authentic Indian spices
Chicken tandoori
Vegetable and paneer tikka

Selection of freshly baked roti and naan bread

CURRY AND SIDE DISHES



Non-Veg

Butter chicken masala
Prawn biryani

Vegetarian

Dal makhani
Palak paneer
Jeera rice

SRI LANKAN FAVOURITES



LIVE STATION

Roti Station

Selection of vegetarian and egg rotis

MAIN DISHES

Non-Veg

Jaffna crab curry
Black pork curry
Chicken devilled

Vegetarian

Stir-fried beans
Pineapple curry
Stir-fried potatoes
Dhal fry
Lamprais
Basmati Rice

DESSERT STATION

Selection of international and local desserts



1 JANUARY 2021

NEW YEAR LUNCH BUFFET

SALAD

Selection of garden greens

Rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber, radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin

Condiments

Lemon wedges, bacon bits, garlic croutons, anchovy fillet, beetroot, corn kernel

White balsamic vinaigrette, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing

SMOKED AND CURED

Selection of cold cuts and home-cured meat and poultry
Homemade jams and preserves

TERRINE AND CHEESES

Selection of homemade terrine and pate
Assorted international cheese selection
Homemade flavoured cheese selection

Condiments

Green and black olives

Butter

Pickles

BAKER'S ARTISAN BREAD DISPLAY

Home-baked baker's bread selection

Condiments

Dried fruits, walnut, quince paste, grapes, whole bread and bread roll, potted butter, assorted jams, lavash bread, Grissini sticks

INTERNATIONAL SALAD AND APPETISERS

Selection of appetisers and marinated salads

CHILLED SOUPS AND SHOOTERS

Tomato gazpacho

Mint lassi

SEAFOOD STATION

Assorted poached and marinated seafood

Condiments

• Capers, lime wedges, horseradish cream, cocktail onion, honey mustard, lime mustard, pepper mignonette, chili sauce, vinaigrette



MAIN DISHES

HOT SOUP

Tom Yam Kung

CARVING

Slow roasted beef striploin

Whole roasted fish

BBQ

Herb marinated lamb chops

Beef medallion

BBQ chicken

Marinated squid

Selection of fish medallion in lemon-spice marinade

Sauces and Condiments

Béarnaise sauce, mushroom sauce, pepper sauce, roasted herb sauce,
truffle mayonnaise

ALL-TIME FAVOURITES

Chicken in red wine sauce

Seafood thermidor

Grilled fish medallion

Baked pasta with seafood

Butter chicken

Pad Thai with seafood

Black pork curry

Fish curry

VEGETABLE STATION

Honey roasted vegetable

Sautéed vegetable

Spicy roasted potatoes

Spicy bean casserole

Assorted Sri Lankan vegetable curries

Wok-fried noodles

Tempered rice

Steamed rice

DESSERT STATION

Selection of international and local desserts



FESTIVE HIGH TEA MENU

Savoury

Mini croissant sandwich with turkey ham, cheese and Christmas-flavoured berry jam
Open face sandwich with confit duck leg rilette and braised red cabbage compote
Smoked fish on a brioche bun and cucumber salad
Traditional cucumber, tomato and asparagus finger sandwich
Parma di prosciutto on brown bread and confit tomatoes

From the Pastry

Minced pie
Mini Christmas cake
Christmas cookies
Strawberry tarts
Snowman cupcakes
Christmas stollen
Mini opera cake
Scones
Jam and clotted cream