

24 DECEMBER 2020


# CHRISTMAS EVE BUFFET DINNER

## APPETISERS AND SALADS


Assorted homemade antipasto


Grilled zucchini, grilled eggplant, roast peppers, marinated button wild mushrooms 

Tiger prawn with lime and chili, mango, sautéed green onion

Calamari with thyme and olive oil, sundried tomatoes, marinated capsicums 

Pan-seared pear with Gorgonzola, walnut and prunes

Beetroot tarte tatin with goats' cheese 

Bruschetta with caramelized onions and mushrooms 


Chicken confit with green lentil and brunoise of vegetables and herbs

Vietnamese-style glass noodle salad with seafood

Mini potato salad with pommery mustard vinaigrette 

Thai beef salad with fresh coriander and chili

Honey-glazed pumpkin with cinnamon 

Tomato and watermelon gazpacho 

## LIVE SALAD BAR AND DRESSINGS

Garden tomatoes, cucumbers, carrots, assorted peppers and lettuce

Feta cheese, grilled chicken breast, poached prawns, tender beef strips

Extra virgin olive oils, fine vinegars and homemade dressings

## CAESAR STATION


Caesar salad done a la minute, anchovies, prawns, chicken, croutons, parmesan

## SEAFOOD AND CURED FISH DISPLAY

Shrimps, Sri Lankan crab, mussels, cured salmon, cured sear fish,  
tuna gravlax, dill mustard sauce

## SUSHI AND SASHIMI DISPLAY

Salmon, tuna, reef fish

Avocado, cucumber, carrot, radish 

Soy sauce, wasabi, pickled ginger

## THE SOUPS

Wild mushroom soup with herbed croutons 

Seafood chowder

## BREAD SELECTION

Artisanal bread loaf and freshly baked rolls from our master baker

## CARVING STATION

Slow roast turkey with stuffing, natural juice and homemade cranberry sauce

Whole-baked local reef fish with Sri Lankan spice rub



Pork



Alcohol



Vegetarian



Nuts






Signature



## THE PASTAS

Spaghetti, pappardelle and penne (one gluten free pasta available)  
Pesto, Roma tomato sauce, truffle oil, aglio e olio, carbonara, Bolognese  
Seafood marinara, corn fed chicken breast  
Onions, garlic, broccoli, green asparagus, baby spinach, assorted peppers, parmesan

## FROM THE BBQ

Blue swimmer crab, king prawns, calamari, reef fish, yellow fin tuna  
Angus beef striploin, lamb chops, chicken thigh  
Grilled vegetables   
Tender sweetcorn   
Herb potato   
BBQ sauce, peppercorn sauce, lemon butter, béarnaise sauce, spicy tomato



## RICE & CURRY

Fish curry/ chicken curry/ mutton curry/ selection of vegetable curries  
Butter chicken/ vegetable biryani/ paneer butter masala/ fish tikka  
Garlic naan/ butter naan/ chapatti  
Red rice/ white rice/ pickles/ chutneys/ papadam/ condiments

## CHEESE AND COLD CUTS

Assorted cheeses, Emmental, Gruyere, Edam, Gorgonzola, Brie, Gouda  
Assorted cold cuts, Parma ham, salami Milano, mortadella, beef pastrami  
Artisanal bread rolls, bread sticks crackers, nuts, grapes and dried fruit  
Pickles, olives



## DESSERT

Pumpkin pie  
Grannie apple pie  
Christmas pudding with brandy sauce  
Apple caramel trifle  
Christmas stollen,  
Panettone  
Christmas rich cake  
Ginger cookies with decorations  
Cinnamon and pandan crème brûlée  
Mediterranean-style baked apple  
Tapioca cheesecake  
Dark and white wild forest gâteau

Flavoured yule log  
Genoise coffee opera cake  
Lemongrass and cherry pannacotta  
Green chilli-chocolate mousse with pandan cream  
Tropical fruit tartlets  
Christmas cookies  
Fondant décor tower  
Croquembouche  
Minced pie with rich brandy sauce  
Red velvet cake  
Duo chocolate mousse  
Flavoured panna cotta shooters  
French pastries



## THE CHOCOLATE FOUNTAIN

“Dip It” upcountry strawberries, pineapple and other seasonal fruity things covered in premium chocolate

## CRÊPE STATION

Variety of local fruits, mango, jackfruit, rambutan, avocado  
Crêpe served with homemade flavoured ice-cream

## GINGERBREAD HOUSE WITH CHRISTMAS DECORATION



Pork



Alcohol



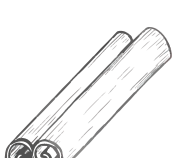
Vegetarian



Nuts



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25 DECEMBER 2020

# CHRISTMAS DAY BUFFET DINNER


## APPETISERS AND SALADS

Roasted apple salad with spicy palm-cider vinaigrette  
Orange and pomegranate salad with honey dressing  
Fattoush (lettuce, tomato, onion, capsicum, cucumber, lemon)  
Hummus and pita bread  
Baba ghanoush (puree of eggplant with capsicum)  
Middle eastern fried potato salad with fresh parsley  
Green papaya salad with roasted cashew nuts  
Thai beef salad, glass noodle salad with chicken  
Cucumber, noodle, prawn and mango salad  
Wild quinoa salad with fresh herbs and lime vinaigrette  
Baked cauliflower and rice salad with avocado cream

## LIVE SALAD BAR AND DRESSINGS

Roma tomatoes, cucumbers, carrots, assorted peppers and lettuce  
Feta cheese, grilled chicken breast, poached prawns, tender beef strips  
Extra virgin olive oils, fine vinegars and homemade dressings

## SOUPS

Moroccan spiced lentil soup   
Tom kha gai



## FROM THE LOCAL STATION

Hoppers with condiments  
Kottu (Fish, chicken or egg)

## CARVING STATION

Mediterranean-style whole backed local fish  
Chicken shawarma with pita bread  
With romaine lettuce, French fries, tomato, onion, parsley, tuom

## FROM THE BBQ

Blue swimmer crab, tiger prawns, calamari, reef fish, yellow fin tuna  
Angus beef striploin, lamb chops, chicken breast  
Marinated vegetable skewers   
Tender sweetcorn   
Lamb kofta

BBQ sauce, lemon-butter, mushroom sauce, mustard sauce, curry sauce

## THE HOT POTS



Pork



Alcohol



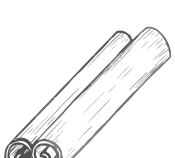
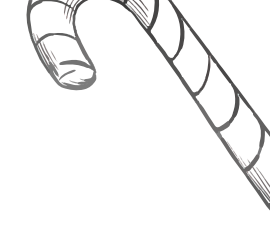
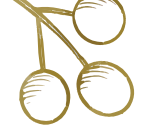
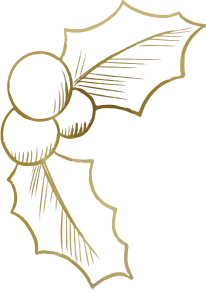
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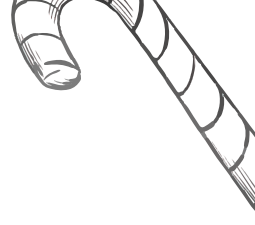




Nuts



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Eggplant mousaka  
Tao Hoo Song Kruang - deep fried tofu with mushroom, baby corn and carrot  
Thai green curry with vegetables  
Pad kapraw ghoong  
Fish ambulthiyal  
Steamed basmati rice  
Sri Lankan dhal curry  
Kukul mas (Tangalle chicken curry)  
Garden vegetable curry

### LIVE STATION NAAN

Butter naan, garlic naan  
Butter chicken/ fish tikka/ paneer butter masala  
Assorted chutney, pickles, papadam, onion rings  
Steamed red rice, steamed white rice



### DESSERTS

Mouhalabieh (Rose-scented rice pudding)  
Basbousa (Baked coconut and semolina soaked in syrup)  
Qatayef Asafiri (Pancake filled with cream cheese scented with rose and pistachio)  
Kanafeh (Cheese pastry soaked in sugar syrup)  
Om ali  
Mango sticky rice  
Sweet Thai crepes  
Thai mixed jelly in sweet coconut sauce  
Buffalo curd with kitul treacle  
Watalappam  
Wood apple drink  
Sri Lankan exotic fruits  
Selection of ice-cream



### HOT DESSERT

Churros with cinnamon sugar and hot chocolate



Pork



Alcohol



Vegetarian



Nuts



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31 DECEMBER 2020

# NEW YEAR'S EVE DINNER BUFFET

## SALADS AND APPETISERS

- Grilled pears with beef bresaola, bocconcini and watercress
- Honey roasted carrots, lamb loin, feta and olives
- King prawns and Vietnamese coleslaw
- Our garden tomatoes and buffalo mozzarella 🍴
- Quinoa, sweet corn and kidney beans with honey, lime and basil dressing 🍴
- Garden rocket, parmigiana Reggiano and shaved fennel 🍴
- Lobster and mango salad with lime and coriander
- Smoked chicken with sweet potato, marinated mushrooms
- Soy-marinated salmon with sesame and spring onion
- Vietnamese rice paper roll with peanut dressing
- Duck confit with caramelized oranges
- Chilled tomato consommé shooter 🍴
- Cantaloupe melon shooter with mint 🍴
- Hummus, babaganoush, mutabal, tabbouleh, pita bread

## LIVE SALAD BAR AND DRESSING

- Wild rocket leaves, radicchio, endive, lollo, oak leaf, iceberg
- Garden tomatoes, cucumbers, carrots, mixed peppers
- Feta cheese, grilled chicken breast, poached prawns, tender beef strips
- Estate olive oils, fine vinegars and homemade dressings

## HOMEMADE TERRINES AND HOME CURED DELICACIES

- Mille-feuille of oxtail and foie gras
- Chicken galantine with pistachio and dried fruit
- Farmer's terrine with black truffle
- Ratatouille wrapped with zucchini leaves 🍴
- Seafood and capsicum with saffron
- Home-cured duck breast
- Trio salmon gravlax with beetroot, dill and orange
- Whole poached salmon

## CHEESE AND COLD CUTS

- Brie de Meaux, Emmental, Gruyère, Livarot
- Munster, Reblochon, goat's cheese, Taleggio, cheddar
- Artisanal breads from our master baker, crackers, nuts, grapes and dried fruit

- Beef salami, chicken mortadella, prosciutto ham, beef pastrami
- Spiced mustard, gherkins, pickled onions, sliced bread loaf

## SEAFOOD DISPLAY

- Poached slipper lobster, king prawns, Sri Lankan crab
- Red wine poached octopus, green shell mussels, poached calamari
- Lemon wedges, lime, aioli, garlic mayonnaise, horseradish foam, ponzu sauce



Pork



Alcohol



Vegetarian



Nuts



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## SUSHI AND SASHIMI

Maki rolls, California rolls, tuna sashimi, salmon sashimi  
Octopus, snapper, wasabi and condiments

## SOUPS

Tom yam goong - Thai spicy sour prawn soup  
Vegetable minestrone soup  
Bread croutons and fresh herbs

## HOT SELECTION

Slow-braised veal cheek with wild mushrooms  
Coq au vin with glazed button mushrooms, pickled onions and croutons  
Braised red cabbage with apples and onions  
Broccoli with brown butter and almonds  
Soft creamy polenta with blue cheese and parmesan  
Roast potatoes with fresh rosemary  
Sauté garden vegetables

## SRI LANKAN

Kottu and hoppers  
Egg hoppers and plain hoppers  
Tangalle chicken curry, mutton curry, fish curry and vegetable curry  
Sri Lankan snacks: Wade, fish cutlets, egg roti  
Condiments: coconut sambol, seeni sambol, pickles, katta sambol



## INDIAN

Hyderabadi biryani, mutton biryani, vegetable biryani  
Butter chicken, chicken tikka masala, tandoor skewers,  
Lamb rogan josh, butter naan, garlic naan, plain naan  
Vegetable samosa, pav bhaji  
Condiments

## WOK STATION

Vegetable, seafood fried rice, fried noodle with chicken



## CHICKEN SHAWARMA STATION

Traditional shawarma with pickles and garlic sauce

## HOMEMADE PASTA

Ravioli, Tortellini, Mezze Lune  
Pesto, Roma tomato sauce, truffle oil, aglio e olio, carbonara, Bolognese  
Prawns, corn fed chicken breast, black Angus fillet, mussels, and calamari  
Onions, garlic, broccoli, green asparagus, baby spinach, assorted peppers, parmesan

## GRILL STATION

Australian black Angus fillet, rib eye, striploin  
Corn fed chicken breast, Australian lamb rack  
Local lobster, Negombo mud crab, local reef fish, yellow fin tuna,  
king prawns, calamari, Tasmanian salmon  
Mediterranean vegetable skewers 🍴  
Tandoor paneer skewers 🍴  
Corn on the cob 🍴  
Béarnaise sauce, garlic sauce, lemon butter, BBQ sauce, assorted homemade  
mustards, Truffle jus



Pork



Alcohol



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## CARVING STATION

Oven-roasted lamb leg, shallot garlic juice  
Australian herb crusted premium beef-slowly roasted, Bordeaux jus

## DESSERTS

Brandy apple caramel trifle  
Strawberry baked cheesecake  
Sweet lemon cream cake,  
Brownies  
Banana passion cake  
Flavoured crème brûlée  
Black and white wild forest gateau  
Chocolate mousse with lemongrass cream  
Tapioca custard  
Tropical fruit tartlets  
Water spinach coconut mousse cake  
Polpani baklava  
Jackfruit basbousa  
Turkish delight  
Coconut om ali  
Gulab jamun with kithul treacle  
Alphonso mango coconut bibikkan  
Croquembouche macaroon tower  
Rainbow panna cotta shooters  
Jelly layered mini glasses  
French petit fours  
Flavoured yule log with New Year message  
Chocolate fountain - "dip it" strawberries, pineapples and  
other seasonal fruity staff covered in premium chocolate



## CREPES & WAFFLE STATION

Hot wild forest berries and coconut cream  
Goyambokke jackfruit and more served with homemade ice cream



Pork



Alcohol



Vegetarian



Nuts



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