

18-Month Serrano Ham, Iberico Ham, Salami Milano, Smoked Salmon, House Cured Salmon Gravlax, 24 Month Grana Padano, Organic Goat Cheese, Comte, Camembert, Gorgonzola Pork Rillette, Foie Gras Terrine, Chicken Liver Parfait
Quince Paste, Longan Honey, Fresh Berries, Variety of Grapes, Crackers, Pickles, Dried Fruits & Nuts Freshly Baked Bread Selection

## SALAD BAR

Selection of Boutique Leaves and Salads

Baby Potatoes, Carrots Frise, Baby Romaine, Iceberg, Lollo Rosso, Radicchio, Cherry Tomatoes

Marinated Large Olives, Herb Croutons, Anchovies, Bacon Bits, Parmesan Cheese,

Prawn Cocktail, Caesar Salad in Parmesan Wheel, Caprese, Arugula Salad with Pine Nut,

Fennel Orange Salad with Smoked Goat Cheese

# SOUPS

Cream of Jerusalem Artichoke Lobster Bisque with Cognac

# **JAPANESE CORNER**

# **TEPPANYAKI**

Presenting Every Part Of The Beef Prime Ribs, Tomahawk, Strip Loin,
Ribeye, Tenderloin Cooks on Teppanyaki

Japanese Chili Sauce, Cream Mustard Sauce, Ginger Soya Sauce and Condiments

## **SASHIMI STATION**

Yellow fin tuna, Hamachi, Tasmanian salmon, octopus, Hotate scallop serve with condiment Prawn and Vegetable tempura, Ginger soya sauce





## MAIN DISHES

Duck A La Orange with French Bean & Baby Potatoes
Pan Seared Sea Bass, with Pearl Barley Risotto & Saffron Beurre Blanc
Beef Wellington, Brussel Sprouts with Port Wine Jus
Sous-Vide Free Range Chicken, Morel Mushroom Jus, Roasted Provencal Vegetable

#### **FRUIT MARKET**

Selection of Seasonal and Imported Fruit Fresh from The Farm

### **SWEET SELECTION**

House of Macaroon, Chocolate Factory,
Candy Land, Chocolate Fountain & Selection Of Festive Dessert

