

Chinese New Year Menu

Friday 12th February, 2021

6PM- 8PM | Kitchen Grill

SEAFOOD ON ICE

Pacific oyster, local crab, shrimps, bugs, smoked salmon, mussel, scallops, with chili and tomato salsa, cured local fish with beetroot flavor, Kokoda, Thai seafood salad, cocktail & champagne sauce capers, Spanish onion, lemon wedges and horseradish

SALADS

Ota, watermelon and mint salad, pear prosciutto and herbs salad, sweet potato, green peas and mushroom salad, mixed leaf salad with garden tomatoes & cucumber, Caesar salad with all the condiments, lobster salad, waldorf, potato salad, pasta salad, sushi, sashimi with traditional condiments, cheeseboard, prosciutto on the board, rolls, shrimp cocktail, raw vegetable bar, assorted dressing

SOUP

Lobster bisque, spicy dressing, croutons, lemon
Vegan consommé

ON DEMAND

Gravlax trolley – butter poached lobster

FROM THE GRILL

Tomahawk steak, airline chicken, octopus, flavored sausage, tuna, salmon

INDIAN CORNER

Tandoori lamb, chicken, fish, vegetables, kofta, naan, chutneys, rice

HOT DISHES

Turkey pie with natural juice
Sweet potato and marshmallows
Lemongrass glazed duck breast
Salmon fillet with lobster sauce
Roasted vegetables
Mushroom risotto

DESSERT

Baked Alaska, chocolate brownies, chocolate bon bons, profiteroles, vanilla bean panna cotta, gingerbread pumpkin yule, cheesecake, coconut mousse, blueberries panna cotta, sliced fruit, apple pie, pecan pie, white chocolate mousse, chocolate cake, ice cream, orange pudding, bread pudding, flan caramel, coconut rice pudding, breads, crackers, pâté, chutneys and jams