



Served to Table

**Seasonal Oysters with Caviar
and Smoked Salmon**

**Black Truffle Omelette
with Chanterelle Mushrooms**

**Egg Benedict
with Beetroot Hollandaise Sauce**

Dessert Platter
Signature Tiramisu, Crêpes Suzette,
Vanilla Chantilly, Auspicious Chinese Desserts

Mains

Please choose one from our selection

Beef Tournedos
Café Beurre de Paris

Seabass Fillet on Green Pea Mousse
Shaved Orange Cauliflower Florets

Roasted Lamb Rack
Eggplant Caviar, Rosemary Sauce

Seafood Casserole
Artichoke

Spinach and Ricotta Cannelloni
Nicholini's Tomato Sauce, Basil

Sides

French Fries | Sweet Potato Fries | Steamed Vegetables
Mashed Potatoes | Ratatouille | Brussel Sprouts

From Buffet Tables

Seafood

Boston Lobster, Snow Crab Legs, King Prawns, Mussels, Clams, Whelks

Sashimi and Sushi

Tuna, Salmon, Surf Clam, Hamachi, Shrimp, Salmon Roe

Antipasti

Premium Cold Cuts, Salads and Hot Appetisers

Cantonese Delights from Golden Leaf

Roasted Peking Duck, Suckling Pig

Nicholini's Pasta Station

Selection of Homemade and Artisan Pasta

Carving Station

Australian Prime Rib

Pop-up

Wok-fried Prawns in Soy Sauce, Steamed Garoupa Fillet, Braised Mini Abalone with Chicken,
Ice Cream with Forest Berries

Artisan Cheese Collection

Free-flow Drinks

Perrier-Jouët Grand Brut N.V. Champagne | Draught Beer | Cocktails and Mocktails