



Served to Table

**Seasonal Oysters with Caviar
on Smoked Salmon**

**Omelette with Chanterelle Mushrooms
and Black Truffle**

**Poached Egg with Asparagus
and Parmesan Cheese Espuma**

Dessert Platter

Signature Tiramisu, Strawberry Chocolate Mousse and
Sicilian Pistachio Rocher, Lemon Cheesecake,
Fresh Berries Pavlova, Carrot Cake, Japanese Yuzu Mousse,
Assorted Sliced Fruit

Mains

Please choose one from our selection

Beef Tenderloin
Grilled Asparagus, Black Truffle Jus

Baramundi Fillet
Roasted Carrot Cream, Shaved Romanesco

Roasted Rack of Lamb
Mediterranean Eggplant Caponata

Seafood Casserole
Cherry Tomatoes, Crispy Garlic

Cannelloni
Porcini Mushrooms, Ricotta Cheese, Fresh 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, Barbecued Pork

Nicholini's Pasta Station

Selection of Homemade Pasta

Carving Station

Australian Prime Rib

Pop-up

Black Pepper Mussel Soup, Orecchiette Cacio e Pepe with White Asparagus and Truffle Sauce,
Sautéed Sole Fillet with Green Asparagus in Black Bean Sauce, Ice Cream with Forest Berries

Artisan Cheese Collection

Free-flow Drinks

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