



A TASTE OF AUSTRALIA

DINNER MENU

23 - 26 JAN



SEAFOOD ON ICE

Boston Lobster*, Rock Lobster, Alaskan King Crab*, Atlantic Snow Crab*,
Norwegian Greenland Shrimp, Tiger Prawn*, Australian Blue Mussel,
Venus Clam, Half Shelled Scallop, Irish Sea Whelk

DIPS

Homemade Thai Green Chilli Sauce (Nam Jim), Honey Mustard Dressing,
Nuoc Mam Gung, Cocktail Sauce, Lemon Wedge

SALAD BAR

Mesclun, Butter Lettuce, Coral Lettuce, Sweet Pepper, Purple Onion,
Fennel, Tomato, Japanese Cucumber, Corn Kernel, Quinoa, Wild Rice,
Kidney Bean, Green Beans, Asparagus Spear, Marinated Salmon, Quail Egg,
Smoked Chicken, Tuna in Oil

Caesar, Thousand Island, Citrus Vinaigrette, Goma, Olive Oil, Balsamic
Kalamata Olive, Stuffed Pepper, Sun-Dried Tomato, Grilled Artichoke

COMPOUND SALADS

Heirloom Tomatoes, Garlic Confit, Sherry Vinaigrette

Roasted Beetroot, Feta, River Mint

Mixed Green Leaves, Radish, Verjuice Dressing

Quinoa, Freekah, Buckwheat, Fresh Mixed Herbs

Roast Pumpkin, Barley, Peas, Maple Syrup, White Wine Vinegar, Za'atar

*Sustainable

Menu is on rotating basis and subject to change.

SASHIMI & SUSHI

Atlantic Salmon*, Octopus, Yellowfin Tuna

Tamago Nigiri, Grilled Eel Nigiri, Seaweed Gunkan, Crab Salad Gunkan,
Californian Roll, Vegetarian Maki, Salmon Aburi

Shoyu, Wasabi, Pickled Ginger

Buckwheat & Green Tea Soba with Japanese Pickles, Nori, Furikake,
Mushrooms, Seaweed, Namiko

CHEESES & BREADS

Australian Goat Cheese, Morbier, Gubbeen, Munster, Brillat-Savarin, Banon,
Langres, Scamorza, Stilton

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava, Honeycomb,
Macadamia, Hazelnut

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,
Multiseed, Mustard, Mediterranean Focaccia, Grissini, Lavash,
Cereal Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

Wattleseed Damper with Vegemite Butter

SMOKED FISH & CHARCUTERIE

Smoked Salmon*, Hot Smoked Salmon with Crème Fraîche, Dill,
Horseradish Cream

Duck Liver Parfait, Pamploma, Mortadella, Wild Venison Saison
Caper, Sweet Shallot, Pickled Onion, Cornichon

BURRATA STATION

Burrata, Bocconcini, Smoked Burrata, Radish, Marinated Heirloom Tomato,
Vine Tomato, Pesto

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CARVINGS

Phoenix Wagyu Porterhouse, Pepper Berry Jus

Salt Marsh Lamb Leg, Green Pea Puree

Bangalow Pork Rack, Red Gum Smoked Sea Salt

HOT

Grilled Barramundi, Finger Lime Salsa

Kangaroo & Davidson Plum Pie

Braised Loddon Valley Lamb Shoulder, Saltbush & River Mint Rub,
Lamb Jus

Wimmera Duck Breast, Orange & Beetroot Glaze

Pommes Puree

Warrigal Greens

SOUP

Pumpkin Soup

ASIAN SOUPS

Tom Yum Goong

Chinese Herbal Black Chicken Soup

SINGAPORE

PERANAKAN / CHINESE

Sri Lankan Crab with Homemade Chilli Sauce & Deep-Fried Mantou

Anxin Chicken with Buah Keluak Nut

Sliced Beef, Garlic, Bean Sprout, Sichuan Pepper, Chilli Oil

Nyonya Chap Chye

Wok-Fried Greens with Oyster Sauce

Red Braised Pork Ribs

BBQ STATION

Crispy Pork Belly with Mustard

Pork Belly Char Siew

Poached Anxin Chicken

Roast Duck

Fragrant Chicken Rice with Condiments

NOODLE BAR

Singapore Laksa

DIM SUM

Har Gow

Siew Mai

Char Siew Bao

Glutinous Rice in Lotus Leaf

MALAY

Slow-Braised Wagyu Beef Cheek Rendang with Indonesian Spices &
Coconut Milk

Cabbage, Green Beans, Carrot, Eggplant, Turmeric, Coconut Milk
(Sayur Lodeh)

INDIAN

Beetroot & Lentil Tikki

Machli ka Sukka

Hyderabadi Subz Biryani

Aloo Matar Kurma

Goan Chicken Xacuti

Traditional Karaikudi Mutton Pepper Fry

Murgh Malai Saffron Kebab

Hariyali Paneer Tikka

Tandoori Lamb Kebab

Naan, Phulka, Pappadam, Achar, Raita, Pickles

THAILAND / VIETNAM

APPETISERS

Green Mango Salad
Myanmar Tea Leaf Salad
Green Papaya Salad

HOT

Deep-Fried Iberico Pork Rib with Garlic & Fish Sauce
Grilled Spring Chicken with Turmeric & Lemongrass
Stir-Fried Squid with Salted Egg & Onion
Wagyu Beef with Red Chilli Sauce
Stir-Fried Eggplant with Chicken & Thai Basil
Pineapple Fried Rice with Seafood
Massaman Lamb Curry with Potato & Onion
Seafood Yellow Curry
Green Anxin Chicken Curry

MIDDLE EASTERN

LEVANTINE / MEZZE

Hummus, Baba Ghanouj, Tarator, Harissa, Batinjan Salad, Carrot Salad, Levantine Pickles, Fattoush, Falafel, Fatayer Cheese, Pita Bread, Laffa Bread

MAINS

Kebab Bil Karaz
Lamb meat balls with wild cherries

Kofta
Marinated beef skewers

SWEET

Baklava
Layers of filo pastry stuffed with nuts with a sugar syrup glaze

DESSERTS

CLASSIC AUSSIE SWEETS

Pavlova with Davidson Plums

Bushman's Chocolate Mud Cake

Wattleseed Lamingtons

Bush Apple Trifle

Tim Tam Cheesecake

SWEET ENDINGS

Cherry Tart

Hazelnut Pound Cake

Chocolate Mousse

Yogurt Mousse Shooter

Assorted Chocolate Pralines

ICE CREAM

Rum & Raisin

Vanilla

Chocolate

Strawberry

PERANAKAN KUEH

Ondeh Ondeh

Puteri Ayu

Penang Lapis

DESSERT SOUP

Mango Pomelo Sago (Cold)