



BUFFET MENU

Appetizers on arrival

- Assorted sushi
(grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Jamon croquette ball with truffle mayo
- Grilled caramelized pork bao with cucumber,
sour reddish and spicy mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.)
with lemon wedges (GF)

And

- Antipasto with sliced meats, ham,
salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege,
olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty
oven baked vegetable (GF)
- Cumin spiced lamb cutlet mint flavoured rub (GF)
- Sweet potato salad, cucumber, corn, quinoa,
onion and avocado (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with
cucumber, lettuce, carrot and mint (GF)
- Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size),
Chef selection from assorted pastry, slices,
gateau, tarte or tart (V)



Beverage Package

SPARKLING

Cool Woods Brut NV
South Australia, Australia

ROSE

La La Land Pinot Noir Rosé 2017
Victoria, Australia

WHITE

Republic of Wine Sauvignon Blanc 2019
South Australia, Australia

RED

Republic of Wine Shiraz 2017
South Australia, Australia

BEER

Corona Extra
Mexico

Becks
Germany

SOFT DRINKS

Coke
Coke Zero
Fanta
Sprite

JUICE

WATER

Still Water
Sparkling Water