

6 Mar - 27 Mar 2024 Every Wednesday | 6:00 pm - 9:00 pm

Indulge in a symphony of flavors at Food Exchange with our exquisite new Oyster Buffet, a celebration of the ocean's finest treasures.

\$65++ per pax

Prices are subject to 10% service charge and prevailing government taxes. Please inform us if you have any food allergies or special dietary requirements.



French Oysters
Japanese Oysters
Blue Swimmer Crab
NZ Half Shell Mussels
Prawns

Condiments

Lemon | Cocktail Sauce | Tartar Sauce | Tabasco Vinaigrette | Capers | Red Onion

HOT SELECTION

Seafood Chowder Soup
Oysters Kilpatrick
Oysters Mornay
Tempura Oysters
Oyster Omelette
Seared Sirloin with Pepper Sauce
Cajun Fries
Chilli Crab with Mantou
Stir-Fried Garlic Green Beans
Vegetable Fried Rice
Stir-Fried Egg Noodles
Freshly made Pizza Selection
Moroccan Chicken

FROM THE CARVERY

Roasted Chicken with chilli, ginger and dark sauce served with scented chicken rice

Roasted Duck with Plum Sauce



SALADS

Pineapple Coleslaw

Seeded Mustard Potato Salad

Creamy Pasta Salad

Cos Lettuce

Rocket Salad



Sauces & Condiments

Thousand Island / Caesar / Balsamic / Sesame Dressing / Beetroot / Corn Hard Boiled Egg / Seaweed Strips / Chickpeas / Broccoli / Cherry Tomatoes Red Onion



Butter Chicken
Biryani Rice
Naan

Fish Curry Pakora

Poppadoms

DESSERT

Chef's selection of assorted cakes and slices

Seasonal Fresh Fruits

Chocolate Fountain

CLASSIC \$58++

Free-flow Perlino Spumante, Tiger Draught, House Pour Wines and Aperol Spritz

PLATINUM \$78++

Free-flow Taittinger and Aperol Spritz

Dom Vintage available at \$588++ per bottle

