

BAR + ASIAN KITCHEN

Christmas Day LUNCH BUFFET

25 December 2024, 12 pm to 2.30 pm



Antipasto platter including pastrami, prosciutto, mortadella, smoked salmon, assorted pickles and a selection of Tasmanian Ashgrove cheese

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DIM SUM STATION

Steamed prawn dumplings
BBQ pork buns
Steamed pork siu mai

COLD SEAFOOD ON ICE

Fresh cooked prawns and traditional condiments Fresh Tasmanian Pacific oyster with condiments

Notes - Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

SALADS

Assorted garden greens and condiments
Pesto pasta salad
Grilled vegetable salad
Potato salad
Thai green papaya and prawn salad
Vietnamese cabbage and chicken salad
Nam Khao Tod, crispy rice and pork salad

HOT DISHES

Ayam bakar BBQ marinated chicken
Beef rendang
Malaysian chicken curry
Sumatran lamb curry
Roasted duck fat pink eye potatoes
Roasted vegetable medley
Steamed vegetable medley
Steamed rice
Char siu pork and vegetable fried rice
Honey glazed ham
Lamb shoulder

FRUIT PLATTERS

A selection of seasonal fruits

DESSERTS

Assorted chocolate mousse
Lemon cheesecake
Assorted continental Christmas cookies
Warm Christmas puddings with
brandy sauce pavlova
Chocolate brownie
Coconut sago pudding with lychee salsa

ICE KACHANG STATION

Shaved ice served with classic Singaporean condiments