



Served to Table

**Seasonal Oysters with Caviar
and Smoked Salmon**

**Omelette with Porcini Mushrooms
and Green Asparagus**

**Egg Benedict
with Smoked Salmon and Hollandaise Sauce**

Dessert Platter
Signature Tiramisu, Mediterranean Lemon Cake,
Carrot Cake, Sweet Cheese Tart, Japanese Yuzu Mousse,
Assorted Sliced Fruit

Mains

Please choose one from our selection

Beef Rossini
Black Truffle Sauce

Baramundi Fillet
Pumpkin Purée, Shaved Romanesco, Beurre Blanc

Roasted Lamb Rack
Eggplant Caponata, Herb Crust

Grilled Octopus Tentacles
Smoked Mashed Potatoes, Green Beans

Vegetarian Lasagna
Mushrooms, Tomato Coulis, Parmesan Cheese

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, Suckling Pig

Nicholini's Pasta Station

Selection of Homemade and Artisan Pasta

Carving Station

Australian Prime Rib

Pop-up

Mussels and Clams in Tomato Guazzetto,
Cacio e Pepe Orecchiette with Black Truffle, Steamed Garoupa Fillet, Ice Cream with Forest Berries

Artisan Cheese Collection

Free-flow Drinks

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