



HARVEST BUFFET SAMPLE MENU

This menu is a sample only and subject to change based on daily rotation and seasonal availability.

Lunch & Dinner

Asian Section

BBQ Selection

Macau Style Maple Glazed Char Siu Pork & Roast Duck Maryland (Dinner Only) (NGF)
Vegetables Spring Roll (V), Sweet Chilli Sauce (NGF) (V)
Congee & Traditional Condiments (NGF)
Combination Fried Rice (NGF)
Pad Kee Mao (NGF)
Black Pepper Beef (NGF)
Selection Of Dumplings (NGF)
Prawn Har Gow, BBQ Pork Bun, Vegetable Gyoza, Mongolian Bun (NGF)
Asian Soup Selection & Condiments (NGF)

Western Section

Slow Roast Lamb Leg Garlic & Rosemary (GF)
Roast Pork Belly, Caramelized Pineapple (GF)
Grilled Beef Sirloin, Herb Butter (GF)
Rosemary & Parmesan Fries (V) (NGF)
Broccolini, Fried Garlic & Lemon Oil (V) (GF)
Mash Potato, Chives & Butter (V) (GF)
Lamb Navarin, Carrot, Green Bean & Potato (NGF)
Grilled Catch of The Day, Pea & Citrus (GF)
Roast Pumpkin, Sage Butter, & Maple Glaze (V) (GF)
Parisienne Potato, Chilly, Coriander & Garlic (V) (GF)
Charred Zucchini, Cauliflower & Tomato Confit (V) (GF)
Salt & Pepper Squid, Tartare Sauce (NGF)
Nacho Bar
Corn Chip, Tacos, Pico De Gallo, Sour Cream, Guacamole, Pull Beef & Cheese Sauce (GF)

Indian Section

South Indian Style Potato Curry, Tempered Curry Leaves & Mustard Seeds (V)
Kashmiri Pulao, Dried Nuts (V)
Butter Chicken (NGF)
Garlic Naan Bread (NGF)
Paratha & Papadum (NGF) (V)
Selection Of Chutneys. (Mango Chutney, Lime Pickle, Achar)

Italian Section

Salumi Board, Pickles, Tomato Confit, Olives GF
Double Smoked Ham
Margarita Pizza, San Marzano Tomato, Fior Di Latte, Basil & EVOO (NGF)
Meat Lover Pizza, San Manzano Tomato, Fior Di Latte, & EVOO (NGF)
Stone Fire Rustic Bread, Garlic & Herbs (NGF)
Seafood Linguini & Gremolata (NGF)
Rigatoni Bolognese (NGF)
Spinach & Ricotta Cannelloni (NGF) (V)
Individual L Burrata / Tomato Nduja/ Marinated Olives (NGF)

Seafood Section

Lunch

Australian Tiger Prawn, (GF)
Spring Bay Black Mussel, Fresh Herb (GF)
Little Neck Clam, Garlic, Dill & White Wine (GF)
Green Mussels, Tomato Lime & Olive Oil (GF)
Bay Scallop, Lime Dressing (GF)
Seafood Salad (GF)
Selection Of Dressing
Vinaigrette, Lime Dressing, Nam Jim, Pico De Gallo, Tamarind Dressing, Lemon Wedge & Lime
Seafood Sauce (Mary Rose, Tartare, American Cocktail, Eschalot Dressing) (GF)

Dinner Only

Oyster, (GF)
Queensland & Spanner Crab (GF)
South Australia Blue Swimmer Crab (GF)
Australian Tiger Prawn, (GF)
Spring Bay Black Mussel, Fresh Herb (GF)
Little Neck Clam, Garlic, Dill & White Wine (GF)
Green Mussels, Tomato Lime & Olive Oil (GF)
Bay Scallop, Lime Dressing
Seafood Salad
Dutch Razor Clams, Lemon Butter Sauce (GF)
Smoked Salmon (GF)
Selection Of Dressing
Vinaigrette, Lime Dressing, Nam Jim, Pico De Gallo, Tamarind Dressing, Lemon Wedge & Lime
Seafood Sauce (Mary Rose, Tartare, American Cocktail, Eschalot Dressing) (GF)

****Saturdays & Sundays May Include Additional Seafoods (Subject to Availability & Seasonal Change).***

Salad Section

Selection Of Maki & Sushi
Chicken, Vegetables, Tuna & Salmon
Crisp Cos Lettuce, Grana Padano Parmesan, Anchovy Dressing
Organic Leaves, Crisp Vegetables, Dressings & Condiment Bar
Chutneys, Mustards, Pickles, Crisp Breads
Selections Of Dips
Fattoush Salad
Pickle Radish (GF)
Heirloom Tomatoes (GF)
Marinated Fennel (GF)

Baby Beetroot (GF)
Marinated Artichoke (GF)
Selections Of Vinaigrette (GF)
Assorted Lettuce, Frisee, Mesclun & Radicchio (GF)
Tabouli (GF)
Greek Salad (GF)
Tomato & Avocado (GF)

Soup

Butternut Pumpkin, Toasted Pepitas (NGF) (V)

Cheese & Bread

Brie, Cheddar, Blue Cheese & Gouda
Lavosh, Grissini, Water Cracker, Rice Cracker
Quince Paste, Fruit Log, Grape, Dried Apple, Date & Dried Apricot
Mini Baguette, White Round Roll, Wholewheat, Soy Linseed, Whole Wheat, Sour Dough
Baguette & Challah
(Gluten Free Bread) Bread Available

Dessert

Pineapple Upside Down Cake
Strawberry Short Cake
Black Forest Cake
Banana Cheesecake
Vanilla Cream Brulé (GF)
Guava Charlotte
Mango Mousse
Opera Gateaux
Chocolate & Rum Mousse
Raspberry Dome
Double Chocolate & Rum Mousse Shot (GF)
Mango & Coconut Pudding (GF)
Vanilla Pana Cotta, Berry Compote (GF)
Sticky Date Pudding
Butter Scotch Sauce
Meringue Drops (GF)
Brownie

Chocolate Fountain

Dark, White & Milk
Brownies (NGF), Strawberries, Churros, Wafers, Oreo
Meringues, Marshmallows, Profiteroles

Selection Of Seasonal Fruit

Whole Fruit, Stone Fruit, Variety of Slice Fruit
Fresh Berries, Passion Fruit, Dragon Fruit (GF)
Ice Cream, Vanilla & Chocolate (GF)
Chocolate Sauce, Caramel Sauce, Strawberry Sauce
Ice Cream Cone & Waffle