

# PREMIUM BUFFET MENU

## STARTERS

Antipasto board w/ cured and continental meats, charcuterie vegetables, assorted breads & crackers

Chargrilled baby octopus

Tiger prawns on ice w/ lemon & cocktail sauce

## MAIN (your choice of three)

Slow cooked pork belly w/ Chinese rice wine, cinnamon & star anise served on rice noodle

Seared salmon supreme w/ nantua sauce & tarragon

Grilled rump steak w/ Paris mash & pink peppercorn sauce

Cajun lamb rump served on ratatouille

Chicken breast w/ penne & basil parmesan cream

Stir fried vegetable w/ Asian greens, oyster mushrooms, bamboo shoots & light soy (VEGAN) (GF)

## CARVERY

Choice of roast leg of lamb/roast beef sirloin/roast pork loin w/ accompaniments

## SIDES/SALADS

Caesar salad

Greek salad

Roast pumpkin pine nut salad

Roquette pear parmesan salad

Steamed garden vegetables or roasted root vegetables

Fragrant jasmine rice or roast potatoes or Singapore noodles

## DESSERTS

Chef's selection of desserts (min four varieties)

Fresh fruit platter

Selection of cheeses and dried fruit w/ accompaniments

*Menu subject to change*