

Premium dinner buffet at Straits Cafe with a glass of sparkling on arrival \$69 adults | \$49 for teens (13-17 years old) | \$29 for children (4-12 years old)

Cold buffet

Jamon serrano, Prague ham, Italian salami (gf, nf, df) Grilled vegetables, mixed olives, grissini, lavosh (nf, df) Smoked salmon, capers, red onion, lemon (nf, gf, df) Whole cooked tiger prawns, seafood sauce, lemon (nf, gf, df) Fresh shucked oysters, vinaigrettes (nf, gf, df) Half shell mussels, tomato and chilli salsa (nf, gf, df)

Salad Bar

Rocket, shaved fennel and mandarin salad (gf, nf, vg)

Caesar salad (nf)

Thai beef salad

Spinach, grilled peach, compressed watermelon, grilled haloumi, lime honey dressing (gf, nf, v)

Carvery

Roasted whole sirloin, Yorkshire pudding, jus, mustards (nf, df)

Hot buffet

Oven baked Miso marinated barramundi fillet, Asian green vegetables (nf, df)

Sous vide lamb rump, lamb gravy, mint sauce (nf, df, gf)

Braised beef short rib, black garlic jus, gremolata (nf, df, gf)

Cavatieli, mixed grilled vegetables, asparagus, arrabbiata sauce (vg, nf)

Roasted pumpkin and root vegetables (vg, nf, gf)

Steamed vegetable with lemon EVOO (vg, nf, gf)

Chicken fried rice (nasi) (nf, df)

Dessert

Cheese selection and fresh slice fruits

Petit four

Chocolate fountain, marshmallow, fresh fruits

Chef selection dessert

* (v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (g/f) gluten-free*, (n/f) nut-free*. Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

