

WED
24
DEC

STARZ
DINER
START AT
6 PM



CHRISTMAS

Eve Dinner



BALI

CHRISTMAS

Eve Dinner

RAW BAR

SASHIMI

Fresh Salmon, Yellowfin Tuna, Sablefish, Hamachi

SUSHI

Rockstar California Maki, Spicy Tuna Maki, Salmon Nigiri, Tuna Ebiko Nigiri
SIDE CONDIMENTS:
Wasabi, Gari Ginger, Wasabi Mayo, Higashimaru Soy Sauce

TIGER PRAWN COCKTAIL **GF**

Thousand Island Dressing, Lemon Wedges, Mixed Herbs

SESAME AND LIME SNAPPER CEVICHE **GF DF**

Lime, Coriander, Coconut Cream, Seaweed, Ginger

JAVA DE CLAIRE OYSTERS AND ASARI CLAMS **GF DF**

SIDE CONDIMENTS:
Cocktail Dressing, Lemon Wedges, Lime Slices, Shallot Red Wine Vinegar

SOUP CORNER

TUSCAN ROMA TOMATO SEAFOOD

Mixed Seafood, Tomato Concasse, Red Capsicum, Coriander

BREAD BASKET **V**

Mixed Artisan Rolls

SALADS

SWEET PRAWNS LARB STYLE SALAD **GF DF**

Sliced Onions, Walnuts, Balsamic Honey Dressing

HERB-CURED SALMON SALAD **DF**

Sesame Dressing, Red Radishes, Wakame Seaweed, Fried Leeks

CREAMY BABY POTATO SALAD **GF V**

String Beans, Grilled Leeks, Pesto Aioli, Grated Boiled Eggs

HALLOUMI AND PESTO SALAD **GF V**

Grilled Halloumi, Cherry Tomatoes, Green Tomato, Watercress

BACKYARD HYDROPONIC CAESAR SALAD

Romaine Lettuce, Beef Bacon, Green Coral Lettuce, Tomato, Cucumber, Crouton, Boiled Eggs, Assorted Dressing and Condiments

LIVE CRAVERY STATION

CHRISTMAS TRADITIONAL ROASTED TURKEY **GF DF**

HONEY MUSTARD GAMMON HAM **GF DF**

YORKSHIRE PUDDING **V**

LIVE STATIONS

SOUTHERN INDIAN & MONGOLIAN MIXED GRILL

Boneless Chicken Leg, Red Snapper, Sliced Angus Beef Tenderloin
Served with a Selection of Fresh Vegetables

CHICKEN SHASHLIK **GF**

Grilled Chicken, Paprika, Tomato, Mint Chutney

HOT STONE NAAN BREAD **V**

Butter Glaze, Garlicks, Chili Powder

PASTA STATION

LINGUINE, FETTUCCINE, SPAGHETTI **V**

SAUCE SELECTIONS:

Bolognaise Sauce
Tomato Sauce **V**
Creamy Mushroom Sauce **V**

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

GF Gluten Free **DF** Dairy Free **V** Vegetarian **🐷** Contains Pork





CHRISTMAS

Eve Dinner

MAINS

LEMON THYME

ROASTED CHICKEN DF

Tangy Lemon and Garlic Sauce,
White Onions, Ginger, Spring Onions

SALSA VERDE CHILI

PRAWNS GF

Paprika Garlic Marinade, Parsley
Garlic Paste, Burnt Lemon

SLOW-ROASTED

BABY POTATOES GF V

Oregano Aioli, Fried Shallots,
Parsley

STEAMED JASMINE AND BAY LEAF RICE GF DF V

Fried Shallots, Bay Leaves,
Burnt Lemon

CHRISTMAS HERB-GRILLED VEGETABLES GF DF V

Colored Zucchini, Eggplant, Baby
Carrot, Onions

SIEW PAK CHOY WITH

MINCED SEAFOOD GF DF

Garlic Ginger Sauce, Prawns, Squid,
Clams

MONGOLIAN-SPICED BEEF FRIED NOODLES

Red Chili, Napa Cabbage, Minced
Beef, Spring Onions

TASMANIAN LAMB SHEPHERD'S PIE

Beef and Tomato Gravy, White
Onions, Garlic, Idaho Potatoes

DESSERTS

CHRISTMAS YULE LOG V

Ganache, Chocolate Sponge Cake,
Buttercream

CHRISTMAS STOLLEN

BREAD V

Mixed Dried Fruits, Cinnamon,
Nutmeg, Ginger

WHITE CHRISTMAS

ALMOND PANNA COTTA GF V

Fresh Milk, Cream, Gelatine, Sugar,
Pistachio

SOFT STRAWBERRY

PUDDING GF V

Fresh Strawberry, Soy Gelatine,
White Sugar, Soy Milk

CARROLL'S VELVET CAKE V

Coffee Cream, Vanilla-Chocolate
Sponge, Chocolate Flakes

CINNAMON AND PINEAPPLE SHORTCAKE GF V

Vanilla Sponge, Pineapple Filling,
Fondant Glaze

LENTIL CINNAMON

HALAWA GF V

A Traditional Indian-Style Dessert
With Spices, Sugar, Nuts, And
Raisins

ASSORTED TROPICAL

FRUITS DISPLAY GF DF V

Seasonal Selection of Fresh
Whole Fruits in a Fruit Bucket

KIDS CORNER

CRONUTS AND CHRISTMAS TREE LOLLY WAFFLE V

Chocolate, White Chocolate, Nutella

CHRISTMAS CANDIES V

Chocolate Pralines, Lollipops,
Stollen Bites

ASSORTED MACARONS GF V

Chocolate, Pandan, Strawberry,
Mango

CHOCOLATE FOUNTAIN GF V

Marshmallows, Fruit Skewers,
Donuts

HOMEMADE ICE CREAM

SOFT ICE CREAM GF

Vanilla, Chocolate, Rum & Raisin

SORBETS GF DF

Lemon, Mango

GF Gluten Free DF Dairy Free V Vegetarian 🐷 Contains Pork



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RAW BAR

SASHIMI

Fresh Salmon, Yellowfin Tuna, Sablefish, Hamachi

SUSHI

Rockstar California Maki, Spicy Tuna Maki, Salmon Nigiri, Tuna Ebiko Nigiri

SIDE CONDIMENTS:

Wasabi, Gari Ginger, Wasabi Mayo, Higashimaru Soy Sauce

TIGER PRAWN COCKTAIL GF

Thousand Island Dressing, Lemon Wedges, Mixed Herbs

PERUVIAN RED SNAPPER CEVICHE GF DF

Lime, Coriander, Ginger, Coconut Cream

JAVA DE CLAIRE OYSTERS AND ASARI CLAMS GF DF

SIDE CONDIMENTS:

Cocktail Dressing, Lemon Wedges, Lime Slices, Shallot Red Wine Vinegar

SOUP CORNER

ENGLISH CLAM CHOWDER

Batik Clams, Leek, Celery, Potato, Onions, Parsley

BREAD BASKET V

Mixed Artisan Rolls

SALADS

THAI BEEF SALAD GF DF

Sliced Onions, Walnuts, Balsamic Honey Dressing

SMOKED SALMON SALAD DF

Sesame Dressing, Spring Onions, Cucumber, Capsicum

BUFFALO MOZZARELLA AND BEETROOT GF V

Roasted Beetroot, Cherry Tomatoes, Black Pepper, Watercress

SEAWEED WAKAME SALAD GF V

String Beans, Red Radishes, Orange Dressing, Walnuts

BACKYARD HYDROPONIC CAESAR SALAD

Romaine Lettuce, Beef Bacon, Green Coral Lettuce, Tomato, Cucumber, Crouton, Boiled Eggs, Assorted Dressing and Condiments

LIVE CRAVERY STATION

CHRISTMAS TRADITIONAL ROASTED TURKEY GF DF

HERB AND CLOVE GAMMON HAM GF DF P

YORKSHIRE PUDDING V

LIVE STATIONS

THE BUTCHERY SELECTION

Boneless Chicken Leg, Red Snapper, Sliced Angus Beef Tenderloin Served with a Selection of Fresh Vegetables

CHICKEN TANDOORI GF

Grilled Chicken, Paprika, Tomatoes, Mint Chutney

HOT STONE NAAN BREAD V

Butter Glaze, Garlicks, Chili Powder

PASTA STATION

LINGUINE, FETTUCCINE, SPAGHETTI V

SAUCE SELECTIONS:

Bolognaise Sauce
Tomato Sauce V
Creamy Mushroom Sauce V

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

GF Gluten Free DF Dairy Free V Vegetarian P Contains Pork



CHRISTMAS

Dinner

MAINS

SAVOY ROASTED CHICKEN **DF**

Tangy Pineapple Sauce, Lemon, Smoked Garlic, Rosemary, Thyme

CHILI AND GARLIC PRAWNS **GF**

Lemon, Smoked Paprika, Continental Parsley, Emulsified Butter

PARSLEY CREAMY MASHED POTATO **GF V**

With Thyme and Rosemary

AROMATIC SAFFRON RICE **GF DF V**

Fried Shallots, Bay Leaves, Burnt Lemon

CHRISTMAS BRUNOISED RATATOUILLE **GF DF V**

Colored Zucchini, Eggplant, Tomato Stew, Black Olives

GINGER-ROASTED PUMPKIN AND CAULIFLOWER **GF DF**

Swiss Brown Mushroom, Butternut Squash, Garlic, Rosemary

THINLY SLICED BEEF NOODLES

Bean Sprouts, Green Scallions, Assorted Asian Mushrooms

TASMANIAN LAMB SHEPHERD'S PIE

Beef and Tomato Gravy, White Onions, Garlic, Idaho Potatoes

DESSERTS

CHRISTMAS YULE LOG **V**

Ganache, Chocolate Sponge Cake, Buttercream

CHRISTMAS STOLLEN BREAD **V**

Mixed Dried Fruits, Cinnamon, Nutmeg, Ginger

WHITE CHRISTMAS ALMOND PANNA COTTA **GF V**

Fresh Milk, Cream, Gelatine, Sugar, Pistachio

HONEY MELON PANNA COTTA **GF V**

Skim Milk, White Sugar, Diced Honey Melon

CINNAMON CARROT CAKE **V**

Mixed Dried Fruits, Lime Juice, Sugar, Butter, Cinnamon Powder

STRAWBERRY SHORTCAKE **V**

Chocolate Sponge Cake, Strawberry Filling, Chocolate Glaze

DATES CAKE **GF V**

Coffee Cream, Dates, Raisins, Cocoa Powder

ASSORTED TROPICAL FRUITS DISPLAY **GF DF V**

Seasonal Selection of Fresh Whole Fruits in a Fruit Bucket

KIDS CORNER

CRONUTS AND CHRISTMAS TREE LOLLY WAFFLE **V**

Chocolate, White Chocolate, Nutella

CHRISTMAS CANDIES **V**

Chocolate Pralines, Lollipops, Stollen Bites

ASSORTED MACARONS **GF V**

Chocolate, Pandan, Strawberry, Mango

CHOCOLATE FOUNTAIN **GF V**

Marshmallows, Fruit Skewers, Donuts

HOMEMADE ICE CREAM

SOFT ICE CREAM **GF**

Vanilla, Chocolate, Rum & Raisin

SORBETS **GF DF**

Lemon, Mango

GF Gluten Free **DF** Dairy Free **V** Vegetarian  Contains Pork



