WED **24** DEC



STARZ DINER START AT 6 PM





CHRISTMAS Eve Dinner







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 @

Thousand Island Dressing, Lemon Wedges, Mixed Herbs

SESAME AND LIME SNAPPER CEVICHE @ 0

Lime, Coriander, Coconut Cream, Seaweed, Ginger

JAVA DE CLAIRE OYSTERS AND ASARI CLAMS @ 09

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

SALADS

SWEET PRAWNS LARB STYLE SALAD @ @ 👄

Sliced Onions, Walnuts, Balsamic Honey Dressing

HERB-CURED SALMON SALAD OF

Sesame Dressing, Red Radishes, Wakame Seaweed, Fried Leeks

CREAMY BABY POTATO SALAD @ V

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

HALLOUMI AND PESTO SALAD @ 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 STATIONS

SOUTHERN INDIAN & MONGOLIAN MIXED GRILL

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

CHICKEN SHASHLIK @

Grilled Chicken, Paprika, Tomato, Mint Chutney

HOT STONE NAAN BREAD

Butter Glaze, Garlics, Chili Powder

PASTA STATION

LINGUINE, FETTUCCINE, SPAGHETTI V

SAUCE SELECTIONS:

Bolognaise Sauce Tomato Sauce V Creamy Mushroom Sauce 🔻

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

SOUP CORNER

TUSCAN ROMA TOMATO **SEAFOOD**

Mixed Seafood, Tomato Concasse, Red Capsicum, Coriander

BREAD BASKET Mixed Artisan Rolls

LIVE CRAVERY STATION

CHRISTMAS TRADITIONAL ROASTED TURKEY @ 0

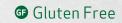
HONEY MUSTARD GAMMON HAM @ @ @

YORKSHIRE PUDDING O

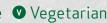
HERB BUTTER ANGUS BEEF SIRLOIN @ @

SAUCE SELECTIONS:

Giblet Gravy, Cranberry Sauce, Dijon Mustard, Mushroom Sauce, Apple Sauce













MAINS

LEMON THYME ROASTED CHICKEN @

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

SALSA VERDE CHILI PRAWNS @

Paprika Garlic Marinade, Parsley Garlic Paste, Burnt Lemon

SLOW-ROASTED BABY POTATOES @ 0

Oregano Aioli, Fried Shallots, Parsley

STEAMED JASMINE AND BAY LEAF RICE @ 00 V

Fried Shallots, Bay Leaves, Burnt Lemon

CHRISTMAS HERB-GRILLED VEGETABLES @ 00 00

Colored Zucchini, Eggplant, Baby Carrot, Onions

SIEW PAK CHOY WITH MINCED SEAFOOD @ 00

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

Ganache, Chocolate Sponge Cake, Buttercream

CHRISTMAS STOLLEN BREAD V

Mixed Dried Fruits, Cinnamon, Nutmeg, Ginger

WHITE CHRISTMAS ALMOND PANNA COTTA @ 0

Fresh Milk, Cream, Gelatine, Sugar, Pistachio

SOFT STRAWBERRY PUDDING @ V

Fresh Strawberry, Soy Gelatine, White Sugar, Soy Milk

CARROLL'S VELVET CAKE

Coffee Cream, Vanilla-Chocolate Sponge, Chocolate Flakes

CINNAMON AND PINEAPPLE SHORTCAKE @ V

Vanilla Sponge, Pineapple Filling, Fondant Glaze

LENTIL CINNAMON HALAWA @ V

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

ASSORTED TROPICAL FRUITS DISPLAY @ 00 00

Seasonal Selection of Fresh Whole Fruits in a Fruit Bucket

KIDS CORNER

CRONUTS AND CHRISTMAS TREE LOLLY WAFFLE

Chocolate, White Chocolate, Nutella

CHRISTMAS CANDIES

Chocolate Pralines, Lollipops, Stollen Bites

ASSORTED MACARONS @ V

Chocolate, Pandan, Strawberry, Mango

CHOCOLATE FOUNTAIN @ 0

Marshmallows, Fruit Skewers, Donuts

HOMEMADE ICE CREAM

SOFT ICE CREAM @

Vanilla, Chocolate, Rum & Raisin

SORBETS @ @

Lemon, Mango



母 Gluten Free → Dairy Free → Vegetarian → Contains Pork









7 H U **25** D E C



STARZ DINER START AT 6 PM





CHRISTMAS Linner





HRISTMAS

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 @

Thousand Island Dressing, Lemon Wedges, Mixed Herbs

PERUVIAN RED SNAPPER CEVICHE @ 00

Lime, Coriander, Ginger, Coconut Cream

JAVA DE CLAIRE OYSTERS AND ASARI CLAMS @ 09

SIDE CONDIMENTS:

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

SALADS

THAI BEEF SALAD @ 00

Sliced Onions, Walnuts, Balsamic Honey Dressing

SMOKED SALMON SALAD 00

Sesame Dressing, Spring Onions, Cucumber, Capsicum

BUFFALO MOZZARELLA AND BEETROOT @ 0

Roasted Beetroot, Cherry Tomatoes, Black Pepper, Watercress

SEAWEED WAKAME SALAD @ 0

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 STATIONS

THE BUTCHERY SELECTION

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

CHICKEN TANDOORI

Grilled Chicken, Paprika, Tomatoes, Mint Chutney

HOT STONE NAAN BREAD

Butter Glaze, Garlics, Chili Powder

PASTA STATION

LINGUINE, FETTUCCINE, SPAGHETTI V

SAUCE SELECTIONS:

Bolognaise Sauce Tomato Sauce V Creamy Mushroom Sauce

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

SOUP CORNER

ENGLISH CLAM CHOWDER

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

BREAD BASKET V

Mixed Artisan Rolls

LIVE CRAVERY STATION

CHRISTMAS TRADITIONAL ROASTED TURKEY @ 0

HERB AND CLOVE GAMMON HAM @ @ @

YORKSHIRE PUDDING O

HERB BUTTER ANGUS BEEF STRIPLOIN @

SAUCE SELECTIONS:

Giblet Gravy, Cranberry Sauce, Dijon Mustard, Mushroom Sauce, Apple Sauce







CHRISTMA

MAINS

SAVOY ROASTED CHICKEN 00

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

CHILI AND GARLIC PRAWNS @

Lemon, Smoked Paprika, Continental Parsley, **Emulsified Butter**

PARSLEY CREAMY MASHED POTATO @ 0

With Thyme and Rosemary

AROMATIC SAFFRON RICE @ @ V

Fried Shallots, Bay Leaves, Burnt Lemon

CHRISTMAS BRUNOISED RATATOUILLE @ @ W

Colored Zucchini, Eggplant, Tomato Stew, Black Olives

GINGER-ROASTED PUMPKIN AND CAULIFLOWER @ @

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

Ganache, Chocolate Sponge Cake, Buttercream

CHRISTMAS STOLLEN BREAD 0

Mixed Dried Fruits, Cinnamon, Nutmeg, Ginger

WHITE CHRISTMAS ALMOND PANNA COTTA @ 0

Fresh Milk, Cream, Gelatine, Sugar, Pistachio

HONEY MELON PANNA COTTA @ W

Skim Milk, White Sugar, Diced Honey Melon

CINNAMON CARROT CAKE

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

STRAWBERRY SHORTCAKE V

Chocolate Sponge Cake, Strawberry Filling, Chocolate Glaze

DATES CAKE @ V

Coffee Cream, Dates, Raisins, Cocoa Powder

ASSORTED TROPICAL FRUITS DISPLAY @ 00 00

Seasonal Selection of Fresh Whole Fruits in a Fruit Bucket

KIDS CORNER

CRONUTS AND CHRISTMAS TREE LOLLY WAFFLE 🔮

Chocolate, White Chocolate, Nutella

CHRISTMAS CANDIES

Chocolate Pralines, Lollipops, Stollen Bites

ASSORTED MACARONS @ V

Chocolate, Pandan, Strawberry, Mango

CHOCOLATE FOUNTAIN @ 0

Marshmallows, Fruit Skewers, Donuts

HOMEMADE ICE CREAM

SOFT ICE CREAM @

Vanilla, Chocolate, Rum & Raisin

SORBETS @ @

Lemon, Mango



