



BUFFET MENU

MIDDLE EASTERN

SUMAC CHICKEN THIGH

Tender chicken thigh marinated with fragrant sumac, lemon and warm Middle Eastern spices
GF | DF

CARAMELISED ONION & LENTIL BRAISE

Slow-cooked lentils with sweet caramelised onions, herbs and warming spices
GF | DAIRY

TURMERIC & HERB COUSCOUS

Fluffy couscous infused with turmeric and fresh herbs
GLUTEN | V | VO

ROASTED CAULIFLOWER WITH TAHINI

Oven-roasted cauliflower finished with a creamy tahini dressing and toasted sesame
GF | DF

CUCUMBER, MINT & POMEGRANATE SALAD

Fresh cucumber, mint and pomegranate tossed with a light dressing
GF | DF

PICKLED TURNIPS & TOUM

Traditional pickled turnips served with creamy Lebanese toum
GF | DF

GRILLED FLATBREAD

Warm grilled flatbread,
GLUTEN

ADD PREMIUM PROTEINS

LAMB SHOULDER (+\$5)

Slow-roasted lamb shoulder finished with fragrant spices and herbs.
GF | DF

GRILLED HALOUMI (+\$3)

Chargrilled haloumi with lemon and oregano.
GF | V

MEXICAN STYLE

ACHIOTE CHICKEN

Citrus-marinated chicken roasted with smoky achiote spices.
GF | DF

BLACK BEAN SOFRITO

Slow-cooked black beans with tomato, capsicum and warming spices.
GF | VG | DF

LIME & HERB BROWN RICE

Fragrant brown rice finished with fresh herbs and lime.
GF | VG | DF

CHARRED CORN & CAPSICUM

Sweet corn and roasted capsicum with smoky spices.
GF | VG | DF

TOMATO SALAD WITH GREEN CHILLI

Fresh tomato salad with herbs and a hint of green chilli.
GF | VG | DF

GUACAMOLE

Creamy avocado with lime and coriander.
GF | VG | DF

CRISPY CORN TORTILLA CHIPS

Traditional corn tortilla chips.
GF | VG | DF

ADD PREMIUM PROTEINS

PICANHA BEEF (+\$5)

Chargrilled picanha beef, sliced and finished with chimichurri.
GF | DF

ADOBO SALMON (+\$5)

Salmon marinated with smoked chilli, citrus and traditional adobo spices.
GF | DF



BUFFET MENU

EUROPEAN BISTRO

HERB ROASTED CHICKEN

Slow-roasted chicken with garlic-free herbs and pan juices.
GF | DF

MUSHROOM BOURGUIGNON

Roasted mushrooms braised in a rich red wine sauce.
GF | VG | DF

DIJON MASHED POTATO

Creamy mashed potato finished with Dijon mustard.
GF | V

ROASTED CARROT & ZUCCHINI

Seasonal vegetables roasted until caramelised.
GF | VG | DF

LEAF SALAD

Mixed leaves with mustard vinaigrette.
GF | VG | DF

ARTISANAL BREAD ROLLS & BUTTER

GLUTEN | DAIRY

ADD PREMIUM PROTEINS

SLOW ROASTED BEEF (+\$5)

Tender slow-roasted beef with rosemary and thyme.
GF | DF

PAN-SEARED SALMON (+\$5)

Crispy-skinned salmon finished with lemon and herbs.
GF | DF

GREEK TABLE

LEMON & OREGANO CHICKEN

Chargrilled chicken marinated with lemon, oregano and olive oil.
GF | DF

BRAISED WHITE BEANS

Slow-cooked white beans with tomato, herbs and olive oil.
GF | VG | DF

ROASTED LEMON POTATOES

Crispy roasted potatoes finished with lemon and oregano.
GF | VG | DF

BRIAM

Traditional Greek roasted vegetables with tomato, herbs and olive oil.
GF | VG | DF

GREEK VILLAGE SALAD

Tomato, cucumber, olives and feta with oregano dressing.
GF | V

TZATZIKI

GF | V

WARM PITA

GLUTEN

ADD PREMIUM PROTEINS

LAMB SHOULDER (+\$5)

Slow-roasted lamb shoulder with lemon and herbs.
GF | DF

GRILLED HALOUMI (+\$3)

Chargrilled haloumi with lemon and oregano.
GF | V



BUFFET MENU

ISLAND COCONUT

COCONUT POACHED CHICKEN

Tender chicken gently poached in fragrant coconut broth.

GF | DF

SWEET POTATO & CHICKPEA CURRY

Aromatic coconut curry with sweet potato and chickpeas.

GF | VG | DF

TOASTED COCONUT PILAF

Fragrant rice with toasted coconut and warming spices.

GF | VG | DF

HONEY & GINGER ROAST CARROTS

Roasted carrots glazed with honey and fresh ginger.

GF | DF

PINEAPPLE, HERB & CUCUMBER SALAD

Fresh pineapple, herbs and cucumber with citrus dressing.

GF | VG | DF

CRISPY SHALLOTS

Golden fried shallots for crunch and flavour.

LIME WEDGES

ADD PREMIUM PROTEINS

STICKY PORK BELLY (+\$5)

Slow-cooked pork belly glazed with sweet soy and spices.

GF | DF

MISO GLAZED SALMON (+\$5)

Roasted salmon finished with a rich miso glaze.

GF | DF

MOROCCAN

RAS EL HANOUT CHICKEN

Chicken marinated with fragrant Moroccan spices and roasted until golden.

GF | DF

APRICOT & VEGETABLE TAGINE

Slow-cooked vegetables with apricot and warming spices.

GF | VG | DF

GOLDEN COUSCOUS

Fluffy couscous scented with turmeric and herbs.

GLUTEN | V | VO

ROAST PUMPKIN WITH CHERMOULA

Roasted pumpkin finished with fresh herb chermoula.

GF | VG | DF

CARROT & ORANGE SALAD

Fresh carrot and citrus salad with aromatic spices.

GF | VG | DF

HARISSA YOGHURT

Creamy yoghurt infused with smoky harissa.

GF | V

FLATBREAD & OLIVES

GLUTEN

ADD PREMIUM PROTEINS

BEEF & PRUNE TAGINE (+\$5)

Slow-braised beef with sweet prunes and Moroccan spices.

GF | DF

SPICED LAMB KOFTA (+\$4)

Chargrilled lamb kofta with fresh herbs and spices.

GF | DF



BUFFET MENU

KOREAN BBQ

GOCHUJANG CHICKEN

Tender chicken glazed with sweet and spicy gochujang.
GF | DF

STICKY SESAME TOFU

Crispy tofu tossed in a sticky sesame glaze.
VG | DF

JAPCHAE NOODLES

Korean glass noodles with vegetables and sesame.
GF | VG | DF

GINGER BROCCOLINI

Wok-tossed broccolini with fresh ginger and sesame.
GF | VG | DF

WOMBOK SALAD

Crunchy wombok with black sesame and bean sprouts.
GF | VG | DF

KIMCHI

Traditional fermented Korean cabbage.
GF | DF

GOCHUJANG VINAIGRETTE

Sweet, spicy and tangy dressing served alongside.
GF | DF

ADD PREMIUM PROTEINS

BULGOGI BEEF (+\$4)

Thinly sliced beef marinated in soy, pear and sesame.
GF | DF

CRISPY PORK BELLY (+\$5)

Slow-roasted pork belly with a crisp crackling finish.
GF | DF

SOUTH EAST ASIAN

LEMONGRASS CHICKEN

Fragrant lemongrass chicken with ginger and lime leaf.
GF | DF

TURMERIC COCONUT TOFU

Tofu simmered in a mild coconut and turmeric sauce.
GF | VG | DF

NASI GORENG

Indonesian-style fried rice with aromatic spices.
GF | DF

WOK-FRIED GREENS

Seasonal greens tossed with ginger and chilli.
GF | VG | DF

GREEN PAPAYA SALAD

Fresh green papaya with herbs and citrus dressing.
GF | VG | DF

NAM JIM

Traditional Thai-style chilli and lime dressing.
GF | VG | DF

CRISPY SHALLOTS

LIME WEDGES

PREMIUM PROTEINS

BEEF RENDANG (+\$5)

Slow-cooked beef in a rich coconut and spice sauce.
GF | DF

KAFFIR LIME BARRAMUNDI (+\$5)

Roasted barramundi with kaffir lime and fresh herbs.
GF | DF



BUFFET MENU

ITALIAN

LEMON & ROSEMARY CHICKEN

Roasted chicken finished with lemon, rosemary and olive oil.
GF | DF

MUSHROOM & LENTIL BOLOGNESE

Slow-cooked mushroom and lentil ragu with Italian herbs.
GF | VG | DF

PENNE PASTA

Classic penne pasta cooked al dente.
GLUTEN | V

TOMATO & MOZZARELLA SALAD

Tomato, mozzarella and basil with extra virgin olive oil.
GF | V

ROCKET, PEAR & PARMESAN SALAD

Peppery rocket with pear, parmesan and citrus dressing.
GF | V

ADD PREMIUM PROTEINS

PORCHETTA WITH FENNEL (+\$5)

Slow-roasted pork belly and loin with fennel and herbs.
GF | DF

ROASTED BARRAMUNDI WITH CAPERS & HERBS (+\$5)

Roasted barramundi finished with capers, lemon and fresh herbs.
GF | DF

POKE STYLE SALAD

TERIYAKI CHICKEN

Tender chicken glazed with sweet soy and ginger.
DF

GINGER-SOY TOFU

Marinated tofu with ginger and sesame.
VG | DF

BROWN RICE

Steamed brown rice with toasted sesame.
GF | VG | DF

ROASTED SWEET POTATO

Roasted sweet potato with a hint of spice.
GF | VG | DF

BROCCOLINI

Lightly blanched broccolini with sesame dressing.
GF | VG | DF

SESAME EGGPLANT

Roasted eggplant finished with toasted sesame.
GF | VG | DF

EDAMAME & CABBAGE SALAD

Crunchy cabbage and edamame with sesame dressing.
GF | VG | DF

PICKLED GINGER

Traditional pickled ginger.
GF | VG | DF

CUCUMBER WITH SOY-LIME DRESSING

Fresh cucumber dressed with soy, lime and herbs.
GF | VG | DF

ADD PREMIUM PROTEINS

DICED FRESH SALMON (+\$5)

Fresh salmon prepared poke-style with citrus and sesame.
GF | DF

GRILLED RUMP STEAK (+\$5)

Chargrilled rump steak sliced and served medium.
GF | DF