

seafood buffet

WELCOME OFFERING

A COMPLIMENTARY PLATE OF FRESHLY SHUCKED OYSTERS SERVED TO EACH TABLE
A PERFECT START TO YOUR EASTER CELEBRATION.

FROM THE OCEAN - HOT & COLD SELECTIONS

FRESH BUTTERED GARLIC PRAWNS

OCEAN-FRESH PRAWNS SAUTÉED WITH FRAGRANT GARLIC, FRESH HERBS, AND BUTTER,
HIGHLIGHTING THEIR NATURAL SWEETNESS.

CHILLED COCKTAIL PRAWNS

PERFECTLY COOKED PRAWNS, CHILLED AND SERVED BUFFET-STYLE
FOR A REFRESHING, CLASSIC SEAFOOD EXPERIENCE.

SALT & PEPPER SQUID

LIGHTLY FLOURED SQUID, CRISP-FRIED AND TOSSED WITH
AROMATIC SALT, CRACKED PEPPER, AND CRISPY ONION.

GOLDEN CRUMBED CALAMARI RINGS

TENDER CALAMARI RINGS COATED IN A GOLDEN CRUMB FOR A SATISFYING CRUNCH.

CHILLI MUSSELS

FRESH MUSSELS SIMMERED IN A RICH NAPOLITANA SAUCE WITH GARLIC, CHILLI, AND HERBS.

CHEF'S FISH FILLETS

FLAKY, OVEN-BAKED FISH FILLETS SEASONED WITH LEMON PEPPER FOR A LIGHT AND DELICATE FINISH.

OVEN-BAKED SALMON FILLETS

RICH, BUTTERY SALMON BAKED TO PERFECTION WITH SUBTLE SEASONING.

PREMIUM BARRAMUNDI FILLETS

AUSTRALIAN BARRAMUNDI COOKED TO PERFECTION, TENDER AND FULL OF FLAVOUR

CHEF'S FEATURE

AGLIO LINGUINI (PASTA OF THE DAY) PAN-SAUTÉED PRAWNS AND SQUID TOSSED WITH LINGUINI
IN GARLIC, EXTRA VIRGIN OLIVE OIL, CHILLI FLAKES, FRESH HERBS, AND A TOUCH OF LEMON.

SEASONAL GARDEN VEGETABLES

STEAMED CAULIFLOWER

FRESH FLORETS LIGHTLY STEAMED TO RETAIN NATURAL SWEETNESS.

GARDEN BROCCOLI

BRIGHT GREEN BROCCOLI, GENTLY STEAMED FOR A FRESH, WHOLESOME TASTE.

SWEET CARROTS

TENDER CARROTS PREPARED TO ENHANCE THEIR NATURAL SWEETNESS.

DESSERT SELECTION

ASSORTED GOURMET CAKES

A DELIGHTFUL VARIETY OF FRESHLY PREPARED CAKES TO FINISH YOUR MEAL.

FRESH FRUIT PLATTER

SEASONAL FRUITS SELECTED BASED ON MARKET AVAILABILITY.

WISHING YOU A JOYFUL & FUN EASTER WEEKEND!

Easter Menu