

# Executive Semi-Buffet Lunch

Adult \$32.00 Child \$16.00

Mon - Fri | 12pm - 2.30pm

## From The Kettle

**MEDITERRANEAN ROASTED PUMPKIN SOUP** 

with turkey

### **SEAFOOD TOM YUM**

Northern thai-style milky spicy soup

# Selection Of Mains (Choose One)

### THE CHRISTMAS TABLE

Turkey skewer glazed with grain mustard & honey lemon, traditional honey baked ham, chestnut stuffing with cumin & spice butternut dressed with port wine cranberry & orange pineapple gravy

### CLASSIC SIZZLING BLACK ANGUS STEAK

Premium Australian grain-fed sirloin drizzled with black pepper sauce accompanied with seasonal garden vegetables, jacket potato topped with bacon bits and sour cream scallion

## **HEARTY BURGER WITH GRILLED KING** MUSHROOM (CHOICE OF BEYOND MEAT or SALMON)

Plant-based beef burger or grilled salmon with guacamole, gerkin, tomato, lettuce, melted cheese and served with

### SUPERIOR ABALONE & SEAFOOD FEAST

A Zi-char style dish - Abalone, fish maw, snapper, tiger prawn, squid, mussel, egg beancurd and seasonal vegetables in oyster & ginger gravy. Served with pumpkin rice

### PRIME AUSTRALIAN T-BONE STEAK (\$5.00 top-up)

Perfectly prepared and served with black pepper sauce, seasonal vegetable and jacket potato topped with bacon bits, sour cream & scallion

# Desserts

MIXED BERRIES CHOCOLATE LOG CAKE

### HAZELNUT KLIMT TORTE

with vanilla brandy crème anglaise

### TROPICAL MIX FRUITS BOWL

Watermelon, honey dew, dragon fruits, pineapple garnish with berries



Terms & Conditions: Price is subject to 10% service charge & prevailing All food items are subject to changes and availability | Not applicable w Image used for illustration purpose only | Lunch 12pm-2.30pm, Mon-Fri