



AMAANY

International Buffet

17 October 2019

6.30pm-10.30pm

\$130 per person

\$55 per person supplement HB/FB

Antipasto

Grilled Zucchini, Charred Peppers, Grilled Eggplant, Char Grilled Artichokes, Marinated Mushrooms, Marinated Olives, Semi Dried Tomatoes, Shaved Parmesan, Shaved Pecorino

Cheese Selection

Selection of International Cheeses
Crisp Bread, Fruit and Fig Jam

Cold Cut Selection

Parma Ham, Coppa de Parma, Salami, Pancetta, Beef Bresaola, Mortadella, Smoked Salmon

Salads

Mixed Leaves & Herbs
Tomato, Parmesan, Pesto, Capers
Pomegranate Couscous, Pistachio & Herbs
Artichoke Salad, Pears & Walnuts
Mixed Bean Salad, Pine Nut & Orange Vinaigrette
Beef Salad, Coppi & Potato
Smoked Duck & Peach Salad
Accompaniments: Tomato Wedges, Sliced Cucumber, Shaved Onion, Grated Parmesan, Balsamic Dressing, Caesar Dressing, Red Wine Vinaigrette

Seafood on Ice

Poached Prawns, Clams, Mussels, Flower Crab

Sushi and Sashimi

Sashimi - Tuna, Scallops, Reef Fish
Nigiri Sushi - Yellowfin Tuna, Tasmanian Salmon, Scallops, Tamagoyaki, Rainbow Runner
Maki roll - California Roll, Cucumber Roll, Takuwan Cream cheese, Dragon Roll, Prawn Tempura, Spicy Tuna
Condiments: Wasabi, Tempura Sauce, Kikkoman Soya Sauce, Tempura Flakes, Tobiko Mayo, Grated Radish, Spicy Mayo



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From the Grill

Chermoula Marinated Prawns

Calamari

Lemon & Herb Tuna

Flower Crab

Chicken Breast

Beef Sirloin

Accompaniments: Lemon Butter Cream sauce, Barbeque Sauce, Black Peppercorn Sauce

Hot Pot

Dashi Stock Pot

Flower Crab, Prawns, Calamari, Clams, Mussels

Carvery

Mediterranean Roasted Fish, Lemon & Herbs

Roasted Grain-fed Chicken

Roasted Beef Cube Roll

Soup

Seafood Bouillabaisse

Hot Station

Vegetable Pilaf

Garlic Roasted Potatoes

Parsley Buttered Vegetables

Green Pea Mash

Provençal Vegetable

Chicken Kofta, Spinach Cream

Black Pepper Seafood

Shepherd's Pie

Striploin Fillet, Jus & Tossed Bok Choy

Giant Prawns, Lemon Beurre Blanc



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Desserts

Shooters

Caramel Crème Brûlée
Dark Chocolate Mousse
Chiboust Fraise

Main Desserts

Mascarpone con Piña
Churros, Chocolate Sauce
Baked New York Cheesecake, Berry Compote
Apple Strudel
Gajar ka Halwa
Chocolate Éclair
Koeksister
Tiramisu
Sliced Honey Almond
Pecan Tart
Fresh Cut Fruits

Ice Cream

Vanilla
Chocolate
Strawberry
Green Tea
Coconut
Mango

Condiments: Chocolate Sauce, Vanilla Sauce, Strawberry Sauce
Pistachio, Almond Flakes, Chocolate Chip, Sprinkles, Chocolate Sprinkles