A Spanish-inspired Christmas

Early bird special:

Book by 10 December 2023 to enjoy 20% off your food bill.

Fridays, Saturdays, and Public Holiday 15, 16, 22, 23, 25, 29 & 30 December 2023 (6:00pm to 10:00pm)

\$98++ (A)Inclusive of Welcome Aperitivo\$146++ (A)Inclusive of Welcome Aperitivo, free flow house wines and beers for 3 hours\$49++ (C)Inclusive of free flow soft drinks

VERANDAH

ROOFTOP ROTISSERIE

Christmas Eve & New Year's Eve 24 & 31 December 2023 (6:00pm to 10:00pm)

\$118++ (A)Inclusive of Welcome Aperitivo\$166++ (A)Inclusive of Welcome Aperitivo, free flow house wines and beers for 3 hours\$59++ (C)Inclusive of free flow soft drinks

Welcome Aperitivo*

Sangria de Bienvenida Aperitif

Jamon Iberico de Bellota 100% Acorn-fed Iberian Ham

*Note: Enjoy a complimentary serving upon being seated.

Tapas

Albondigas

Spanish Meatballs in Tomato Sauce

Gambas al Ajillo

Garlic Prawns with Chilli & Olive Oil

Pimentos de Padron 🌳 Fried Green Peppers Sprinkled with Sea Salt

> Puntillitas Fritas Baby Squid Fritters with Aioli

Croquetas de Jamon Serrano Spanish Ham Croquettes

(A) Adult; (C) Child 6 to 11 years old.

Vegetarian



Cold Larder

Salad Bar 🌳

Mesclun | Baby Spinach | Arugula

Condiments

Cherry Tomatoes | Japanese Cucumber | Croutons | Bacon Bits | Parmesan Cheese Dressings

Balsamic Vinaigrette | Goma | Thousand Island

Cured Salmon Terrine Avocado | Cream Cheese | Pomegranate Glaze

Charcuterie Board Jamon Serrano | Parma Ham | Italian Salami | Duck Rillettes | Cornichons | Pearl Onions

Antipasti

Stuffed Pepper Dews | Grilled Vegetables | Olives | Tapenade | White Anchovies

Seafood On Ice

Boston Lobster | Pacific Oysters | Poached Sea Prawns | Sea Whelk

Dressings Cocktail | Thai Seafood | Tabasco | Mignonette with Lemon Wedges

Soups

Cognac-scented Lobster Bisque Wild Mushroom Soup 🎔

Artisan Breads 👳

Mini Rolls Herbs Focaccia Garlic Bread

Condiments Salted & Unsalted Butter

(A) Adult; (C) Child 6 to 11 years old.

Vegetarian



Live Action Kitchen

Christmas Roasts

Spit-roasted Signature Rotisserie Chicken 75°C Slow Roasted Whole Lamb Leg Australian Wagyu Tomahawk Crackling Porchetta with Truffle & Herb Stuffing Grain Mustard & Honey-Glazed Gammon Ham Cochinillo Spanish Roast Suckling Pig*

*Note: Available only on 24 & 31 December 2023.

Hand-stretched Wood-fired Sourdough Pizzas

Ham & Manchego Cheese Chorizo Diablo Seafood Sakura Ebi

Hot Spread

Galician-Style Grilled Whole Snapper with Seafood Live Bouchot Mussels in White Wine Saffron Sauce Beer Braised Beef Brisket Potatoes & Epoisses Cheese Gratin 🌮 Sauteed Broccolini with Wild Mushrooms 🌮 Grilled Seasonal Asparagus 🌮 Butter-Glazed Brussel Sprouts with Crispy Pancetta Valencian Seafood Paella

(A) Adult; (C) Child 6 to 11 years old.

Vegetarian

VERANDAH ROOFTOP ROTISSERIE

Sweets

Turron de Jijona Spanish Crema Catalana Red Velvet Yule Log Cake Gingerbread Trifle Christmas Tree Croquembouche Reindeer Chocolate-Coated Pretzel Rods Pink Chocolate Fondue with Churros, Waffles & Condiments Haagen-Dazs Ice Cream

Beverages

Coffee | Tea | Hydro Filtered Water

(A) Adult; (C) Child 6 to 11 years old.