

# EPICUREAN

## SATURDAY LONG LUNCH

12pm to 3.30pm

### Live Stations

Exclusive to Saturday Long Lunch

#### RAW BAR

Sashimi  
Salmon (S)  
Tuna  
Hiramasa

##### *Condiments*

Wasabi, Soy, Pickled Ginger, Pickled Lotus Root,  
Pickled Cucumbers, Pickled Daikon, Gojuchang,  
Sesame Soy Dressing, Wakame

#### PEKING DUCK ROLLS

Peking Roasted Duck  
Steamed Asian Pancakes

##### *Condiments*

Hoisin, Spring Onions, Cucumber, Chilli

#### DIM SUM

Ginger Prawn Har Gow  
BBQ Pork Buns  
Sui Mai

##### *Condiments*

Chilli Sambal, Sambal Olek, Soy, Chili Oil

#### TACO

Mexican Corn Tacos  
Chilled Prawns  
Chilli Con Carne

##### *Condiments*

Black Beans, Guacamole, Lettuce, Jalapeños,  
Pico de Gallo, Grilled Corn, Fresh Lime

#### MINI MASALA UTTAPAM

Savoury South Indian Rice  
Lentil Pancakes

##### *Condiments*

Coconut Chutney, Tomato Chutney, Sambar

#### CRÊPES

Classic French Crêpes  
Fresh Seasonal Fruits

##### *Condiments*

Mixed Berry Coulis, Nutella, Chocolate Sauce,  
Mango Sauce, Whipped Vanilla Cream

A surcharge of 10% applies on public holidays.

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## Menu

### SELECTION OF SUSHI

Sake Salmon Nigiri  
Tuna Nigiri  
Ebi Nigiri  
Tamago Nigiri  
Tuna Hosomaki  
Salmon Hosomaki  
Teriyaki Chicken Uramaki  
Prawn & Avocado Urakami  
Squid & Asparagus Urakami  
Salmon & Daikon Maki  
Tempura Prawn & Asparagus Maki  
Tempura Vegetable Maki  
Mixed Vegetable Maki  
Brown Rice & Vegetable Maki  
Seaweed Gunkan  
Mixed Vegetable Uramaki  
Cucumber Hosomaki  
Avocado Hosomaki

### CHARCUTERIE

Sopressa Salami  
Finocchiona  
Prosciutto  
Hungarian Salami  
Chicken & Thyme Pâté

### ANTIPASTO

Cornichons, Pickled Onions, Sundried  
Plum Tomatoes, Pickled Green Jalapenos,  
Anchovies, Beetroot Relish, Bush Tomato  
Chutney, Apricot & Quandong Chutney  
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

### ARTISAN BREAD DISPLAY

Rustic Baguette  
Ciabatta  
Rye Bread  
Laugen Pretzel  
Sourdough  
Wholemeal & Seeded Bread Rolls  
Assorted French Breads  
*Condiments*  
Baba Ghanoush, Labneh, Butter,  
Aged Balsamic, Extra Virgin Olive Oil

### WORLD CHEESES

Semi Matured - Gouda  
Semi Matured - Manchego  
Matured - Vintage Cheddar  
White Mould - Camembert  
Blue Mould - Gorgonzola  
*Condiments*  
Grissini, Lavosh, Pear Paste, Quince Paste, Grapes  
Assorted Nuts & Dried Fruits, Walnut & Sundried  
Currant Bread

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### COLD SELECTION

Green Lip Mussels with French Vinaigrette  
Clams & Wakame with Miso Dressing  
Prawn, Squid, Octopus Salad with Sweet Chilli Dressing  
Smoked Salmon (S), Fennel, Radicchio, Celery with Orange Dressing  
Olivier Salad - Potatoes, Carrots, Peas, Corn & Apple  
Broccoli & Bacon Salad,  
Dried Cranberries with Aioli  
Cucumber & Edamame Salad with Dill Yoghurt Dressing  
Chicken & Avocado Salad with Ranch Dressing  
Burrata & Medley of Cherry Tomatoes with Pesto

#### *Dressings*

Balsamic, Honey Mustard, Miso, Caesar, Raspberry

### SEAFOOD

Finest Australian Shucked Oysters (S)  
Chilled Whole Prawns  
Chilled Blue Swimmer Crabs  
Half Shelled Hokkaido Scallop Ceviche

#### *Condiments*

Hot Pimento Aioli, Cocktail Sauce, Mignonette Dressing, Verjuice, Ponzu, Nam Jim, Lemon Wedges

### ENHANCEMENTS | Add on for 35ea

#### **Wok Tossed Mud Crabs**

Black Pepper Sauce or Singaporean Chilli Sauce

#### **Grilled Cervantes Rock Lobster Tails**

Chimichurri or Herb Garlic Butter

### ASIAN

Soup of the Day  
Thai Style Steamed Barramundi with Tamarind Sauce  
Salt & Pepper Prawns  
Teriyaki Chicken Wings  
Slow Cooked Korean Beef Galbi  
Crispy Honey Sesame Chicken  
XO Fried Rice with Chicken and Egg  
Seafood Mee Goreng  
Truffle Flavoured Edamame  
Steamed Jasmine Rice

### INDIAN

Paneer Methi Malai Mutter - Cottage Cheese, Green Peas, Fenugreek Flavoured Cashew Gravy  
Meen Moilee - Barramundi simmered in Tumeric Coconut Curry  
Kosha Mangsho - Bengal Style Sautéed Lamb with Spices  
Potato and Green Pea Samosa with Tamarind Chutney  
Amti Dal - Tempered Sweet & Sour Yellow Lentils  
Butter Chicken  
South Indian Style Chilli Chicken  
Hyderabadi Chicken Dum Biryani  
Tandoori Naan, Garlic and Butter

#### *Condiments*

Kachumber Raita, Mint Chutney, Tomato Chutney, Mango Pickle, Ginger Pickle, Mixed Vegetable Pickle, Pappadums, Chilli & Coconut Sambal

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## WESTERN

Soup of the Day  
Roasted Fish, Catalan Sauce,  
Fennel & Parsley Salsa  
Duck, Mushroom & Kakkadu Plum Ravioli,  
Tarragon, Red Wine Jus  
Irish Lamb Stew with Root Vegetables  
Truffle Mashed Potatoes  
Grilled Spatchcock with Lebanese Tourné  
Gnocchi - Vine Ripened Cherry Tomatoes,  
Spinach, Garlic Butter  
Steamed Spring Vegetables, Charred Corn,  
Raisins & Feta  
Peri Peri Prawns  
Cajun Potato Wedges with Pimento Aioli  
Battered Fried Flathead Fish, Lemon,  
Tartare Sauce  
Herb Roasted Butternut, Tzatziki  
Spiced Moroccan Cauliflower Bites  
with Mint Mayonnaise  
Smokey BBQ Pork Ribs  
Seared Dardanup Beef Medallions, Green  
Pepper Wine Jus  
Mini Wagyu Burgers, Truffle Mayonnaise,  
Melted Cheddar  
Cheese & Corn Croquettes

## ROAST SECTION

Cinnamon and Star Anise Crispy Pork Belly  
Roasted Beef Prime Ribs, Rump  
Rosemary and Garlic Marinated Leg of Lamb  
Vegetarian Pizza  
Italian Salami Pizza  
BBQ Char Siu Pork  
Peking Roasted Duck, Hoi Sin  
Yorkshire Pudding  
Grilled Turkish Bread  
*Condiments*  
Roasted Onion Beef Jus, Tasmanian Horseradish,  
Apple Sauce, Caramelised Onion, Honey Mustard,  
Mint Sauce, Gravy

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## DESSERT STATION

### Cakes

Black Forest Gateaux  
Tahitian Vanilla, Blueberry Yoghurt Cake  
Strawberry Cream, Lime &  
White Chocolate Cake  
Tiramisu

### In Bowls

Peanut Butter, Dark Chocolate Trifle,  
Salted Caramel Popcorn,  
Dark Chocolate Mousse Bowl,  
Milk Chocolate Shards

### Individuals

Mini Baba Au Savarin, Red Fruits  
Mini Pavlova with Passionfruit Curd,  
Exotic Fruits  
Orange Cream Caramel  
Opera Gateaux  
Mango Pudding, Coconut Sago

### On Display

Mini Magnums  
Assorted Ice Creams  
Lemon Sorbet  
Salted Caramel Brownie with  
Blackberry Ganache  
Raspberry Tartlet  
Handmade Chocolate Bon Bons & Truffles  
Coconut Marshmallow, Raspberry  
Marshmallow  
New York Cheesecake, Mixed Berries  
Matcha Chiffon Cake Loaf  
Rich Fruit Cake Loaf  
Key Lime Pie  
Lemon & Lime Macarons  
Chocolate Popsicles  
Dipped Oreos  
Dark Chocolate Mini Cones  
Assorted Chocolate Barks  
Chocolate Fountain with Financiers  
Dark Chocolate Mint Cupcakes  
Assorted Whole Fresh Fruits & Cut Fruits

### Condiments

Berry Compote, Vanilla Anglaise Sauce, Caramel  
Sauce, Chocolate sauce, Nutella Sauce, Mango Coulis,  
Raspberry Coulis, Whipped Vanilla Chantilly Cream

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