

The Royal Gala

Thursday 31 December

ASIAN EXOTIC FOODS DISPLAY

Cambodian Beef Carpaccio with Avocado & Rocket Salad
Roasted Duck Breast with Coconut Heart Salad
Chilled Cambodian-Style Prawn Salad
Cucumber & Dried Soybean Salad with Soy Dressing
Dried Fish Floss with Watermelon, Feta Cheese & Spicy Balsamic Dressing

WESTERN EXOTIC FOODS DISPLAY

Tuna Tataki Niçoise Salad, Crispy Chicken Caesar Salad
Citrus & Grilled Paneer Salad, Classic Panzanella Salad
Grilled Green Asparagus with Salmon, Quail Egg & Asian Avocado Pesto, Breaded Tiger Prawns with Salted Duck Egg & Onion Dressing

IBERICO LIVE CARVING STATION

Live-Carved Iberico Ham, served with rock melon, grapes, pickles, truffle oil, herb bread & rocket salad

CARVING STATION

Baked Sea Bass Papillote
Roasted Australian Bone-In Lamb Leg with Herbs
Roasted Rabbit Stuffed with Couscous & Sausage
Saffron baby potatoes, buttered vegetables & sliced almonds, served with a selection of sauces

PASTA STATION

A selection of pastas, sauces & toppings

HOMEMADE BREAD STATION

A Selection of Freshly Baked Breads & Rolls, served with Homemade Jam, Butter, Cream Cheese & Honey

COLD CUT STATION

Spice-Roasted Beef Tenderloin, Trio Peppercorn-Crusted Sea Bass, Beetroot-Cured Salmon Gravlax, Honey-Spiced Roasted Gammon Ham, Chicken Liver Pate, Duck Rillettes, Seafood Terrine, Selection of Khmer Pates with Pork Ear Pak Lov, served with Pickles, Capers, Gherkins, Pickled Onions, Olives & Jalapenos

INTERNATIONAL CHEESE BOARD

Red Brie, Saint-Nectaire Laitier, Comte, Emmental, Gouda President Raclette & Feta, served with crackers, walnuts, grapes, Hyfun Jalapeno Cheesy Pops & a selection of dried fruits

CHI SALAD BAR

A selection of fresh leaves, seasonal vegetables and accompaniments, with bacon, croutons and an array of dressings

SUSHI & SASHIMI

Yellowfin Tuna, Maguro, Tasmanian Atlantic Salmon, Red Snapper & Nishin, served with avocado, cucumber & yellow turnip, served with wasabi, Yamasa soy sauce, Japanese ginger pickle, lemon wedges & ginger-turnip mignonette

CHILLED SEAFOOD COUNTER

Cambodian Langoustines, Flower Crabs, Mud Crabs & Sweet Snails, Black Mussels, Herb-Poached Cuttlefish, Sea Grapes & Fresh Oysters, served with horseradish, kathomthet leaves & crispy fried shallots, presented on a bed of chilled shredded vegetables with cucumber, daikon & Japanese ginger pickle, serve with a selection of sauces & condiments

BARBECUE BUTLER SERVICE STATION

A selection of prime meats & seafood, including spiny lobster, Cambodian langoustines, tiger prawns, squid, Australian beef tenderloin, herb-marinated crocodile, spiced pork belly ribs, Khmer-style marinated beef steak, dried buffalo jerky, grilled local teriyaki eel, chicken wings & sausages, served with sweetcorn, grilled mushrooms, grilled okra skewers, abalone mushrooms & sautéed baby potatoes, with a selection of sauces

LIVE STATION

Battambang Namya

Fresh Khmer rice noodles served with traditional fish gravy and spiced broth, accompanied by local organic vegetables, banana blossom, water lily stem, shredded green papaya, edible flowers, cucumber, watercress, long beans, bean sprouts, sweet basil and organic greens, with prawns, squid, sliced beef, pork balls and traditional condiments

HOT CHAFING DISHES

Braised Crocodile Shoulder with Chickpeas, Rendang Style

Beef Tongue Bourguignonne with Creamy Polenta

Stewed Pork Knuckles with Mixed Fruits

Stuffed Whole Duck with Lotus & White Fungus Ragout

Spice-Roasted Corn Ribs, South Indian Lemon Rice

Baked Cambodian Langoustine with Curry Sauce &

Cheese, Malabar Fish Curry

FROM THE SOUP KETTLES

Seafood Chowder with Truffle Oil, served with cubed vegetables, prawns & herb croutons

LIVE ICE CREAM STATION

Ice Kacang

With basil seeds, black jelly, condensed milk, pearl sago, steamed sticky rice, dried mixed nuts & fresh fruit

Served with jackfruit & coconut syrup, assorted ice creams, chocolate, vanilla, raspberry & orange sauces

TEPPANYAKI LIVE ICE CREAM STATION

Selection of fresh fruit flavours, sweet milk & condiments

SEASONAL FRESH FRUIT STATION

Pineapple, watermelon, papaya, rock melon, dragon fruit & mango

DESSERTS

Cupcakes & Cakes: Chocolate fudge, vanilla, strawberry & mixed fruit cupcakes, caramel swirl loaf cake

Tarts & Pastries: Jackfruit tart, pecan nut tart, mini choux caramel, white & black banana tart & chocolate tart

Assorted Macarons: Coconut, charcoal, matcha & pineapple

Cakes & Desserts: Mini tiramisu, floating island, chocolate Swiss roll, Gazta tarta, molten lava cake & chocolate cake balls

Mousse & Cream Desserts: Mango mousse with cocoa pops, mixed fruit panna cotta, chocolate fountain with fresh fruits & fruit skewers

CHI Asian Sweets: Sticky rice balls with grated coconut, homemade pandan kaya, bai soi, banana fritters with caramelised palm sugar, coffee agar-agar, Indian seviyan, kheer & green pea sticky rice with jackfruit

