GASTRONOMIC MASTER MENU -- 5-STAR DEDICATED SPREAD

Test Event 1

Test Venue | Dinner | Adults: $59.99 AUD | Children: $29.99 AUD

COLD OCEAN SEAFOOD & CRUDO BAR [6 DISHES]

* **Freshly Shucked Coffin Bay & Sydney Rock Oysters (GF, DF) [Chef Signature]**
  Served on rock salt with shallot-Cabernet mignonette, ponzu pearls, tabasco, and fresh lemon wedges.
* **Poached Queensland Crystal Bay Tiger Prawns (GF, DF)**
  Steamed with bay leaf and citrus sea salt, accompanied by classic house Marie Rose cocktail sauce.
* **Tasmanian King Salmon Gravlax & Sashimi (GF, DF)**
  Citrus-gin cured Atlantic salmon with dill mustard glaze, paired with fresh sashimi cuts and pickled w...
* **Chilled Moreton Bay Bugs & Blue Swimmer Crabs (GF, DF)**
  Sweet split Moreton Bay bugs and crab claws served with house lemon-tarragon remoulade.
* **Peruvian Style Hiramasa Kingfish Ceviche (GF, DF)**
  Cured in leche de tigre with red onion slivers, charred corn, sweet potato crisps, and micro coriander.
* **Marinated Spencer Gulf Black Mussels (GF, DF)**
  Plump mussels tossed in cold-pressed extra virgin olive oil, garlic confit, and vine ripened tomato co...

LIVE THEATRICAL CARVERY & FLAME ROTISSERIE [6 DISHES]

* **Slow-Roasted Rangers Valley Prime Rib of Beef [Chef Signature]**
  Herb and mustard crusted grain-fed beef rib, cooked medium-rare and carved to order with 48-hour bone ...
* **Crispy Crackling Kurobuta Pork Belly (GF, DF)**
  Slow-braised for 14 hours then roasted until the crackling blisters, served with spiced Granny Smith c...
* **Rosemary & Garlic Studded Roast Leg of Spring Lamb (GF, DF)**
  Pasture-raised Australian lamb scented with garden herbs and served with vibrant chimichurri.
* **Truffled Yukon Gold Potato Mousseline (VG, GF)**
  Velvety whipped potatoes infused with Normandy butter, black truffle oil, and chives.
* **Charred Heirloom Dutch Carrots & Broccolini (VG, GF, DF)**
  Glazed in orange blossom honey with toasted pumpkin seeds and Maldon sea salt.
* **Golden Yorkshire Puddings & Horseradish Cream (VG)**
  Airy traditional Yorkshire puddings baked fresh every 20 minutes.

ASIAN HEARTH, DIM SUM & LIVE WOK THEATRE [5 DISHES]

* **Traditional Peking Duck Carving Station [Chef Signature]**
  Glistening crisp roasted duck carved live into warm lotus leaf bao buns with scallions, Persian cucumb...
* **Handcrafted Dim Sum Steamer Baskets**
  Prawn Har Gow, Shanghai pork Xiao Long Bao, and spinach crystal dumplings served with house Chiu Chow ...
* **Wok-Fired Singapore King Prawn Hokkien Noodles (DF)**
  Tossed over roaring high flames with fresh king prawns, calamari ribbons, bean shoots, garlic chives, ...
* **Steamed Coral Trout with Ginger & Shallots (GF, DF)**
  Bathed in light superior soy, toasted sesame oil, and crisp julienned scallions.
* **Crispy Cantonese Pork Belly (Siu Yuk) (DF)**
  Crispy five-spice skin with tender meat layers, served with English mustard and pickled daikon.

SPICES OF THE ORIENT & ROYAL INDIAN PAVILION [6 DISHES]

* **Awadhi Dum Lamb Biryani (Halal, GF) [Chef Signature]**
  Aged long-grain basmati rice sealed under dough with succulent saffron-marinated lamb, fried shallots,...
* **The Kingsbury Butter Chicken (Murgh Makhani) (Halal, GF)**
  Charcoal-smoked tandoor chicken pieces simmered in a silky tomato, cashew nut, and kasuri methi cream ...
* **Ceylon Black Pepper Pork / Jaffna Crab Curry (GF, DF)**
  Braised with roasted black curry powder, goraka, toasted grated coconut, and fresh curry leaves.
* **Tandoori Paneer Tikka Masala (VG, GF, Halal)**
  House-made pressed fresh cottage cheese and bell peppers simmered in a spiced onion-tomato masala.
* **Dal Makhani (Slow-Cooked 18 Hours) (VG, GF)**
  Black urad lentils and kidney beans simmered overnight with fresh ginger, tomato pur e, and churned bu...
* **Clay Oven Naan & Flaky Parathas (VG, Halal)**
  Baked live in the clay tandoor: roasted garlic butter naan, nigella seed roti, and butter parathas wit...

ARTISAN CHARCUTERIE, ANTIPASTI & CHEESE CELLAR [4 DISHES]

* **San Daniele Prosciutto & Jam n Ib rico (DF)**
  Sliced whisper-thin on a Berkel flywheel slicer, accompanied by sweet rockmelon pearls, grissini, and ...
* **Artisanal Australian & European Farmhouse Cheese Board (VG)**
  Warrnambool Vintage Cheddar, Adelaide Hills Triple Cream Brie, Roquefort Blue, and Ash-dusted Goats Ch...
* **Grilled Mediterranean Antipasti Platter (VG, GF, DF)**
  Charred marinated baby artichokes, sweet piquillo peppers, balsamic glazed cipollini onions, and sundr...
* **Stone-Baked Hearth Sourdough & Cultured Butter (VG)**
  Rustic artisan sourdough boules, rosemary sea salt focaccia, and cultured Normandy butter with Murray ...

THE GRAND DESSERT SALON & PASTRY BOUTIQUE [6 DISHES]

* **The Grand Valrhona Chocolate Fountain (VG) [Chef Signature]**
  Flowing warm 64% Valrhona French dark chocolate with Queensland fresh strawberries, house vanilla mars...
* **Signature Espresso & Mascarpone Tiramisu (VG)**
  Savoiardi ladyfingers soaked in single-origin Vittoria espresso and aged dark rum, layered with light ...
* **Crisp Meringue Mango & Passionfruit Pavlova (VG, GF)**
  Marshmallow centre pavlova topped with double whipped vanilla Chantilly, tart passionfruit pulp, and r...
* **Matcha & Yuzu Opera Gateau (VG)**
  Delicate almond joconde sponge layers, Kyoto matcha green tea buttercream, and vibrant yuzu dark choco...
* **Freshly Churned Gelato & Sorbet Cart (VG, GF)**
  Choice of Madagascar Bourbon Vanilla, Bronte Pistachio, Alphonso Mango Sorbet, and Blood Orange Campari.
* **Warm Sticky Date & Salted Butterscotch Pudding (VG)**
  Steamed Medjool date sponge drenched in rich warm salted butterscotch sauce and double clotted cream.

ARTISAN BEVERAGE CELLAR & CEYLON TEA BAR [3 DISHES]

* **Pure Single Estate Ceylon Tea Roster (VG, GF, DF)**
  Hand-picked Silver Tips, Nuwara Eliya High Grown Pekoe, Fragrant Jasmine Green Tea, and Earl Grey with...
* **Barista Crafted Specialty Roast Coffee (VG, GF)**
  Locally roasted Arabica bean espresso, silky flat whites, caffe latte, and 12-hour cold drip brew.
* **Chilled Botanical House Infusions (VG, GF, DF)**
  Cucumber, mint, and fresh lime agua fresca; hibiscus pomegranate spritz; and lemongrass ginger iced el...

DIETARY GUIDE: VG = Vegetarian | GF = Gluten-Free | DF = Dairy-Free | Halal = Certified | Signature = House Specialty
Please advise our dining concierge and chef brigade of any severe food allergies upon table arrival.