



Christmas Eve Dinner Buffet

Feast Restaurant

Sheraton Fiji Resort

Saturday, 24th December 2016

\$99.00+++ Per Adult

\$49.00+++ Per Child

SEAFOOD ON ICE

Pacific oysters, local crabs, ocean king prawns
smoked Atlantic salmon, baby capers and herbs
salsa

Sushi selection with pickled ginger, wasabi and soy

Green lip mussels with herb vinaigrette

Smoked Walu local fish fillets served with spicy
tomato sauce

Fijian fish kokoda

Baby octopus, orange and fennel salad

Sashimi platter tuna, white fish (walu) and local
octopus

SALADS

Chick peas and Moroccan couscous salad

Panzanella salad

Sheraton farm fresh garden salad

Cos lettuce with Caesar condiments

Assorted cold cuts (salami, slow baked
marinated hams and roast beef)

Selection of house made dips

Mixed marinated olives

CARVERY STATION

Roast turkey

Fiji rum and mustard glazed ham

Traditional sage and onion stuffing

Cranberry jus and apple compote

PIZZAS

Chicken and chorizo

Meat lovers pizza

Cheese and garlic pizza

LIVE STATION

Pasta bar:- Penne and Spaghetti tossed to order

Napoli, cream and marinara sauce

From the grill:- Fish skewers, chicken satay skewers,
pork belly and lamb skewers

INDIAN CORNER

Tandoori tikka, fish tikka, sheekh kebab, tandoori vegetable

Different varieties of naan

Shahi chicken with Basmati rice

Tawa fried eggplant

SOUP, BREAD AND DUMPLING STATION

Spicy seafood Tom Yum, with rice stick noodle and vegetables

Bread station with gluten free bread

HOT DISHES IN CHAFING

Steamed jasmine rice

Slow roasted lamb shoulder with Kumara pulp

Local fresh fish with Fijian pineapple and chilli broth

Cauliflower mornay

Potato rosti

Singapore style noodles with Asian greens

Schezuan style seafood

Stir-fried beef in black bean sauce

Stir-fried Chinese vegetables

Chicken and cashew nut

DESSERT

Mince pie

Christmas pudding with brandy custard sauce

Christmas stollen

Fijian vanilla bean panacotta

Sherry trifle

Ginger bread cheese cake

Mixed berry tart

Chocolate torte

Fruits pavlova

Fresh sliced local fruits

Hazelnut and chocolate opera slice

Buche De Noel

Cheese platter of brie, blue and Australian cheddar with condiments

LIVE DESSERT

Ice Cream teppanyaki station with different topping

All restaurants and bars are cashless venues. Payment accepted only via credit card or room charge.

Terms and Conditions:

Prices are exclusive of 25% government charges and VAT unless otherwise indicated. Children's prices for regular a la carte dining 0-3 years free, 4-12 years at advertised children's prices; 13 years and over are at adults price. Starwood Privilege Cards and Kids, Stay, Play & Dine \$5 promotion is not valid for functions and restaurants on 24th, 25th, 26th and 31st December, 2016. Further conditions may apply, please see back page for full details. Any non-fully paid booking 48 hours before the event will be considered as cancelled.