



# Christmas Lunch Buffet

Feast Restaurant

Sheraton Fiji Resort

Sunday, 25th December 2016

\$134.00+++ Per Adult

\$64.00+++ Per Child

## SEAFOOD ON ICE

Pacific oysters, local crabs, ocean king prawns

Salmon Gravlox with pickled beetroot and herb salad

Selection of fresh sushi and californian rolls with accompaniments

Black mussel with spicy tomato and basil broth

Baked reef snappers with a tangy BBQ sauce

Traditional Fijian kokoda

Individual mahi-mahi ceviche, beetroot emulsion

**Assorted Sashimi live station:-** Tuna, Walu and local octopus with accompaniments

## SALADS

Lentil salad with lamb kofta

Panzanella salad

Potato and mustard egg salad

Sheraton farm garden salad

Balsamic dressing, French dressing

Caesar salad with all the condiments.

Assorted cold cuts (salami, smoked hams and roast beef)

Mixed marinated olives and house made dips

## CARVERY STATION

Roast turkey

Fiji rum and mustard glazed ham

Traditional sage and onion stuffing

Cranberry jus and apple compote

## PIZZAS

Chicken and chorizo

Hawaiian

Cheese and garlic

## LIVE STATION

**Pasta bar:-** Penne and Spaghetti tossed to order

Napoli, cream and marinara sauce

**From the grill:-** Fish skewers, chicken skewers, pork belly, spiced grilled baby lobsters, BBQ beef ribs and lamb skewers

## INDIAN CORNER

Tandoori tikka, fish tikka, sheekh kebab

Tandoori vegetable

Different varieties of naan

Butter chicken with cumin rice

Paneer Jalfreji

## SOUP AND BREAD STATION

Lobster bisque

Home baked bread selection including gluten free bread

## HOT DISHES

Vegetarian yang chow fried rice

Slow roasted lamb rump with button mushrooms and sugar snaps

Pork belly with pear compote and star anise jus

Pan fried brussel sprout with crispy pancetta

Hungarian potato

Baliness chicken

Salmon fillet with kafir lime veloute and crushed green peas

Slow roasted beef with shallot jus, glazed carrots and parsnip

Garlic stir-fried prawns with julienne vegetables and Chinese mushrooms

Tempura vegetables, ginger and sesame dipping sauce

## DESSERT

Mince pie

Christmas pudding with brandy custard sauce

Christmas Stolen

Fijian Vanilla bean panacotta

Sherry trifle

Ginger bread cheesecake

Chocolate torte

Chocolate Sunday mousse

Fruits pavlovas

Tiramisu

Fresh sliced local fruits

Fresh fruit tart

Buche de noel

Fruit skewers

Lychee in lemon grass and passionfruit syrup

Chery in Fiji Rum syrup

Selection of Australian Cheese (brie, blue & cheddar)

## LIVE DESSERT

Churos with condiments

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.