



New Years Eve Dinner Buffet

Feast Restaurant
Sheraton Fiji Resort
Saturday, 31st December 2016
\$199.00+++ Per Adult
\$49.00+++ Per Child

SEAFOOD ON ICE

Pacific oysters, local crab, ocean king prawns
Smoked Atlantic salmon, capers, spanish onion, lemon wedge and horse radish
Selection of fresh sushi and California rolls freshly made with accompaniments
Green lip mussel with chilli and tomato salsa
Smoked walu with pineapple relish
Traditional Fijian kokoda
Mixed seafood paella salad
Sashimi platter, tuna, white fish (walu) and local octopus with accompaniments

SALADS

Insalata caprese
Beetroot, orange and goat cheese salad
Seafood and pineapple with chilli oil
Vietnamese chicken and noodle salad
Lamb and cous cous salad
German potato salad with crispy bacon
MYO Mixed leaf salad with garden tomatoes and cucumber
MYO Caesar salad with all the condiments
Assorted cold cuts (salami, prosciutto and roast beef)
Panzanella salad
Mixed marinated olives and house made dips

CARVERY STATION

Roast Beef leg with red wine jus
Roast shoulder of lamb and mint sauce
Whole suckling pig with apple compote
Peri peri marinated roast chicken with pan gravy

PIZZAS

Cheese and garlic
Peri peri beef
Tandoori chicken

LIVE STATION

Tempura station:- selection of meat, seafood, and vegetables
From the grill:- fish skewers, chicken satay skewers, baby lobsters, pork belly and lamb skewers

INDIAN CORNER

Tandoori tikka, seekh kebab, fish tikka, tandoori vegetable
Different varieties of naan
Hariyali chicken with vegetable biryani rice
Shahi matter paneer

SOUP, BREAD AND DUMPLING STATION

Asian live soup and dumpling station with condiments

HOT DISHES IN CHAFING

Slow cooked Australian beef medallion with swede puree
Coq au vin with baby vegetables
Cauliflower and broccoli gratin
Roast Fijian honey glazed root vegetables with yellow squash
24hrs cooked pork belly with fennel and apple jus
Miso glazed salmon fish
Schezuan style stir fry beef
Steamed bok choy with ginger and soy
Mandarin style seafood
Stir fry lamb with asian greens

DESSERT

Festive trifle
Profiteroles
Vanilla bean panna cotta
Ginger bread men
Fresh sliced tropical fruit
Passionfruit cheese cake
Summer berry pavlova
Raspberry marshmallows
Coconut and malibu mousse
Chocolate delice
White chocolate and raspberry cake
Chocolate peanut butter brownies
Toffee banoffee pie
Selection of Australian cheeses with homemade breads, crackers, pastes, chutneys and jams

LIVE DESSERT

Churos live cooking 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.