



Christmas Dinner Buffet

Feast Restaurant

Sheraton Fiji Resort

Sunday, 25th December 2016

\$139.00+++ Per Adult

\$69.00+++ 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 California rolls with accompaniments

Black mussels with spicy tomato and basil broth

Baked reef Snappers with a tangy BBQ sauce

Traditional Fijian Kokoda

Seafood and melon salad

Assorted Sashimi live station:- Tuna, white fish (walu) and local octopus with accompaniments

SALADS

Lamb and Cous Cous salad

Potato and mustard egg salad

Watermelon , feta and mint salad

Sheraton farm fresh garden salad

Balsamic dressing and French dressing

Caesar salad with all condiments

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

Mixed marinated olives and house made dips

CARVERY STATION

Roast turkey

Baked 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

Tempura station:- selection of vegetables, meat and seafood

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

Lamb Rogan josh with green pea pulao

Shahi Panner

SOUP AND BREAD STATION

Lobster bisque

Selection of home made bread rolls with gluten free bread

HOT DISHES

Steamed jasmine rice

Beef medallion with bordelaise sauce

Roasted pork-loin red cabbage with apple

Pan fried bussel sprout with crispy pancetta

Potato gratin

Baliness chicken

Beef with black bean sauce

Local fish in ginger and spring onion

Singapore noodle with Asian vegetables

Bok Choy in ginger and soy

DESSERT

Mince pie

Christmas pudding with brandy custard sauce

Christmas Stollen

Fijian vanilla bean panacotta

Sherry trifle

Ginger bread cheesecake

Chocolate torte

Chocolate Sunday mousse

Fruits pavlova

Tiramisu

Fresh sliced local fruits, Fresh fruit tart

Buche De noel

Fruit skewer

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.