



# Christmas

## DINNER MENU

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### ENTRÉE

**ROASTED DUCK BREAST**  
leafy greens with raspberry dressing

**GRILLED SCALLOPS**  
cauliflower puree and truffle oil

**KING PRAWNS**  
Vermicelli salad with a lime and ginger dressing

**CAESAR SALAD**  
bacon bits, shaved parmesan cheese,  
soft poached egg and smoked chicken breast

**CAULIFLOWER CROQUETTES**  
Tandoori crème, chutney and petite salad

### MAINS

**HERB CRUSTED RACK OF LAMB**  
Dauphins potatoes, buttered greens and port wine jus

**CHARGRILLED BEEF SIRLOIN STEAK**  
Croquettes, fresh asparagus and sauce Béarnaise

**FIORDLAND VENISON**  
on fettucine, wild mushrooms, truffle oil and shaved parmesan

**OVEN BAKED CHICKEN BREAST** 44  
Moroccan spiced cous cous, asparagus salad and feta cheese

24 **MARLBOROUGH SALMON** 48  
Creamy saffron risotto, cherry tomatoes and baby spinach

24 **SOBA NOODLES** 44  
With prawns, mussels, clams, crisp vegetables and sweet soy sauce

22 **DESSERTS**

20 **TRADITIONAL CHRISTMAS PUDDING** 18  
brandy butter sauce and ice cream

20 **CRÈME BRULEE** 18  
sorbet and fresh berries

**CHURROS** 18  
Roasted marshmallows, fresh berries and ice cream