



## Melba Dinner Sample Menu

### Seafood & Salads

Prawns  
Oysters  
Crab  
Green lip mussels  
Smoked salmon  
Sushi roll and sashimi

Antipasto  
Pate and terrine  
European cured meat  
Salads  
Selection of Cheeses

### Tandoori

#### Three varieties

#### Sample collection:

Sheesh Lamb Kebab  
Tandoori Chicken Tikka  
Tandoori fish

Naan bread with succulent minced meat, vegetables, plain or garlic

### Condiments

Chutney, Lemon pickle, Raita , Pappadam

### Indian dishes

#### Two varieties:

#### Sample collection:

Aubergine masala  
Chana (spicy chickpeas)  
Chicken Biryani  
Paneer Mattar  
Lamb Rogan Josh

### Hot wok stir fry including seafood, meat and vegetables

#### Three varieties

#### Sample collection:

Singapore fried noodles  
Pad Thai  
Chicken stir-fried with basil and chillies  
Shredded pork marinated in soya sauce and spices  
Bean curd with chilli pork mice  
Chicken and mushroom San Choy bau  
Prawns stir-fried with mushrooms and soya sauce  
Braised Eggplant in Spicy Sauce  
Shiitake Mushroom with Asparagus  
Beancurd with Black Mushroom and Fungus  
Baby corn with choy sum vegetables  
Spinach Tagliatelle Pasta with Bolognese and Pecorino Cheese  
Orrichetti Pasta with fresh Mussels and Spicy Sicilian Red Pepper Sauce  
Spaghetti Pasta with squid, garlic, tomato and anchovy sauce  
Cheese tortellini with basil cream

## **Steamer basket**

### **Three varieties**

#### **Sample collection:**

Prawns dumplings  
Shiu mai pork dumplings  
Mushroom and bamboo shoots dumplings  
Coriander dumplings  
Shark fin dumplings  
Mini dim sims dumplings  
Mini barbecue pork  
Mini chicken and mushroom

## **Asian pancakes station featuring:**

Five spiced roasted duck

## **Rotisserie Roast Carving and hot dishes**

### **Two roast varieties**

#### **Sample collection:**

Rosemary and garlic studded lamb  
Whole marinated chicken  
Sage and oregano rubbed grain fed pork  
Angus beef rump

### **Hot dishes:**

#### **Three varieties**

#### **Sample collection:**

Braised beef with porcini mushroom sauce  
Veal Osso Buco with natural jus  
Loin of lamb, basil and herb crust with honey and rosemary sauce  
Roast pumpkin and potato  
Seasonal vegetables

## **Desserts**

### **Twelve varieties**

#### **Sample collection:**

Mixed Berry Crème Brûlée  
Exotic Nougat Glacé with Dark Chocolate  
Hazelnut chocolate cube  
Strawberry and White Chocolate Meringue  
Cherry Clafoutis  
Tiramisu  
Lavender panna cotta  
Rhubarb and ginger cheesecake  
Picasso - Pistachio sponge, raspberry mousse and passion fruit jelly  
Chocolate chip ice-cream  
Chocolate mousse  
Pear and ginger custard crumble  
Bread and butter pudding  
Apple strudel  
Apple crumble  
Seasonal berries and melon salad  
Chocolate pudding  
Sticky date pudding  
Crème Brûlée

## **Chocolate fountain**

Served with strawberry, profiteroles and marshmallow