

ALIBI CHRISTMAS DINNER BUFFET

\$638 per adult

\$468 per children (Age 4 – 12)

Served with your choice of freshly brewed coffee or tea

Additional \$190 for free-flowing House sparkling, white and red wine, selected beer, soft drink and orange juice

Additional \$88 for free-flowing fresh juice and soft drink

Available on 24-25 December 2021, 6:30pm to 9:30pm

ON THE BUFFET



Seafood Station

King prawns, Pacific rock oysters

Hand dived scallops, green lipped mussels

Cocktail sauce, yuzu kosho mayonnaise, bergamot ponzu, fresh lemon

Cheese

Blue Stilton cheese, Camembert

Mimolette, Brie, Gouda

Cold cuts & seafood

Atlantic smoked salmon

Marinated Spanish anchovy

Marinated Spanish sardine

Fair gras parfait, Salmon rillettes

Whole Serrano ham, Ibérico chorizo

Salami Milano

Assorted Bread Station

Soup

Prawn bisque, Cream of mushroom

Salads

Alibi Cobb salad station

Alibi vegan salad, endive, beetroot, coconut yogurt, macadamia nuts

Quinoa, grilled pumpkin and toasted pumpkin seed salad, Rucola salad

Tomato, mozzarella and torn basil

Bacon, caramelized onion, chive quiche

Brocolini, blue cheese, almond quiche

Hot food items

Brussel sprouts, bacon, roasted chestnuts

Seafood paella, NZ lamb chops

Maple glazed gammon ham, Roasted potatoes

Sautéed brocolini, garlic, almonds

Atlantic salmon fillet, fish velouté

Honey glazed roasted root vegetables

Homemade desserts

Ice cream station, Mince pie, Christmas log cake

Christmas stolen, Christmas pudding with brandy sauce

Fresh sliced fruits, Chestnut kirsch cassis mousse

Ginger bread baked cheese cake

Pistachio strawberry layer cake

Eggnog cinnamon crème brûlée

CARVING STATION



Whole Roasted Turkey

Sage stuffing (Bread sauce and cranberry sauce)

Slow roasted rib eye beef

Shallot gravy



PAN FRIED FOIE GRAS STATION

Pan fried foie gras

Brioche, Xeres raisin sauce

All items are for dine-in only.

All prices are subject to 10% service charge.