## BUFFET ONE



- 1. PAPAYA SALAD WITH MARINATED BABY OCTOPUS
- 2. JAPANESE SEAFOOD YAKITORI (SKEWERS)
- 3. SUSHI PASTA (MARINATED WATERMELON, WILD CAUGHT TUNA, RICE FETTUCCINI)
- 4.BETEL LEAF THAI BITES, PORK BELLY, KIMCHI SWEET & SOUR SAUCE
- 5.COCONUT PRAWNS, GARLIC LEMON LIME AJOLI
- 6. WAGYU BRESAOLA CARPACCIO, SMOKED FETTA, ITALIAN GLAZE, CAPERBERRIES
- 7. WHITE SPOON CURIOSITY, CUCUMBER CREAM, CRAB MEAT, CRISPY PUMPKIN SKIN, FINGER LIME
- 8.CRISPY ENOKY MUSHROOMS WITH SALTY EGG YOLK PASTE WITH CHIVES
- 9. CANNOLI FILLED WITH MATCHA RICOTTA & SWEET RED BEAN PUREE

## BUFFET TWO

Hafian Templation From \$89 per person

- 1. SALUMI BOARD WITH CHEESE, OLIVES AND CARASAU BREAD
- 2. ITALIAN FOCACCIA BARESE
- 3. GRILL SEASONAL VEGETABLES
- 4. CRUNCHY TWISTED BREAD WITH ROSEMARY
- 5. CAPRESE SALAD WITH FRESH BOCCONCINI
- 6. GORGONZOLA BALLS
- 7. PANZEROTTI MOZZARELLA AND NAPOLI SAUCE
- 8. ARANCINI
- 9. OCTOPUS SALAD
- 10. STUFFED CANNOLI WITH SWEET RICOTTA

## BUFFET THREE

Culinary Fiesta From \$79 per person

- 1. PERI PERI CHICKEN WINGS
- 2.STUFFED ZUCCHINI FLOWER WITH MOZZARELLA CHEESE
- 3. SALT AND PEPPER CALAMARI
- 4. OUINOA SALAD WITH ROASTED VEGETABLES AND LEMON DRESSING
- 5.STUFFED MUSHROOMS WITH FENNEL SAUSAGE
- 6. SMOKED FETA AND CHERRY TOMATOES SKEWERS
- 7.STUFFED BLUE VEIN GREEN OLIVES

## **BUFFET FOUR**

Delightful Bites From \$69 per person

- 1. CHIPS AND DIPS
- 2. VEGETABLES SPRING ROLLS
- 3. SAUSAGE ROLLS & PIES
- 4. MIX MARINATED OLIVES
- 5. VEGETABLE GYOZA DUMPLINGS
- 6. GREEN SALAD