

GRAND
FESTIVE SEASON

GRAND | HYATT™
MELBOURNE





COLLINS

KITCHEN

CHRISTMAS DAY LUNCH BUFFET

Sunday 25th December
12:30pm - 3:00pm

**\$469 per adult, includes
full beverage package of
champagne, premium wines,
beer, selected cocktails, and
still and sparkling water**

**\$234.50 per child
up to 12 years, includes
soft drinks and juice**

CHRISTMAS BON BONS
LOBSTER, SALMON,
SPANNER CRAB

ITEMS ARE SUBJECT TO CHANGE

ALL PRICES ARE IN AUSTRALIAN DOLLARS
AND INCLUSIVE OF GST

GRAND HYATT MELBOURNE

123 COLLINS STREET MELBOURNE 03 9653 4831

SEAFOOD ON ICE

Blue Swimmer Crabs

Queensland Prawns

Alaskan King Crab Claws

Moreton Bay Bugs

Freshly Shucked Oysters

Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

SEAFOOD COUNTER

Seafood Ceviche

Leche de Tigre, Rocoto Chilli, Tostada

Chargrilled Baby Octopus

Green Mango, Mint, Lime Dressing

Lobster Rolls

Milk Bun, Butter Lettuce, Aioli

JAPANESE BAR

Maki Rolls, Nigiri & Sashimi

Yellowfin Tuna, New Zealand King Salmon, Kingfish

Light Soy, Wasabi, Japanese Pickles, Tobiko Caviar

SALAD BAR

Mixed Green Garden Leaves

*Caesar Dressing, House-made Vinaigrette, Aged Balsamic Vinegar,
Red Wine Vinegar, Extra Virgin Olive Oil*

Heirloom Tomatoes

Haloumi, Red Onion, Fresh Basil, Merlot Vinegar Dressing

Kipfler Potatoes

Sorrel, Mint, Peas, Garlic, Parmesan, Chardonnay Vinegar, Olive Oil

Tortilli Lecessi Pasta

Sugar Snap Peas, Yoghurt Dressing, Mint, Lemon, Aleppo Chilli Oil

DELICATESSEN

Mortadella, Copacolla, Bresaola, Prosciutto

Pork & Pistachio Terrine, Chicken Liver Pâté, Ortiz Anchovies

DIPS: Hummus, Babaganoush, Cacik

Assorted Grilled, Pickled & Marinated Vegetables

Mount Zero Olives, Cornichons, Guindilla Peppers

Artisan Bread & Smoked Butter

CARVERY

Turkey Breast

Chestnut Stuffing

Italian Porchetta

Black Angus Rump Cap

Christmas Ham

Apple Cider Glaze

*Red Wine Jus, Assorted Mustards, Horseradish, Cranberry,
Apple Sauce*

CHEESE BOARD

Assorted Local Cheeses

Lavosh, Wafers, Dried Fruit, Toasted Nuts, Backyard Honey,
Jam Lady Jams

GRILL

Lamb Cutlets

Chimichurri, Lemon

Grilled Hariyali Chicken

North Indian Spices, Red Onion, Lime

Wagyu Flank Steak

Charred Spring Onion & Walnut Dressing

New Zealand King Ora Salmon

Red Nam Jim, Bean Sprouts, Peanuts, Puffed Wild Rice

WOOD OVEN

Merguez Lamb Sausage

Chickpea & Preserved Lemon Jus

Wood Fire Roasted Scallops

Anchovy, Garlic & Herb Butter

Porcini e Gorgonzola Pizza

Fior di Latte, Pangrattato, Basil

Puttanesca Pizza

Sugo, Fior di Latte, Cherry Tomatoes, Anchovies, Capers,
Black Olive, Chilli



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STOVE

Hay Smoked Baby Potatoes
Thyme Butter, Crispy Saltbush

Summer Vegetable Ratatouille
Salsa Verde, Toasted Seeds

Spanakopita
Baby Spinach, Feta, Ricotta, Dill

Potato Gnocchi
Brown Butter, Demi-Glace, Sage, Parmesan

Lamb Chennai
Braised Lamb, Curry Leaves, Coconut & Tomato Gravy

Thai Chicken Curry
Thai Eggplant, Baby Corn, Basil

Vegetable Biryani
Indian Spices, Onion, Toasted Cashew

Poppadums, Indian Pickles, Mint Raita, Red Chilli

ASIAN KITCHEN

Barbeque Meat:
Crispy Pork Belly, Condiments

Black Pepper Beef
Garlic Shoots, Onion, Capsicum, Oyster Sauce

Salt & Pepper Prawns
Chilli, Garlic, Spring Onion

XO Fried Rice
Char Sui Pork, Spring Onions, Free Range Eggs, Crispy Fried Shallots

Gong Bao Chicken
Roasted Peanuts, Szechuan Dried Chilli, Garlic, Onion

Wok Fried Chinese Broccoli
Garlic, Soy

STEAMER AND SOUP

Peking Duck Pancakes, Traditional Condiments

Mixed Vegetable Dumpling

Prawn and Chive Har Gow

Pork Siu Mai

Scallop Dumpling

Wonton Noodle Soup (MADE TO ORDER ON REQUEST)

Sesame Oil, Light Soy Sauce, Fresh Red Chillies, House-made Chilli Sauce

CHRISTMAS WONDERLAND

Enchanted Black Forest Yule Log

Little Rudolph Chocolate Raspberry Profiteroles

Snowman Meringue Cookies, Passionfruit Ganache

Lemon Rhubarb Festive Baubles

Pistachio Apricot Christmas Trees

Gingerbread Macarons, Mulled Wine Jelly

Coconut Pineapple Gift Boxes

Red Velvet Strawberry Christmas Wreath

FESTIVE FAVOURITES

Mini Fruit Mince Pies

Warm Christmas Pudding, Vanilla Custard

Baked Chocolate Tart, Spiced Date Caramel

Double Fromage Cheesecake, Fresh Summer Berries

Eggnog Hazelnut Lamington

Honey Roasted Stone Fruits, Brown Butter Crumble

Festive Chocolate Bonbons

Orange Cardamom Creme Brûlée, Brandy Snaps

GELATO COUNTER

Festive Condiments

CANDY JARS

Candy Canes, Lollies, Smarties, Fudge, Rocky Road

CHRISTMAS COOKIES

Gingersnaps, Pistachio & Cranberry Shortbreads,

Double Chocolate Cookies

DECADENT DARK CHOCOLATE FOUNTAIN

Marshmallow, Churros

WAFFLES AND PANCAKE STATION

Maple Syrup, Berry Compote, Chocolate Sauce, Chantilly Cream

KIDS STATION

Interactive Gingerbread Cookie Decorating