

COLLINS KITCHEN

CHRISTMAS DAY LUNCH BUFFET

Friday 25th December

12:30pm – 3:30pm

**\$559 per adult, includes
full beverage package
of champagne, premium
wines, beer, selected
cocktails, and still and
sparkling water**

**\$279.50 per child
(6 to 12 years), includes
soft drinks and juice**

SEAFOOD ON ICE

Blue Swimmer Crabs

Queensland King Prawns

Alaskan King Crab Claws

Moreton Bay Bugs

Freshly Shucked Oysters

Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

LIVE COUNTER

Wood Smoked Ora King Salmon

Teriyaki Glaze, Blistered Cherry Tomatoes, Kohlrabi

Beef Tataki

Citrus Ponzu, BBQ Edamame, Pickled Shallots

Lobster Rolls

Citrus Mayonnaise, Lettuce, Brioche Bun

JAPANESE BAR

Maki Rolls, Nigiri & Sashimi

Yellowfin Tuna, Salmon, Kingfish

*Japanese Soy, Wasabi, Pickled Ginger, Daikon, Seaweed Salad,
Tobiko Caviar*

SALAD BAR

Seasonal Salad Leaves

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

Greek Style Salad

Vine Ripened Tomato, Lebanese Cucumber, Kalamata Olive,
Greek Feta, Oregano

Fregola Salad

Zucchini Flower, Citrus, Toasted Hazelnuts, Basil, Mint, Mount
Zero Olive Oil

Baby Cos Salad

Garlic & Tarragon Emulsion, Ortiz Anchovies, Sourdough,
Parmesan

CHEESE BOARD

Assorted Local & International Cheeses

Lavosh, Wafers, Dried Fruit, Toasted Nuts, Jam Lady Jams, Grapes

DELICATESSEN

Mortadella, Native Pepperberry Salami, Wagyu Bresaola,
San Danielle Prosciutto

Pork & Pistachio Terrine, Cantabrian Anchovies

Chicken Liver Pâté

Dips: Hummus, Taramasalata, Tzatziki

Assorted Grilled, Pickled & Marinated Vegetables

Mount Zero Olives, Cornichons, Bread & Butter Pickles

Selection of Artisan Bread

LIVE CARVERY STATION

Whole Roasted Wagyu Rump Cap MS 9+

Turkey Breast

Chestnut, Apple & Sage Stuffing

Christmas Ham

Honey Glaze

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

LIVE GRILL STATION

SELECTION OF PREMIUM MEAT & SEAFOOD

Lamb Cutlets

Chimichurri, Goat Curd, Herb Salad

Free Range Chicken

Charred Zucchini, Broad Beans, Fennel, Salsa Verde

BBQ King Prawns

Oregano, Chilli, Garlic Dressing

Swordfish

Burnt Anchovy Butter, Lemon, Parsley, Capers

WOOD OVEN

Wood Roasted Scallops

Chicken Fat Butter

Pizza Margherita

Fior di Latte, Sugo, Basil

Pizza Porcini e Gorgonzola

Fior di Latte, Gorgonzola, Porcini, Pangrattato, Basil, Parsley

SOUP & PASTA

Lobster Bisque

Selection of Handmade Pasta and Sauces

Cooked to order

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

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SIDES

Truffle Potato Gratin

Thyme, Gruyère

Brussel Sprouts

Spiced Caramel, Baby Capers, Pine Nuts

Green Beans

Burnt Butter, Toasted Hazelnuts, Lemon

Baby Dutch Carrots

Miso, Harissa, Maple Glaze

FLAVOURS OF ASIA

BARBECUE MEAT

Peking Duck Pancakes & Crispy Pork Belly

Condiments

CURRIES

Butter Chicken Curry

Yoghurt, Green Chilli

Thai Style Yellow Vegetable Curry

Roasted Pumpkin, Baby Corn, Eggplant, Thai Basil

Lamb Rogan Josh

Kashmiri Chilli, Tomato, Indian Spices

Naan, Poppodums, Indian Pickles, Mint Raita,

Steamed Basmati Rice

WOK

Kung Pao Chicken

Sichuan Pepper, Chilli, Roasted Peanuts

Collins Kitchen Special Fried Rice

Pork, Prawn, Free Range Egg, Vegetables, Spring Onion

Egg Noodles

Prawns, XO Sauce, Bean Shoots, Spring Onion

Wok Fried Asian Greens

Garlic, Soy

STEAMER

Steamed 'Glacier 51' Toothfish

Ginger, Spring Onion, Soy

Mixed Vegetable Dumpling

Prawn Har Gow

Pork Siu Mai

Scallop Dumpling

Light Soy Sauce, Fresh Red Chillies, House Made Chilli Sauce

DESSERTS

CHRISTMAS WONDERLAND

Santa Belly Raspberry Tart

Rudolph Chocolate Caramel Slice

Pandan Coconut Christmas Tree

Snowman Mango Macadamia Macarons

Holiday Bauble Profiteroles

Christmas Pavlova Wreath

Tiramisu Yule Log

FESTIVE FAVOURITES

Homemade Mini Fruit Mince Pies

Warm Christmas Pudding, Vanilla Custard

Festive Chocolate Bonbons

Blueberry Citrus Mousse

Gingerbread Cupcake

Piña Colada Lamington

Strawberry Double Fromage Cheesecake

Black Forest Trifle

Roasted Stone Fruit Crumble

Seasonal Fresh Fruits

Selection of Warm Freshly Baked Cookies

GELATO COUNTER

Festive Condiments

CANDY JARS

Candy Canes, Mint Leaves, Jelly Beans, Smarties, Mixed Lollies

DECADENT DARK CHOCOLATE FOUNTAIN

Marshmallow, Churros

WAFFLES & PANCAKE STATION

Maple Syrup, Berry Compote, Chocolate Sauce, Chantilly Cream

KIDS STATION

Interactive Gingerbread Cookie Decorating

melbourne.grand.hyatt.com



@collinskitchenmelbourne



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