

GRAND
FESTIVE SEASON

GRAND | HYATT™
MELBOURNE





COLLINS

KITCHEN

FESTIVE LUNCH BUFFET

Every Thursday & Friday
from the 2nd of December
12:00pm - 2:30pm

\$89 per adult

**\$99 per adult, includes a glass
of house wine, sparkling or beer**

\$44.50 per child up to 12 years

SEAFOOD ON ICE

Blue Swimmer Crabs

Queensland Prawns

Freshly Shucked Oysters

Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

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

Christmas Ham

Apple Cider Glaze

Red Wine Jus, Assorted Mustards, Cranberry

CHEESE BOARD

Assorted Local Cheeses

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

GRILL

Lamb Rump

Chimichurri, Lemon

Grilled Hariyali Chicken

North Indian Spices, Red Onion, Lime

Flat Iron Steak

Charred Spring Onion & Walnut Dressing

Salmon

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

WOOD OVEN

Merguez Lamb Sausage

Chickpea & Preserved Lemon Jus

Porcini e Gorgonzola Pizza

Fior di Latte, Pangrattato, Basil

Puttanesca Pizza

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

STOVE

Hay Smoked Baby Potatoes

Thyme Butter, Crispy Saltbush

Summer Vegetable Ratatouille

Salsa Verde, Toasted Seeds

Spanakopita

Baby Spinach, Feta, Ricotta, Dill

Lamb Chennai

Braised Lamb, Curry Leaves, Coconut & Tomato Gravy

Thai Chicken Curry

Thai Eggplant, Baby Corn, Basil

Poppadums, Indian Pickles, Mint Raita, Red Chilli

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



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ASIAN KITCHEN

Black Pepper Beef

Garlic Shoots, Onion, Capsicum, Oyster Sauce

Collins Kitchen Fried Rice

Spring Onions, Free Range Eggs, Crispy Fried Shallots

Hokkien Fried Noodles

Chicken, Capsicum, Onion, Asian Greens, Dark Soy

Wok Fried Chinese Broccoli

Garlic, Soy

STEAMER AND SOUP

Mixed Vegetable Dumpling

Prawn and Chive Har Gow

Pork Siu Mai

Steamed Rice

Wonton Noodle Soup

*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

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

GELATO COUNTER

Festive Condiments

CANDY JARS

Candy Canes, Lollies, Smarties, Fudge, Rocky Road

CHRISTMAS COOKIES

Gingersnaps, Pistachio & Cranberry Shortbreads,
Double Chocolate Cookies