SKYLINE



Hi Eleven

INTERNATIONAL DINNER BUFFET

NEW YEAR
HI ELEVEN DINNER BUFFET
SKYLINE 1-2 JAN 27

SALAD

Red oak | green oak | romaine | iceberg | butterhead | coral lettuce

CONDIMENTS

Grilled vegetables | steamed vegetables | sliced red cabbage

cherry tomatoes | sliced cucumber | garlic confit | bacon bits | Parmesan

DRESSING

Caesar | Thousand Island | classic vinaigrette

olive oil | sesame | balsamic vinegar

COLD SALAD

Spicy seafood with lemongrass

Mixed mushroom salad

Turkey & cranberry farro salad

Spinach, beetroot & quinoa salad with feta

ASSORTED FRESHLY BAKED BREADS
BREAD AND BUTTER

Multigrain loaf | garlic rolls | focaccia

COLD CUT & CHEESE

CHEESE

Parmesan | Gorgonzola | Emmental

COLD CUTS

Prosciutto | Salami Milano | chicken rillette

CONDIMENTS

Walnuts | cashew nuts | dried fruit | crackers

honey | capers | pickled onions | pickles | black olives | lime | shallots

SASHIMI & SUSHI

Norwegian salmon | tuna | tako | surimi

tamagoyaki | California maki | maki rolls

CONDIMENTS

Soy sauce | wasabi | pickled ginger | pickles

SOUP & STEAMED

Red lentil soup with cumin oil

Chawanmushi, Japanese steamed egg

SEAFOOD ON ICE

Fine de Claire oysters | slipper lobster | chilled white prawns
black mussels | New Zealand green mussels | jumbo Korean oysters
blue crab

CONDIMENTS

Lemon | fried shallots | Tabasco | Thai spicy sauce
cocktail sauce | shallot vinegar

PASTA LIVE STATIOIN

Capellini with creamy mentaiko sauce & ikura
Spaghetti with seafood & black ink sauce, lemon cream espuma
Beef ragù with Parmesan gnocchi & truffle crumble

CARVERY

Beef Wellington
Salmon Wellington with truffle hollandaise
Roasted turkey with cranberry sauce
Baked oysters with spinach & cream cheese
Grilled River prawns with seafood sauce

BARBECUE

Pork skewers | beef yakitori
chicken tikka | vegetable skewers

SAUCE

Mustard | smoked BBQ sauce | seafood sauce
Jaew sauce

MAIN DISH

Roasted duck with orange & tamarind glaze
Butter chicken masala
Cheesy mashed potatoes
Steamed seabass with soy sauce
Beef green curry with eggplant & sweet basil
Stir-fried vegetables
Jasmine rice

DEEP FRIED

Shrimp tempura

THAI BOAT NOODLES

Rich, aromatic broth with stewed pork & fresh herbs

DESSERT

Tres leches cake

Chocolate forest bites

Triple chocolate trifle

Butter pecan cheesecake

Chocolate pots de crème

Fruit entremets

Rum & nut tart

Wild berry cheesecake

CHOCOLATE FOUNTAIN

Seasonal cut fruits

CHORROS & ICE-CREAM

Served with a selection of toppings

Alcohol Beef Pork Duck Chicken Spicy Lamb

Gluten Crustaceans Fish Peanuts Soybeans Milk Nuts Celery Mustard

Sesame Sulphites Lupin Molluscs Eggs Locally Sourced Vegan Vegetarian Raw Food

CONSUMER ADVISORY: Certain dishes may contain raw or undercooked ingredients. Consuming these dishes may increase the risk of foodborne illness, particularly for young children, elderly guests, pregnant women, and individuals with compromised immune systems. Should you require further information regarding ingredients, allergens, or preparation methods, our Team Members will be delighted to assist.