

FESTIVE SEASON BUFFET MENU

Premium Raw Bar

NZ Scampi
King crab
Thai style NZ green mussels
Abalone
Argentine red prawn
Pacific oyster
Moreton Bay bugs

Katsura Asian Charcuterie board

Dry aged NZ salmon w ponzu
Dry aged Haku kingfish w Katsura Chimichurri
Tuna tartare w Korean sweet sour chilli sauce
Fish roe
Avocado
Cucumber
Micro greens
Sushi rice
Nori
Garlic bread

Live Sashimi & Sushi

Dry aged salmon and Haku kingfish
Tuna, Snapper, Japanese yellowtail Sashimi
Unagi Oshizushi
Smoked Kingfish tataki
Australian wagyu tataki
And more

Salad

Seaweed salad
Mixed mushroom salad
Spicy squid
Jellyfish and scallop salad
Kimchi
And more

Live Teppanyaki & Chargrill

Australian wagyu
Scallop
Prawn
Teppan fried rice (egg catch)
Lamb shoulder rack
Chicken or Beef skewer

Hot Food

Okonomi yaki
Beef bone marrow
Garlic toasted Scampi
Braised NZ wagyu brisket
Garlic butter Moreton Bay bugs
Braised Lamb shoulder rack
Gochujang marinade deep fried Pork Belly
Steamed 3 Spot crab
Yumyum Tiger prawn
Chashu
Chawamushi
Miso eggplant tofu
Vegetable tempura
Prawn tempura
Scallop tempura
Market fish tempura
Hot crispy Chicken

Sweets

Christmas Swiss roll
Mini pavlova
Mince tart
Profiterole
Chefs choice selection (tiramisu, pannacotta, cake)
Matcha wasabi mocha
Sakura mocha
Sesame cheesecake
Sake brulee
Mango pudding
Chocolate mousse
Jelly with mocha
New York brownie
Chocolate terrine

*Please talk to our team if you have any special dietary requirements.
Menu subject to change based on seasonal availability*