Likuliku
LAGOON

CHRISTMAS EVE DINNER 2026

Thursday 24th December

CANAPES

shucked oysters on ice – bloody mary mignonette • *duck cromequis – grain mustard-sherry wine*
parmesan and quinoa crisp – eggplant- black truffle • *pão de queijo – house made membrillo*

TURKEY CROWN CARVING – DRESSED ROLLED CONFIT LEG – LIVE STATION

- *lemon thyme black truffle jus*
- *sourdough stuffing w sage & parmesan*
- *charred local cabbage – miso butter*

HOUSE MADE LEG HAM – BRINED – DOUBLE SMOKED – PINEAPPLE & PALM SUGAR GLAZE – LIVE STATION

- *red eye gravy – cheddar biscuits*
- *stringbean salad – roasted almonds – crispy shallot*
- *luxury mac and cheese*

CHARCOAL ROASTED LAMBCHETTA – LIVE STATION

- *stuffed w bele – fetta – garlic – spit roasted using one from saluwaki for display on buffet*
- *thrice roasted potato dressed in garden herbs- dried herbs-spices*
- *green tomato – coriander chutney -hung yoghurt - salsa matcha – lemon*

STANDING 7 BONE AGED BEEF RIB – LIVE STATION – CARVED TO ORDER

- *condiments – dijon mustard – grain mustard – horsradish cream – red wine jus – bone marrow*
- *creamed local spinach – chevre*
- *roasted mushrooms – walnut*

SALT CRUST SEAFOOD

CORAL TROUT – *served whole*
MUD CRAB – *dry curry spices in salt for aromatic roasting*
CORAL CRAYFISH – *salt crust – tarragon*
hollandaise variations - mayo based sauces – lemon- hot sauce

YELLOW FIN DRY-AGED TUNA

SASHIMI

handrolls – temaki – uramaki - gunkan maki – soy – ginger – shiso- sushi rice tempura crumb– wasabi

DESSERT BUFFET STATIONS

CLASSIC CREPES SUZETTE ORIGINAL ORANGE PEEL – GRAND MARNIER

CHOCOLATE FOUNTAIN – COUVERTURE CHOCOLATE SEAONED WITH SPICES

- *frshly baked pretzel– flake salt*
- *fresh strawberry with freeze dried coating – fennel*
- *candied orange peel*
- *sugar cookie - peanut butter – fruit*
- *pain perdue – bread*
- *meringue – bars – sticks – sheets – tropical fruit powders - pineapple spiced meringue*

BON BONS AND TRUFFLES