

# The Observatory Restaurant

## Seafood Buffet - 2010

For a dining experience with magnificent views of Auckland, take a ride up the Sky Tower to The Observatory Restaurant.

With our unique combination of sumptuous brasserie-style buffet, stunning seafood specialties and succulent cook-to-order specials - on top of spectacular views - we know we'll see more of you, too.

Guests enjoy complimentary access to Sky Tower's main observation level before or after dining. Please note that the observation levels close at 10.30pm.

All bookings are subject to availability. Please note that a 15% surcharge applies on public holidays (excludes Christmas Day).

### **Lunch**

Friday to Sunday  
11.30am - 2.00pm (last booking 1:45pm) -  
Friday to Sunday  
\$3 per child for each year up to (14 years  
of age)

### **Dinner**

7 days  
First sitting: 5.45pm - 6.45pm (2 hour  
dining)  
Second sitting: 8pm - 9pm  
\$4 per child (for each year up to 14 years  
of age)



## *Dinner Buffet Menu 2010*

*Selected Freshly Baked Bread with melted flavoured butter topping  
Observatory Special Plated Entree of the Month*

### ***Cold Selection of Salad and Appetizers***

*Premium Clevedon Pacific Fresh Oysters with red wine shallot vinegar  
Air-flown Fresh Crystal Bay Prawn with lemon wedges  
Green Lips Mussels in Thai chilli sauce  
Cockle or Pipis with lemon grass and ginger  
Marinated Gurnard fillet in coconut lemon  
Queen Scallops Garlic Coriander Mayonnaise  
Teriyaki Baby Whole Salmon with spring onion  
Cuttlefish with mustard Miso dressing  
Karengo, Leek and Crabmeat salad  
Akaroa Salmon Sashimi with wasabi and pickle ginger  
Baked Whole Sama (Japanese Mackerel) with sambal belachan  
Assorted Fine Selection of Cold Meat platter  
Assorted Sushi Maki with condiments*

### ***Gourmet Salads***

*Roasted Cumin Beetroot with raspberry and Citrus Vinaigrette  
Israel Cous-cous and Italian parsley with pine nuts  
Golden Kumara with red and green Capsicum  
Roasted Pineapple and Smoked Chicken with Cranberry dressing  
Garlic Roasted Field Mushroom Marinated with reduced balsamic dressing  
Spiced Rhubbarb, Red Cabbage and Red Onion Dill Slaw  
Grilled Hallumi Cheese and Char-grilled vegetable antipasto with olive Kalamata  
Pasta Salad of Day with Sundried tomato pesto  
Cinnamon Roasted Pumpkin and Feta cheese salad  
Tomato Basil and Parmesan Flakes  
Caesar salad with condiments  
Mesclun Lettuce*

### ***Soup of the day***

*Chef Soup of the Day*

Menu is subject to change





## **Main Favourites**

*Parmesan Chicken Fillet with Roasted Vegetables puree with white cup mushroom mustard cream sauce*

*Peruvian Scallops, Cumin and Pistachio Basmati with Curry Emulsion*

*Cajun Cornmeal Crusted Turbot Fillet with Milk Semolina and Citron Beurre Blanc*

*Roasted Carved New Zealand Lamb Spare ribs and cinnamon rice with Middle Eastern spiced Tomato sauce*

*Catch of the day (Fried seafood selection of Fish Goujon, Crumb Mussels and Squid rings) with French Fries*

*Vegetable Enchiladas and New Potatoes of the day*

## **Carving**

*Honey Mustard Glazed Champagne Ham (Friday to Sunday only)*

*Or*

*Roast Prime Beef Sirloin scented Thyme with cream peppercorn sauce (Monday to Thursday only)*

## **From The Wok**

*Herb Butter Assorted Steamed Garden Vegetables with cashew nuts*

*Fried vegetable rice **or***

*Vegetable Risotto with vegetable ragout **or***

*Vegetable curry ( Dhal curry) with Basmati Rice*

## **Dessert**

*Royal Manjari Chocolate Square with jasmine Passion fruit coulis*

*Spiced White Chocolate with apple feijoa compote*

*Vodka Mousse and Black Currant*

*Poached Ginger Pear with Amaretto Sabayon*

*Mango Pudding with Date Pandan Sago*

*Brandy Pancotta with Fig spiced Puree*

*Miniature of Pavlova Elderflower Chantilly*

*Pernod Brulee with fennel preserve*

*Assorted Fresh Fruit Platter*

*Rum and Assorted Dried fruit Compote*

*Selection of Fine New Zealand Cheeses with berries fruit paste and Crackers*

*Premium Choices of Selected Premium Movenpick Ice Creams*

*Chef of the Day Hot Dessert (Chocolate Fondant with thyme apple compote)*

Menu is subject to change

