

# The Observatory Restaurant Lunch 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)



## *Lunch Buffet Menu 2010*

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

*Crystal Bay Prawns  
Green Lips Mussels in Thai chilli sauce  
Queen Scallops Garlic Coriander Mayonnaise  
Snapped Alaskan Crab Legs with Curry Aioli Sauce  
Cuttlefish with mustard Miso dressing  
Karengo, Leek and Crabmeat salad  
Baked Whole Sama( Japanese Mackerel)with sambal belachan  
Assorted Fine Selection of Cold Meat platter*

### ***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  
Spiced Rhubbard, Red Cabbage and Red Onion Dill Slaw  
Pasta Salad of Day with Sundried tomato pesto  
Tomato Basil and Parmesan Flakes  
Caesar salad with condiments  
Mesclun Lettuce*

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

*Chef Soup of the Day  
Selection of Bread Loaves Display*

Menu is subject to change





## **Main Favourites**

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

*Spiced tender pork belly with braised aniseed red cabbage apple cider and thyme reduction*

*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) with French fries  
Goujon, Mussel /Squid Ring*

*Pasta of the day and new potatoes of the day*

## **Carving Station**

*Honey Mustard Glazed Champagne Ham  
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  
Vodka Mousse and Black Currant  
Mango Pudding with Date Pandan Sago  
Brandy Pannacotta with Fig spiced Puree  
Miniature of Pavlova Elderflower Chantilly  
Assorted Fresh Fruit Platter  
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

