

THE OBSERVATORY

SEAFOOD BUFFET

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

The Observatory Buffet Restaurant.

With our unique combination of sumptuous brassiere-style buffet, stunning seafood specialties on top of spectacular view- it's not to be missed.

Admission to the Sky Tower's Main Observation Level and the Sky Lounge Café and Bar are complimentary for The Observatory guests 45 minutes prior to dining and/or upon completion of dining. The Main Observation Level closes at 10.30pm Sunday to Thursday and 11.30pm Friday and Saturday.

Bookings are recommended.

Lunch

Friday to Sunday

11.30am-2.00pm (last booking at 1.45pm)

Dinner

7 days

First sitting: 5.30pm-6.45pm (a maximum two hour dining time applies)

Second sitting: 8pm-9pm



Soup ~ Chef's soup of the day

GOURMET COLD SELECTION

Premium Clevedon pacific oysters with red wine shallot vinegar (dinner only)

Steamed saltwater tiger prawns with lemon

Coromandel green lip mussels with tamarind, fried orange and coconut milk

Southern clams, cockles and pipis with Sicilian tomato salsa

Black bean crab with pea tendrils

Pacific Island's Kokoda of marinated fish, coconut, lemon and chilli

Teriyaki glazed baby salmon with toasted sesame

Vietnamese grilled squid salad with watercress and baby spinach

Cucumber and surimi salad with coriander mayonnaise

Sashimi of cuttlefish and salmon with shoyu, wasabi and pickled ginger (dinner only)

New Zealand butcher's plate of assorted cold cuts

GOURMET SALADS

Moroccan salad of grated carrot, beets, pumpkin, sunflower seeds and pomegranate

Wild and brown rice salad with cinnamon, sun-dried apricots, beans and rocket

Golden kumara with red and green capsicums

Indonesian satay chicken salad with roast chicken, cucumber and crispy noodles

Roasted button mushrooms, smoked garlic, wholegrain mustard and flat leaf parsley

Spiced rhubarb, red cabbage and red onion dill slaw

Caprese salad of chopped tomatoes, bocconcini, basil and balsamic capers

Pasta salad (changes according to the season)

Cinnamon roasted pumpkin and feta salad

Caesar salad

Mesclun salad of five seasonal leaf varieties with accompanying vinaigrette

MAIN DISH FAVOURITES

Fillet of chicken, lime and paprika crumbed with tomato risotto

Roast shoulder of New Zealand lamb with rosemary and lemon on honey pumpkin mash

Fresh catch of the day

Medallions of beef sirloin, field mushroom, rösti potato and béarnaise sauce

Braised spiced sumac pork belly with spinach and almond pearl couscous

Peruvian scallops, mushroom glutinous rice and chilli orange hollandaise

Herb crusted turbot broadbill, salsa verde, roasted Mediterranean vegetables and lemon sauce

Buttered seasonal vegetables and potato dish of the day

SPECIALITY ETHNIC DISHES

Whole fried fish in tamarind chilli sauce and steamed Asian greens

or

Indian chicken curry, jasmine rice, spiced fruit chutney and poppadums

CARVERY

Roast beef scotch fillet with thyme, creamy mushroom and mustard sauce (dinner only)

or

Champagne ham on the bone with The Observatory's original soda pop glaze

DESSERTS

Jaffa cake

Chocolate brûlée tart

Strawberry and lime cheese cake

Whiskey coffee butter cream mini cones

Vanilla brûlée with apricot compote

Pavlova with apple and feijoa compote

Coconut and pineapple chocolate cup

Caramel square mousse

Stone fruit cake with brandy anglaise