



IMPERIUM

FRENCH POLYNESIAN THEMED
DINNER BUFFET MENU





THE BAKER'S CHOICE

Hawaiian Bread (V, VG, LF)
Roasted Garlic Bread (V, VG, LF)
Coconut Milk Bun (N, D, E)
White Sourdough Bread (V, VG, LF)
Walnut & Raisin Brown Bread (N, V, VG, LF)
Capsicum & Cheese Focaccia (D, V)
Rye Sour Bread (V, VG, LF)
Potato & Herb Bread (V, D)
Red Bean Bun (D, N, E)
Pain Brioche (D, E)
French Baguettes (V, VG, LF)

FRENCH POLYNESIA SIGNATURE SALADS

Crunchy Tahitian Pineapple Salad (V, SE, GF, VG, LF)
(Cilantro, Lime Sesame Dressing)
Peanut, Bell Peppers & Chicken Salad (N, GF)
Avocado, Baby Spinach, Sweet Pepper Salad (N, V, VG, LF, GF)
Poached Prawns Salad (SF, LF, GF)
(Pineapple, Honey & Lime Dressing)
Polynesian Vegetable Salad (V, N)
(Curry Dressing)
Corn Salad, Cilantro, Jalapeno (V, VG, LF, GF)

COLD-COOKED VEGETABLES (V, VG, LF, GF)

Roasted Zucchini, Smoked Salt
Grilled Green Asparagus, Thyme
Roasted Capsicum, Rosemary & Balsamic
Griddled Green Beans, Shallots
Roasted Heirloom Carrots, Pineapple Glaze

HYDROPONIC CHEF'S FARM (V, VG, GF, LF, CS, LS)

Baby Spinach, Mache Lettuce, Oak Leaf, Lollo Rosso, Lollo Biondo,
Red Chard, Iceberg Lettuce

COLD MEZZEH

Hummus (V, VG, LF, SE)
Mutabal (V, D, SE)
Babaganoush (V, VG, LF, GF)
Tabbouleh (V, VG, LF)
Bamia Bil Zit (V, VG, LF, GF)
Muhammara (N, V)

CHEESE SELECTION (D, N, V)

International Cheese Selection Types



JAMS & CONFITURES, DRIED FRUITS

Strawberry Jam (V, VG, LF)
Fresh Seedless Grapes (V, VG, GF, LF)
Dried Prunes (V, VG, GF, LF)
Dried Figs (V, VG, GF, LF)
Walnuts (N, V, VG, GF, LF)
Almonds (N, V, VG, GF, LF)
Peanuts (N, V, VG, GF, LF)

SEAFOOD BAR (SF)

New Zealand Green Mussels
New Zealand Blue Crab
Hawaiian Clams
Tahitian Prawns

Sauces

Orange & Almond Aioli (N, E, D)
Lemon, Basil (V, N, VG, LF)
Coriander & Chili Salsa (V, VG, LF)
Cocktail Sauce (D, E)

Condiments

Horseradish, Cornichon, Shallots, Cream Fraiche (D)

TAHITIAN “POISSON CRU” (R, GF)

Raw Tuna
Lime, Red Onion, Cucumber, Coconut Milk

LIVE STATION

CARVING

Hawaiian Roast Beef (D)

Sides

Roasted Root Vegetables (V, D)

From the Grill

Tahitian Prawns (D, SF)
Baby Squid (D)

Sauces

Lemon Butter (D)
Taha’a Vanilla Sauce (D)
Polynesian Sweet & Sour Sauce

Soups

Seafood Bisque (SF, D)
Cream of Celeriac (V, D)

HOT

Hawaiian Fish Cakes – Pineapple Glazed (D)
Beef Medallion, Saute Vegetable (GF)
Braised Lamb, Potato Lyonnaise, Mint Jus (D, GF)
Huli Huli Chicken (D)
Pan Fried Fish (D, GF)
Mix Seafood Stew (D, SF)
Cauliflower & Broccoli Gratin (V, D)
Hawaiian Coconut Rice Pilaf (V, D, GF)
Sweet Potato Gratin (V, D)
Sauté Vegetable (V, GF)

DESSERTS

Selection of Polynesian Desserts

Haupia “Coconut Pudding” (D, N)
Tahitian Vanilla Tart with Summer Berries (D, E, N, S)
White Chocolate Blondies (D, E, N, S)
Pineapple Caramel Cake (D, E, N)
Passion Fruit Meringue Tart (D, E, N, S)
Guava Cake (D, E, N)
Chocolate Mousse Cake (D, E, N, S)
Pinacollada (D, E, N)
Mango Coconut Pudding (D, E)
Crème Brûlée (D, E)
Baked Yoghurt (D, V)

Polynesian Warm Desserts

Pineapple Banana Crumble (D, N)
Firi Firi – Coconut Doughnuts (D, E, N)

Arabic Sweet

Bokaj (D, N)
Pistachio Borma (D, N)

Cookies

Oatmeal (D, N, E)
Chocolate Chip (D, N, E, S)

Ice Cream with Condiments (D, N, E)

Chocolate Fountain with Condiments (D, N, E, S)

Cut Fruits "2 Varieties" (V, VG, LF, GF)