



Celebrate Pre-Christmas at One80 Restaurant and Copthorne Hotel Oriental Bay

**EXECUTIVE CHEF** Chetan Pangam

**SAMPLE PRE-CHRISTMAS BUFFET MENU \$79PP**

**soup to start**

Seafood Chowder Or Vegetarian Option \*  
Served with freshly baked bread rolls & butter

**salad buffet**

Traditional shrimp & Prawn cocktail  
Watermelon basil balsamic salad  
Roast beef salad with vermicelli noodles and coriander  
Garden salad with sprouts & Vinaigrette dressing

**hot buffet**

Roast lamb with caramelised onion & mint gravy  
Citrus Herb Crusted Fish, Fennel & tomatoes  
Honey roasted pumpkin, kumara & Potato  
Seasonal vegetables with herb butte

**dessert buffet**

Traditional Kiwi pavlova with passion fruit  
Mixed Berry Tiramisu  
Tart of the day with Custard  
Chantilly cream & chocolate sauce  
Tea & coffee  
Christmas Mince pies

**ADD LIVE CARVERY STATION \$15 PP**

Menus subject to seasonal availability and subject to changes.  
Please advise us if you have any Dietary requirements.  
Minimum 25 guests.

**DF** Dairy Free | **GF** Gluten Friendly | **V** Vegetarian

Menu items subject to availability. Please let your server know if you have any dietary requirements. No surcharge applies on public holiday





## SAMPLE PRE-CHRISTMAS 3-COURSE SET DINNER MENU

2 COURSE \$69 | 3 COURSE \$89 PP

### TO START

#### Breads & dips

A selection of fresh breads | Homemade dip & butter | Extra Virgin Olive Oil

### ENTRÉE

#### Cream Of Honey Roasted pumpkin Carrots & Cumin soup

Crème fraiche

OR

#### Ora King Salmon Crudo GF

Plum | avocado | fennel citrus salad

OR

#### One80 Classic Caesar Salad

Cos lettuce, soft boiled egg, croutons, anchovies,  
Parmesan, bacon, homemade Caesar dressing

### MAINS

#### Grass Fed Beef Striploin

Carrot Puree | Jus

OR

#### Sous Vide Lumina Lamb Rump GF

Cauliflower cream | Beetroot chutney

OR

#### Sous Vide Chicken Breast GF

Carrot puree | sage & onion chutney

OR

#### Spring Vegetable Walnut Tart V

Carrot Puree | Feta | pesto

All mains are served with Table

Minted Gourmet Potatoes | Steamed seasonal Vegetables

### DESSERTS

Tart of the day | Chantilly cream

OR

Trio of Handcrafted Ice cream and Sorbet

OR

Pavlova | Seasonal fruit | Chantilly cream

### TO FINISH

Christmas Mince Pies

ADD OUR CHEFS SIGNATURE DISH ANGUS PURE FILLET OF BEEF WELLINGTON \$15PP

Menus subject to seasonal availability and subject to changes.

Please advise us if you have any dietary requirements.

Minimum 20 guests



ONE80RESTAURANT