



Food Stations

Vintage Artisan Cheese Station : \$28.50PP

Served on wood boards with whole wheels of cheese, pastes, baguettes, lavoch, muscatels hanging from a miniature hills hoist.

Chinese BBQ: \$29PP

Traditional hanging ducks, pork and sausage served in front of the guests on wood blocks with vintage cleavers on steamed rice with accompaniments of fermented chilli oil, black vinegar, soy, crisp pork skin and ginger shallots.

Steamed: \$18PP

Asian steamers filled with:

Duck and vegetable dumplings.

Pork and chestnut dumplings.

Vegetable dumplings.

Steamed pork buns.

Served in bamboo boats with black vinegar and soy.

Oyster Shucking: \$21.50PP

Our chef shucking 2 varieties of live oysters on front of your guests with 3 accompaniments.

(add oyster shooters \$8.50pp)

Sushi and Sashimi \$23.50PP

Sushi and sashimi made fresh in front of your guests with a selection of, yellow tail king fish, tuna, salmon, pickled daikon, wasabi, Japanese mayo, toasted sesame, wakame salad, teriyaki chicken and more.

*Menu requires a minimum on 35 guests for chef inclusion. *All dietary requirements can be catered for if confirmed prior to cruise. *Menus subject to seasonal changes.