

Salad Corner

Greek salad ^{GFI, V}, Caesar salad ^{GFI}, Kale & apple salad ^{GFI, VG}
Thai rice noodle salad ^{GFI, VG}, Trevally oka with taro crisp and mango ^{GFI, DF}

Boulangerie Station

Selection of breads, croissants, Danish pastries,
Scones with clotted cream and preserves. Dips and spreads

Chef's Grazing Table

A generous grazing table featuring artisan cheeses, premium cured meats, and a selection of accompaniments including fruits, nuts and crackers for sharing

Breakfast Bar

Selection of eggs Benedict with ham, salmon or spinach
Bacon ^{GFI, DF}, Chicken tarragon sausage ^{GFI, DF}, Potato rosti ^{GFI, VG}
Corn nuggets ^{VG} and Pancakes

Mains

Chicken tikka masala ^{GFI}
Fresh market fish with grenobloise sauce ^{GFI}
Moroccan lamb tagine with apricot ^{GFI, DF}
Spinach and ricotta ravioli with napolitana sauce ^V
Celeriac, carrot, parsnip and pumpkin with miso butter ^{GFI, V}
Pommes lyonnaises ^{GFI, V}
Aromatic rice with nuts ^{GFI, V}

Carvery

Beef rump served with gravy and Yorkshire pudding

Dessert station

Matcha chia pudding with mango ^{GFI, VG}, Dulce de leche, Cheesecakes,
Chocolate crèmeux, Blood orange, Coffee sabayon, Cashew nougat,
Mini pavlova with fresh berries ^{GFI}, Fresh seasonal fruit platter ^{GFI, VG},
Chocolate fountain with waffles and marshmallows

RETURN DINING REWARD

Enjoy 25% off food and beverages on your next visit

Valid June – August

To rebook, email visaya@sudimahotels.com and quote code "MUM"

Valid for up to 4 guests