MY KAI RESTAURANT

Christmas BUFFET

FRIDAY 25TH DECEMBER | 11AM TO 3PM | $99 BUFFET

✦ 46-50 Knolly Street ✦

SALAD

Thai Beef Salad
Tender grilled beef tossed with crisp garden vegetables, fresh herbs, cucumber, tomato, red onion, and a zesty Thai lime dressing.

Grilled Chicken Salad
Char-grilled chicken breast served on a bed of mixed garden greens with cucumber, cherry tomatoes, carrots, and a light herb vinaigrette.

Five Singal Salad

Kokoda Shots
A refreshing Fijian delicacy of fresh fish cured in citrus, blended with creamy smoked coconut milk and fresh vegetables.

SOUP

Cream of Mixed Vegetable Soup
A velvety blend of seasonal vegetables, gently simmered and finished with fresh cream and herbs.

LIVE STATION

Wonton Soup Station
Delicate chicken and prawn wontons served in a fragrant Asian soup.
Toppings: Sliced spring onions, fresh coriander, crispy fried shallots, chili oil, soy sauce, sesame oil, sliced fresh chili, lime wedges.

MAIN

Chef's Signature Nasi Goreng
Wok-fried jasmine rice with chicken, vegetables, garlic, and sweet soy sauce.
Served with: Fried egg, sambal, prawn crackers, pickled cucumber, and chicken satay.

Penne with Chicken Bolognese
Penne pasta tossed in a rich and hearty chicken Bolognese sauce, slow-cooked with tomatoes, aromatic herbs and vegetables, finished with Parmesan cheese.

Steamed Whole Fish in Thai Lime & Chili Dressing
Tender steamed fish served with a fragrant Thai dressing of lime, garlic, fresh chili, and coriander.

Char-Grilled Beef Fillet with Black Pepper Sauce
Juicy beef fillet, perfectly grilled and finished with a classic black pepper cream sauce.

Golden Crispy Chicken Drumsticks
Crunchy, herb-seasoned chicken drumsticks served with a selection of dipping sauces.

Lamb Shepherd's Pie
Braised minced lamb with onions, carrots, peas, and herbs, topped with buttery mashed potatoes and baked to a golden finish.

Potato Gratin Casserole
Thinly sliced potatoes baked with cream, garlic, and cheese until perfectly golden.

Steamed Pesto Vegetable Bowl
A medley of garden-fresh vegetables, gently steamed and coated in aromatic basil pesto.

CARVERY STATION

Herb Roast Chicken
Slow-roasted turkey and chicken infused with fresh herbs, accompanied by pan gravy, cranberry sauce, and seasonal vegetables.

Roasted Pork Belly
Slow-roasted pork infused with fresh herbs, finished with crispy crackling and accompanied by roasted vegetables and honey mustard sauce.

DESSERTS

- Chocolate Yule Log
- Red Velvet Bundt Cake
- Mini Pavlovas with Whipped Cream & Dark Cherry Compote
- Cranberry Shortbread Bars
- Tin Roof Ice Cream
- Bread Pudding
- Merrian Custard

Merry Christmas

MERI KIRISIMASI