

AHOY CLUB

PLATTER **SERVE 10-15 PERSON**

\$138 each

Cheese Platter

Mature Cheddar / Blue Vein Cheese/
Creamy Brie served with fresh berries and crackers,
lavash, nuts and dried fruits

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons,
pineapple fresh berries and strawberries

Dessert Box

Variety Sweet and Dessert -Caramel Slices,
Brownie Slices, New York Cheese Cake and
Chocolate Mousse Dessert

Assorted Sushi

Grilled salmon, avocado, teriyaki chicken,
tempura prawn cucumber, tofu and tuna on assorted nori

Vegetarian Antipasto and Dipping (V)

Hummus, beetroot hummus, babaganoush,
vegetables, marinated olives, pickles,
flat bread and crisp such as grissini,
lavosh or crackers

Charcuterie board

Salami, prosciutto, ham, trio of dips,
olives, crackers and nuts

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Gluten free or vegetarian option

Aithrntic sicilian eggplant parmigiana (V)(GF) \$38
(Serve for 2-3 Pax)

Vietnamese satay chicken noodle salad (GF) \$42
(Serve for 2-3 Pax)

Vietnamese crispy tofu noodle salad (V, GF) \$42
(Serve for 2-3 Pax)

Teriyaki tofu vermicelli with cucumber, sour carrot
and yuzu dressing (V, GF) \$95
(Serve for 5 Pax)

Lemongrass chicken vermicelli with cucumber,
sour carrot and yuzu dressing \$98
(Serve for 5 Pax)

GOLD SEAFOOD PLATTER **SERVE 3-4 PERSON**

\$334 per platter

- Fresh shucked oysters and lemon wedges 12 pcs
 - Salmon sashimi with soy sauce, wasabi paste
 - Grilled scallops on shell with house dressing 10 pcs
 - Whole vanamei prawns with lemon 2kg
 - New Zealand green lip mussel 1kg
 - Lobster tail grilled with garlic butter and herbs 2pcs
 - Teriyaki salmon fillet boneless with skin 2pcs
 - Crumbed calamari rings
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PREMIUM SEAFOOD PLATTER

SERVE 3-4 PERSON

\$550 per platter

- Fresh shucked oysters and lemon wedges 24 pcs
 - Sashimi platter (salmon, tuna, scallop etc.)
with soy sauce, wasabi paste
- Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10pcs
 - Whole Vanamei prawns with lemon 2kg
 - Jumbo scampi serve raw with slice lemon 4pcs
 - New Zealand green lipped mussel 1kg
 - Teriyaki salmon fillet boneless with skin 2pcs
 - Crumbed calamari rings

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross- contamination, however, any product may contain traces as all menu items are produced in the same kitchen.
