



CHRISTMAS DAY DEGUSTATION LUNCH

12 pm | 25th December 2023

Indulge in the pinnacle of fine dining this Christmas Day on the Gold Coast with an all-inclusive Fireplace degustation Lunch experience.

CANAPES

Oyster with lemon pearls and chervil (gf, df)
Seared scallops with avocado and pomegranate (gf, df)
Spinach and feta wonton cups (v)

SECOND COURSE

Whiskey-cured salmon with verjus gel, pink grapefruit, blue caviar and chardonnay vinaigrette (gf, df)

THIRD COURSE

Duck breast with asparagus, black garlic, confit kipfler potatoes and orange cranberry sauce (gf)

INTERMEZZO

Rhubarb and raspberry sorbet (v, gf, df)

FIFTH COURSE

Guest choice of:

Wagyu beef rump (MBS 7) with potato gratin, watercress, cherries, root vegetables and port jus (gf)

~ or ~

Turkey roulade with chestnut and apricot stuffing served with celeriac, sweet potato rosti, charred witlof, parsley oil and thyme jus

SIXTH COURSE

Guest choice of:

Callebaut dark chocolate marquise, milk chocolate curl, gold feather, pistachio soil and Frangelico cream (v, gf)

~ or ~

Christmas pudding with brandy anglaise

BEVERAGES

FIRST COURSE

G.H. Mumm Grand Cordon Champagne
Reims, France

SECOND COURSE

Kendall-Jackson Vintners Reserve Chardonnay
California, United States

THIRD COURSE

Craggy Range Pinot Noir
Martinborough, New Zealand

FOURTH COURSE

By.Ott Côtes de Provence Rosé
Provence, France

FIFTH COURSE

Yabby Lake 'Single Vineyard' Syrah
Mornington Peninsula, Australia

La Boca Malbec
Mendoza, Argentina

SIXTH COURSE

Taylors Fine Tawny Port
Douro, Portugal

Vasse Felix Cabernet Sauvignon
Margaret River, Australia

BEER

Byron Bay Premium Lager
Stone & Wood Pacific Ale

A selection of non-alcoholic beverages

Important Allergen Statement:
The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.



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