



# CHRISTMAS DAY PROGRAM 2024

## Wednesday 25<sup>th</sup> December

- 9:30am                      Santa's Adventure Arrival at the Beach Bar
- 10:00am                     Santa's Parade at Beach Bar with treats  
& gifts for the kids
- 10:30am                     Tug-o-War with Santa and Everyone
- 12:00pm                     Malolo Band performs at the Beach Bar
- 2:00pm                      Santa's Treasure Hunt: win a 3 night stay, a  
couple's massage or private picnic on Mociu  
Island
- 5:30pm                      Christmas Cocktails hosted by Resort  
Management at the Beach Bar
- 6:30pm                      Christmas Buffet Dinner in Kids  
Club or Terrace Restaurant
- 7:00pm                      Christmas Carols by Malolo Resort Choir





## **CHRISTMAS DAY DINNER**

**Wednesday 25<sup>th</sup> December 2024**

### **CARVERY**

SLOW ROASTED TURKEY BREAST CROWN | xmas spice and smoked maple

TURKEY GRAVY | white wine, lemon thyme, roasted onion

TRADITIONAL STUFFING | my mother's recipe, vegetable matignon, sage

SMOKED & ROASTED WHOLE PORK SHORTLOIN | ginger glazed pears, date  
condiment

SAUERKRAUT | house fermented purple cabbage, blackberry, caraway seed

LIKULIKU HONEY GLAZED HAM | lovo roasted pineapple

CUCUMBER SALAD | "german style", vinegar, dill, sour cream

TANDOOR OVEN COOKED LOCAL WALU | yoghurt, oregano, garlic

### **SEAFOOD SELECTION**

CHILLED KING PRAWN | aioli, old bay spice, cocktail sauce, local lemon

OCTOPUS | in the style "galicia", local potato, smoked capsicum spice, olive oil

AUSTRALIAN SOUTH COAST OYSTERS | mignonette, pink pepper, tarragon

SNAPPER CEVICHE | island mango, cucumber, coconut, lime, chili, sawtooth  
coriander

CHILLED CALAMARI SALAD | heirloom tomato, avocado, palm heart, green olive,  
chili

"SEA GRAPES" | local nama & seaweed salad, roasted sesame dressing

SMOKED SALMON | chevre, selection of our favourite pickles



## **MAKI / FUTOMAKI / TEMAKI**

RAW YELLOWFIN TUNA | avocado, local cucumber

CORAL CRAB | creamy, spicy mayo, avocado

TASMANIAN SALMON | neufchatel, broccoli sprout, spring onion, roasted sesame

SPICY TUNA | korean chili paste, kewpie, roasted white sesame

TERIYAKI CHICKEN | avocado, local cucumber

KIDS CUCUMBER ROLL

KIDS AVOCADO ROLL

KIDS COOKED TUNA

CONDIMENTS | ponzu, chili oil, wasabi, pickled ginger, lime

## **SALADS & LIGHT FARE**

“MIMOSA” | organic egg salad, sweet peas, mustard, dill, lemon

GRAIN SALAD | quinoa, barley, brown rice, fetta, lemon dressing

CASEAR SALAD | bacon, grated parm, sourdough croutons, boiled egg

LOVO ROASTED BEETROOT | goats' cheese, lentil, pickled onion

GREEN PAPAYA SALAD | tomato, coconut, long bean, spring onion, peanut

ROASTED CAULIFLOWER | pomegranate, hazelnut, cinnamon, maple

HEIRLOOM TOMATO SALAD | buffalo mozzarella, basil, extra virgin olive oil.

ROASTED LOCAL PUMPKIN | garlic confit, labneh, garden herbs

## **HOT BUFFET OFFERING**

FRIED RICE | ginger, garlic, scallion, egg, basil

POMME DAUFINOISE | thyme, garlic, cheddar, parmesan

MILK BRASED LAMB SHOULDER | salsa verde, lemon

RED WINE BRAISED BEEF | mushroom, bacon, onion

ROASTED ROOTS | parsnip, sweet potato, carrot, cassava, leek

STEAMED GREENS | olive oil, flake salt, bush lemon



## **BREADS**

BUTTERMILK BISCUITS | SOURDOUGH FICELLE | JAPANESE MILK BUN |  
FRUIT & NUT LOAF | GRISSINI

## **CONDIMENTS**

MANGO PICKLE | CHILLI PICKLE | COCONUT CHUTNEY | APPLE SAUCE |  
MARIE ROSE SAUCE | TOMATO CHUTNEY

## **PASTRY**

### **CHOCOLATE FOUNTAIN**

*items to be dipped by guests with pastry chefs' assistance*

ISLAND FRUITS | pineapple, banana, roasted coconut

CONFECTIONS | chocolate chip cookies, brownie, macarons, doughnuts

OTHER | nut brittles, biscotti, pound cakes

## **ACCOMPANIMENTS**

CRÈME PATISSIERI | lush, whipped cream enriched with vanilla custard

CARAMEL SAUCE | sea salt from Sigatoka

BERRY COMPOTES | blueberry, raspberry, strawberry

ICE CREAM / SORBET STATION | selection of hand dipped flavours scooped by  
pastry team next to FOUNTAIN