



# THE FIREPLACE CHRISTMAS DAY MENU

25th December 2024

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

## CANAPES

Smoked salmon mousse with truffle oil and shiraz gin pearls  
Pickled mushroom, cucumber canoe and pecorino (gf)  
Beef bresaola, betel leaf, watermelon and citrus olive oil (gf)

## SECOND COURSE

Citrus cured Kingfish (gf)  
Kingfish with salmon roe, pickled target beetroot, pomegranate,  
karkalla, and herb oil

## THIRD COURSE

Crab and Fennel Tart  
Crab, fennel and samphire with English spinach puree

## INTERMEZZO

### MAINS

Beef Three Ways (gf)  
Slow braised beef short ribs, grilled wagyu rump and top sirloin  
stuffed with Christmas flavours  
Fondant potato, cherries, greens, carrots and native pepper jus

### DESSERT

White chocolate and calamansi mousse  
Lime gelee, rosemary sable, preserved lemon and fresh Queensland  
berries

### COFFEE OR TEA

Served with a petit four christmas pudding with rum anglaise

## BEVERAGES

### CANAPES

Taittinger Brut Reserve  
Champagne, France

### SECOND COURSE

Domaines Ott, Chateau Romassan Bandol  
Provence, France

### THIRD COURSE

Craggy Range 'Te Muna Road' Sauvignon  
Blanc  
Martinborough, New Zealand

### MAINS

Langmeil Orphan Bank Shiraz  
Barossa, South Australia

### DESSERT

Bimbadgen Botrytis Semillon  
Riverina, New South Wales

Housemade Limoncello served table side

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.



INTERCONTINENTAL®  
SANCTUARY COVE RESORT