

THE OCEAN
ROOM

SEAFOOD BUFFET

March 28th, 2026

SOUP

Miso Soup
Tomato Egg Drop Soup

SALADS

Crunchy Snap Pea & Tofu Salad *(GF)*
Cabbage, Peppers, Carrots, Sesame, Edamame,
Spicy Cashew Dressing

Okinawa Sweet Potato & Root Vegetable Salad *(GF)*
Purple Sweet Potato, Winter Squash, Coconut-Lime Dressing

Japanese Salad *(GF)*
Tatsoi, Mizuna, Daikon, Carrot, Cucumber, Ninja Radish,
Ginger Dressing

Chilled Cucumber Salad *(GF)*
Classic Caesar Salad

DISPLAYS

Crispy Spring Roll
Duck Sauce, Mustard Sauce

Pork Potstickers

Stone Crab Rangoon

Soba Noodles

Korean Banchan *(GF)*

Beef Tataki *(GF)*

Miso Cured Salmon *(GF)*

Tropical Fruit Platter *(GF)*

CAVIAR BAR

Paddlefish, Hackleback, Ikura Caviar
Served with: Crème Fraiche, Chive, Shallot, Egg, Blini, Chips

RAW BAR

East & West Coast Oysters

Jumbo Shrimp *(GF)*

Stone Crab *(GF)*

Snow Crab Legs *(GF)*

Served with: Cocktail Sauce, Key Lime Mustard,
Champagne Mignonette, Lemon

CARVING STATION

Herb Crusted Ribeye *(GF)*
Rosemary Jus, Horseradish

SUSHI BAR

Chef Christian Signature Maki

Variety Temaki Rolls

Japanese Ceviche

Sashimi & Nigiri

Served with: Ginger, Soy, Wasabi

ENTRÉES

Whole 1lb Lobster *(GF)*
Clarified Butter

Tamarind Glazed Cod *(GF)*
Black Barley, Parsnip, Asian Pear

Tso Chicken *(GF)*
Hoisin, Sambal Oelak Chili, Ginger, Garlic, Sesame

Crispy Tofu *(GF)*
Mushroom XO, Japanese Eggplant, Tomato, Tofu Crema, Sesame

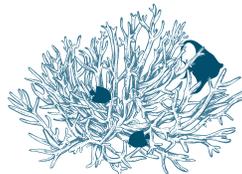
SIDES

Wok Charred Green Beans *(GF)*
Tofu-Tahini Crema, Chili Crunch

Vegetable Fried Rice *(GF)*

Jasmine Rice *(GF)*

Vegetable Stir Fry *(GF)*
Garlic, Hoisin, Soy Reduction



THE OCEAN
ROOM

SEAFOOD BUFFET

April 4th, 2026

SOUP

Miso Soup
Tom Kha Kai Soup

SALADS

Green Papaya & Mango Salad *(GF)*
Sea Beans, Tomato, Peanut, Thai Basil, Chili-Lime Dressing
Okinawa Sweet Potato & Root Vegetable Salad *(GF)*
Purple Sweet Potato, Winter Squash, Coconut-Lime Dressing
Japanese Salad *(GF)*
Tatsoi, Mizuna, Daikon, Carrot, Cucumber, Ninja Radish,
Ginger Dressing
Chilled Cucumber Salad *(GF)*
Classic Caesar Salad

DISPLAYS

Crispy Spring Roll
Duck Sauce, Mustard Sauce
Pork Potstickers
Pork Egg Rolls
Soba Noodles
Korean Banchan *(GF)*
Beef Tataki *(GF)*
Lemongrass Cured Salmon *(GF)*
Tropical Fruit Platter *(GF)*

CAVIAR BAR

Paddlefish, Hackleback, Ikura Caviar
Served with: Crème Fraiche, Chive, Shallot, Egg, Blini, Chips

RAW BAR

East & West Coast Oysters
Jumbo Shrimp *(GF)*
Stone Crab *(GF)*
Snow Crab Legs *(GF)*
Served with: Cocktail Sauce, Key Lime Mustard,
Champagne Mignonette, Lemon

CARVING STATION

Herb Crusted Ribeye *(GF)*
Rosemary Jus, Horseradish

SUSHI BAR

Chef Christian Signature Maki
Variety Temaki Rolls
Japanese Ceviche
Sashimi & Nigiri
Served with: Ginger, Soy, Wasabi

ENTRÉES

Whole 1lb Lobster *(GF)*
Clarified Butter
Tamarind Glazed Cod *(GF)*
Purple Sticky Rice, Spiced Carrot Puree, Jicama-Pear Slaw
Orange Chicken *(GF)*
Crispy Chicken, Orange Glaze, Sesame, Scallion
Crispy Tofu *(GF)*
Mushroom XO, Japanese Eggplant, Tomato, Tofu Crema, Sesame

SIDES

Wok Charred Green Beans *(GF)*
Tofu-Tahini Crema, Chili Crunch
Vegetable Fried Rice *(GF)*
Broccoli Stir Fry *(GF)*
Baby Glazed Carrots *(GF)*
Japanese Black Sugar