

# NEW YEARS EVE GALA DINNER

#### **ARTISAN BREADS**

Freshly Baked Breads from Maison Jean Phillip

Condiments: French Butter | Sea Salt Butter | Truffle Butter | Jams

#### **LUXURY DELICACIES**

Oscietra Caviar & Butter Blini

### THE TRUFFLES

Fresh Pasta Prepared In Parmigiano Reggiano Wheel

Tagliatelle Porcini Mushroom with Black Truffle | Classic Tagliatelle e Tartufo

#### **IBERICO BELLOTA HAM LEG CARVING**

Tomatoes Coulis | Toasted Homemade Focaccia

#### SMOKED FROM THE SEA

Smoked Fish Selections From Captain Hook Smokehouse:

Cold-Smoked Salmon | Hot-Smoked Salmon

Smoked Tuna | Smoked Swordfish | Homemade Gravlax Salmon

Condiments: Capers | Cornichons | Sour Cream | Dill and Mustard Dressing

#### CHILLED SEAFOOD

Red King Crab Legs & Claws | Fine De Claire French Oysters No. 2 | Chilled Canadian Lobsters Grouper Ceviche | Tuna Ceviche | Salmon Sashimi | Tuna Sashimi

Condiments: Lemon & Lime Wedges | Seafood Sauce | Cocktail Sauce | Tabasco | Shallots

#### **THAI SPECIALS**

Blue Crab Miang Pu | Poh Phia Sod | Plah Goon | Banana Salad | Papaya Salad Yum Moo Yang | Yum Talay | Spicy Seafood Salad

#### **HEALTHY CORNER**

Vitello Tonnato | Caprese Salad | Beetroot Salad | Quinoa Salad Butter Lettuce Salad | Black Rice and Pumpkin Salad | Roasted Artichoke Salad

#### **CARVING STATION**

Roasted Leg of Australian Lamb | Australian Beef Wellington | Whole Roasted Berkshire Pork

Condiments: Traditional Pan Gravy | Horseradish Sauce | Mint Sauce

#### LAND AND SEA BARBECUE

Garlic Butter-Infused Andaman Prawns | Merguez Sausages | Lamb Chops Scottish Angus Beef Sirloin | Hokkaido Scallops

Condiments: Peppercorn Sauce | BBQ Sauce | Lemon Oil | Verdi Sauce | Pommery & Dijon Mustard

#### **HOT DISHES**

Massaman Lamb Curry | Fried Rice with Phuket Lobster | Vegetable Green Curry Roasted Asparagus | Cauliflower Gratin with Comté Cheese | Roasted Potatoes Steamed Jasmine Rice

# **CHARCUTERIE**

Parma Ham | Bresaola | Coppa Ham | Rosette French Sausage | Mortadella Rillettes De Canard | Spanish Gordal Olives | Caper Berries | Caramelized Nuts Grapes | Chutneys | Mustard Selections

## CHEESE SELECTIONS FROM 'LES FRERES MARCHAND'

Condiments: Fig Chutney | Balsamic Onion Jam | Mixed Nuts | Dried Fruits | Crackers

#### **SWEETS**

Live Station: Crepe Suzette

Honey Cake | Chocolate Cherry Cake | Mince Pies | Dark Chocolate Mousse with Grand Marnier Chocolate Pops | Cheese Cake | Chocolate Brownie | Assorted Cup Cakes Lemon Meringue Tart | Tiramisu | Assorted Macaroons | Lavanille Ice Cream Selections Fresh Fruits

## **KID'S CORNER**

Pasta | Pizza | Fish & Chicken Fingers | Chicken Noodle Soup

