



NEW YEARS EVE GALA DINNER

W E D N E S D A Y
D E C E M B E R

31



Please note that some menu items are subject to change.

ARTISAN BREADS

Freshly Baked Breads from Maison Jean Philippe

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

Tomato 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 Gravlox 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 | Salsa Verde

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 | Caramelised 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 | Lavaniille Ice Cream Selections

Fresh Fruits

KIDS' CORNER

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