

NEW YEAR'S EVE DINNER 2022

DELI COUNTER

Chorizo, Saucisson, Black Forest Ham, Cooked Ham
Bone-in Iberico Ham
Game & Foie Gras Tourte
Poultry Liver Parfait with Wine Jelly
Smoked Salmon / Gravlax Salmon / Salmon Tarator
Blinis and Condiments
Butter, Truffle Butter, Herb Butter
Cantaloupe Melon / Nuts / Dried Fruits
Marinated Artichokes / Sundried Tomatoes / Green Olives / Cornichons

SALADS

Endive Salad
with Grey Shrimps, Parsley and Creamy French Dressing
Pear and Arugula Salad
with Gorgonzola, Almond & Apricots
Roasted Butternut Squash Salad
Black Truffle, Ricotta, Almonds, Aged Balsamic
Serrano Ham Salad
Mozzarella, Endive, Blood Orange, Hazelnut

AGED CHEESE TROLLEY

Roquefort, Comte, Brie, Camembert, Morbier, Tomme de Savoie,
Chèvre, Stilton, Reblochon

HOMEMADE BREAD STATION

Sourdough, Baguette, Grissini, Focaccia, Zopf, Pretzel

SEAFOOD ON ICE

French Oysters
Scallop Ceviche
with Passion Fruit and Coconut Sauce
Hamachi Crudo
with Lemongrass Vinaigrette
Tuna Crudo
with Ponzu Sauce
New Zealand Green Lip Mussels
Variety of Poached Prawns
Alaskan King Crab and Avocado Cocktail
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce

JAPANESE COUNTER

Sashimi & Nigiri
Salmon / Red Bream / Tuna / Octopus / Hamachi / Wagyu Beef

SERVED TO YOUR TABLE

Baked Boston Lobster (Half)
Champagne Sabayon, Potato Confit
Grilled Ayutthaya River Prawn
Green Mango Salad, Thai Seafood Sauce

SOUPS

Roasted Butternut Squash Soup
Curried Black Mussel Soup with Saffron

HOT PASS

Roasted Lamb Rack
Mint Jelly / Rosemary Jus / Mustard
Honey Glazed Ham
Specialty Mustards
Beef Wellington
Venison Stew with Dark Chocolate
Seafood Paella
Gratin Dauphinois
with Black Truffle
Roasted Chateau Potatoes
Brussel Sprouts
with Chestnuts & Bacon
Sautéed Green Bean
Roasted Root Vegetables
with Maple Syrup
Baked Brie with Truffle

THAI STATION

Saeng Wa Goong
Yum Nuea Yang
Chor Muang
Tom Yum Goong
Lamb Massaman
Seabass with Chili 'Rad-Prik' Sauce
Steamed Mud Crab
Steamed Rice

DESSERTS

Apple Strudel, Warm Vanilla Custard
Brown Hazelnut Choux Cream
Vanilla & Raspberry Yule Log
Rum & Candied Fruit Cake
Mango & Coconut Pudding
Crispy Oreo Cheese Cake
Waffle Cones with Flavoured Mousse
Parisian Opera Cake
Fruit Tartlet
Black Forest and Cherry Coupe
Mont Blanc Tartlets
Chocolate Bonbons
Macaron Pops
Ice Cream and Sorbet
Condiments and Sauce

LIVE STATION

Chilled Mascarpone Yoghurt with Nitrogen
(Fresh Berries, Fresh Fruit, Berry Compote, Assorted Caviar)