

NOËL À LA COUPOLE

Christmas Couture

NEW YEAR GALA DINNER *Menu*



LEITUCE CORNER

Large selection of garden green leaves, rocket

CONDIMENTS

Gherkins, capers, black olives, green olives, sun dried tomato, semi dried tomato, artichokes, pickled shallots, corn kernels, chop boiled eggs, cherry tomatoes, cucumber and onions, selection of vinegar and dressing

SALADS

Fennel and prawn salad	Summer asparagus salad
Mix seafood salad	Tuna Nicoise
Cherry tomato salad with mozzarella balls and pesto	Mini Ratatouille tartlets
Antipasto selection	Chicken hand roll
Prawn hand roll	Rosemary Focaccia
Selection of Artisan bread, lavash, bread stick	Ciabatta roll
	Multi grain roll
	Soft roll

SELECTION OF COLD CUTS & SMOKED DELICACIES

Italian cooked ham	Smoked duck breast
Casa De Parma ham	Smoked salmon
Salami Milano	Smoked Mackerel
Honey glazed turkey breast	

CHEESE BAR

Blue Cheese, Brie, Emmental, Camembert, Manchego, goat cheese, Raclette, chestnut puree, fig chutney, walnuts, apricot, prunes, lavish and crispy bread

SUSHI / SASHIMI

Sushi – California, Maki, crispy prawns and salmon
Sashimi – Sapa trout, octopus, herring with roe & yellow fin tuna
Soya sauce, pickle ginger, wasabi, sea grapes, pickles

HOT APPETIZERS

Prawn and pork spring roll
Vegetable spring roll
Calamari rings with tartar sauce
Taro cake
Bamboo rice with peanut
Prawn tempura

STEAMED SEAFOOD ON ICE

Prawn Cocktail	Mussel crude
Alaskan crab with spicy chili mayo	Fresh oyster with pickle shallot

FOIE GRAS BAR

Champagne jelly foie gras terrine
Truffle foie gras pate
Black chicken stuffed with foie gras
Foie gras and broche sandwich
Fig Chutney, rock salt, toast and multi grain bread rolls
Mock caviar on Blinis with sour cream
Salmon roe on dark rye fresh
Flying fish roe

BBQ STATION

Seafood – Local spiny lobster, prawns, calamari, baby octopus, oyster, crab, mussel, scallop, Mantis shrimp
Fish – Salmon, sturgeon, snapper
Meat – Lamp chops, beefsteak, chicken satay, chicken wing, pork roll with mustard
Sauce – Green chili sauce, kumquat chili sauce, BBQ sauce, soya sauce, onion sauce, salt pepper, lemon, shallot vinegar, Tabasco, cocktail sauce & chili mayo

SOUP

Cream of pumpkin soup with truffle oil
Sweet and sour fish soup

STEAMED BASKET

Dimsums
Steamed salted egg and pork buns
Steamed snails with lemongrass and mushroom

CARVING STATION

Honey glazed Australian ribeye
Roasted duck
Roasted local Sapa black pork
Yorkshire pudding and roasted baby potatoes
Sauce – Mushroom sauce, black pepper sauce, mustard and white BBQ sauce

PASTA STATION

Beef Lasagne
Pasta – Penne, Spaghetti, Fettucine, Farfelle
Sauce – tomato sauce, cream sauce, Bolognese sauce
Mushroom, broccoli, asparagus, bell peppers, garlic & Parmesan

HOT ITEMS

Braised horse meat with local herbs
Wok fried beef with cashew nut and dried chili
Sweet and sour pork ribs
Steamed chicken with lime leaves
Braised clam
Snails in tamarind sauce
Chicken fried rice
Steamed vegetable
Steamed rice
Steamed corn on the cob

DESSERT

Mango passion pannacotta
Trio of chocolate mousse
Berry white chocolate verrine

ENTREMETS

Blueberry entremets
Le chocolate
Pistachio raspberry entremets

TART & PIE BAR

Mince pie
Honey walnut tart
Mixed fresh fruit tart
Apple crumble
Pears frangipani tart
Lemon meringue tart
Vanilla flan
Egg tart

PASTRY

Strawberry red velvet
Carrot cake

INDIVIDUAL

Orange choux buns
Pistachio savarin

WHOLE CAKES

Pistachio raspberry entremets
Blueberry entremets
Le chocolate

HOT

Banana pudding with toffee sauce
Christmas pudding with vanilla sauce

LIVE STATIONS

Dark & white chocolate fountain with condiments
Ice cream trolley

DISPLAY TOWERS

Fresh strawberry
Colorful macaroons