

NEW YEAR'S EVE NIGHT

BUFFET MENU

TERRINE & PÂTÉ STATION

Pâté de Campagne

Chicken Liver Pâté, Balsamic Mango Chutney 

Pâté en Croûte   

Pork Rillettes 

COLD LIVE STATION

Homemade Juniper & Red Beet Cured Salmon 

Homemade Gravlax Salmon 

Smoked Salmon with Condiments 

Homemade Marinated Salmon Carpaccio 
with Spicy Mango Salsa

Sea Bass Carpaccio with Balsamic-Glazed Shallots 

Blinis  , Crème Fraîche , Capers,
Onion, Cornichons, Preserved Vegetables

HUMMUS STATION

with Pita Bread

Sun-Dried Tomato, Smoked Pepper and
Walnut Hummus 

Beetroot and Spiced Orange Hummus 

Herbed Avocado Hummus with Roasted
Pumpkin Seeds 

Garlic, White Bean and Thyme Hummus 

SEAFOOD ON ICE

Prawns 

Mussels 

Squid 

Rock Lobster 

King Crab 

Blue Crab 

Selection of Sauces: Thousand Island Sauce
Thai Seafood Sauce / Lime / Tartar Sauce

PRIME COLD CUT & CHEESE STATION

Selection of French and Italian Cold Cuts
and Cheeses with Condiments and Pickles

Bread Station

SALAD BAR

with Dressings, Condiments & Caesar Salad

Beetroot and Orange Salad 

German Potato Salad  

Italian Pasta Salad  

Green Asparagus with Truffle Vinaigrette 

Prawn & Lemongrass Salad 

Som Tam  

Thai Eggplant and Shredded Chicken Salad 

OYSTER BAR

Selection of Imported Oysters

Selection of Sauces: Red Wine Vinegar with Shallots /
Red Wine Vinegar with Ginge / Thai Seafood Sauce /
Crispy Shallots / Lemon Wedges

FOIE GRAS STATION

Dried Fig Chutney, Mango Chutney,
Grilled Banana, Butter Brioche  

HEAT LAMP

Baked Oyster Rockefeller 

Oysters Kilpatrick  

Garlic Butter & Fresh Herb-Gratinated
Sea Scallops  

ALLERGEN SYMBOLS

 Vegetarian

 Vegan

 Plant Based

 Contains Milk

 Contains Mustard

 Contains Nuts

 Peanuts

 Contains Soya

 Contains Sesame

 Contains Gluten

 Gluten Free

 Shellfish

 Mollusk

 Fish

 Contains Pork

 Contains Beef

 Contains Alcohol

 Halal Friendly

 Sustainable Seafood

 Sulfur Dioxide

 Mush room

 Celery

 Egg

 Lupin

 Signature Dish

 Spicy

NEW YEAR'S EVE NIGHT

BUFFET MENU

JAPANESE STATION

Sushi and Maki Rolls Vegetarian Maki Rolls 🌱

SOUP Tom Yum Goong 🌶️

ITALIAN STATION

Sea Scallop & Truffle Risotto 🍷 🍷 🍷 🍷

Black Ink Linguine, Lobster Bisque & Crab Meat Ragout 🍷 🍷 🍷

Gnocchi with Pistachio Pesto 🍷, Prawns 🍷 🍷 🍷 🍷

CHINESE LIVE STATION

Duck Rolls with Sweet Black Soy Sauce 🍷

CHARCOAL BBQ

Beef Tenderloin 🍷

Lamb Rack

Giant River Prawn 🍷

Tiger Prawn 🍷

Tuna 🐟

Mackerel 🐟

Baked Potato with Sour Cream, Bacon, Chives and Cheddar Cheese 🍷 🍷

Bacon and Cranberry Baked Sweet Potato with Balsamic Glaze 🍷

CARVING STATION

Whole Piglet with Apple & Rosemary Sauce 🍷

Roast Prime Rib with Truffle Red Wine Jus 🍷 🍷

Lamb Leg with Rosemary Jus & Mint Jelly 🍷

Whole Sea Bass in Rock Salt Crust with Lemon Cream Sauce 🐟

Whole Grouper with Thai Herbs 🐟

Side: Mustard, Ketchup, Chilli Sauce, Thai Seafood Sauce, Jim Jaew

SIDE DISHES

Potato Gratin 🍷 🍷

Oven-Roasted Sweet Potato, Potato, Pumpkin & Taro with Garlic, Honey & Rosemary 🍷

Garlic Mashed Potato 🍷 🍷

Creamed Spinach 🍷 🍷

Carrots with Maple Butter 🍷 🍷

Ratatouille 🍷

MAIN COURSE

Slow-Cooked Lamb Shoulder in Panang Curry 🐟

Beef Cheek Massaman Curry 🍷

Stir-Fried Sea Bass with Cashew Nuts 🍷 🐟 🍷

Pumpkin and Sweet Potato in Yellow Coconut Curry 🍷

Steamed Rice

Fried Rice with Crab Meat 🍷 🍷

DESSERT

Sautéed Chiang Mai Strawberries with Balsamic Reduction and Sabayon 🍷 🍷

Coconut Ice Cream with Thai Condiments 🍷

Lemongrass Crème Brûlée 🍷 🍷

Mango Mousse 🍷

Black & White Chocolate Mousse 🍷 🍷

Opera Cake 🍷 🍷

Fruit Cheesecake 🍷 🍷

Almond Cake 🍷 🍷

Strawberry Panna Cotta 🍷

Thai Tea Choux

Pandan Mousse 🍷

Thai Desserts

ALLERGEN SYMBOLS

🌱 Vegetarian	🍷 Vegan	🌿 Plant Based	🥛 Contains Milk	🍷 Contains Mustard	🥜 Contains Nuts	🥜 Peanuts
🍷 Contains Soya	🌿 Contains Sesame	🌿 Contains Gluten	🌿 Gluten Free	🐟 Shellfish	🐟 Mollusk	🐟 Fish
🍷 Contains Pork	🍷 Contains Beef	🍷 Contains Alcohol	🌿 Halal Friendly	🌿 Sustainable Seafood	🌿 Sulfur Dioxide	🍷 Mush room
🌿 Celery	🍷 Egg	🌿 Lupin	🍷 Signature Dish	🌿 Spicy		