

GARDEN GREEN CORNER

- Leaves, Red Leaves, romaine Lettuce And Baby Spinach.
- Vegetable Broccoli, Cherry Tomato, Zucchini, Beet Root, Cucumber And Green Asparagus.
- Assorted Of Nuts And Crouton.
- Dressing : Caesar, Balsamic And Sesame Dressing.

SALAD CORNER

- Smoked Salmon Roulade with Dill Cream.
- Prawn Cocktail with Lemon Aioli.
- Roast Pumpkin & Feta Salad with Maple Vinaigrette.
- Caprese Salad Skewers with Pesto Drizzle.
- Cold Cuts & Imported Cheese Board with Crackers & Dried Fruits.
- Indian Fruits Chaat.

FROM THE BBQ GRILL

(LIVE STATION)

- Australian Beef Striploin with Rosemary Jus.
- Honey-Glazed Pork Ribs.
- Garlic & Herb Marinated Lamb Chops.
- Cajun-Spiced Chicken Thighs.
- Grilled Prawns, Squid.
- Buttered Corn on the Cob, Baked Potatoes & Seasonal Vegetables.

HOT BUFFET SELECTION

- Baked Salmon with White Wine Cream Sauce.
- Creamy Truffle Mushroom Risotto.
- Roasted Root Vegetables with Thyme.
- Penne Alfredo with Smoked Bacon & Parmesan.
- Buttered Brussels Sprouts with Chestnuts.

New Year Eve

DINNER 2025

BBQ BUFFET & LIVE STATION

31 DECEMBER 2025

At Rainforest Rooftop Bar

THAI FAVORITES

- Som Tum Thai (Spicy Green Papaya Salad).
- Gaeng Kiew Wan Gai (Green Curry Chicken with Eggplant & Basil).
- Chicken cashew nut.
- Khao Soi Kai (Yellow Noodles with Red curry chicken).

BREAD CORNER

- Freshly Baked Artisan Breads & Rolls
- Whipped Butter, Garlic Herb Butter, and Olive Tapenade

WORLD OF CHEESE

- Emmental
- cheddar
- Brie
- Feta Cheese
- Edam

DESSERT WONDERLAND

- Assorted seasonal fruit.
- Assorted cake.
- Assorted Thai dessert.