



PULLMANS LIGHT UP 2024 DINNER

- 31.12.2023 -

SALADS

GRILLED PEARS WITH GOAT'S CHEESE & HAZELNUT DRESSING

BEETROOT & SQUASH SALAD WITH HORSERADISH CREAM

ROASTED CARROT, ROCKET & LENTIL SALAD

COLE SLAW, TURKEY COBB SALAD

RED CABBAGE, BACON, BLUE CHEESE SALAD

CHARRED BRUSSELS, BEETROOT & BULGUR SALAD

ORGANIC GARDEN LEAVES WITH DRESSINGS

CHARCUTURIE

FOIE GRAS PATE, PROSCIUTTO WITH MELON

ITALIAN SALAMI, WHOLE LEG HAM

SMOKED TURKEY AND GUACAMOLE ROLLS

SELECTION OF EUROPEAN CHEESES, ASSORTED BREADS AND LOAVES

SUSHI AND SASHIMI

CALIFORNIA ROLLS, SPICY TUNA ROLLS, SALMON AND PRAWN

NIGIRI, SALMON SASHIMI, TUNA SASHIMI, SNAPPER SASHIMI

CHILLED FISH & SEAFOOD

TIGER PRAWNS, ROCK LOBSTER, OYSTERS, MUD CRAB

SMOKED SCOTTISH SALMON AND BEETROOT MARINATED GRAVLAX





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SOUPS

TOM YUM GOONG, BORSCHT

LIVE STATIONS

PRIME RIB OF BEEF, HONEY SESAME CHAR SUI PORK

FOIE GRAS SEARED AND SERVED ON TOASTED BRIOCHE BUN,
CAMELIZED RED ONION JAM AND TRUFFLE SAUCE

BEIJING ROAST DUCK SERVED WITH PANCAKE, CUCUMBER,
SPRING ONION AND HOISIN SAUCE

PHUKET LOBSTER, PHUKET TIGER PRAWNS, LOCAL SEA SCALLOPS,
ANDAMAN SNAPPER, CALAMARI

TANDOORI HUT

TANDOORI NZ LAMB CUTLETS

TANDOORI CHICKEN

INDIAN MIXED SALAD

THAI STATION

FRIED RICE WITH SHRIMP, ROASTED CHICKEN IN RED CURRY

HONG KONG KALE WITH SHITAKE MUSHROOM IN OYSTER SAUCE

PHUKET STYLE SLOW BRAISED PORK BELLY

SQUID IN GARLIC AND BLACK PEPPER SAUCE





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DESSERT

MONTBLANC, CROQUEMBOUCHE, PEACH STRUDEL

BAKLAVA, RASPBERRY CREAMY TART

BEAUTIFUL CHOCOLATE TRUFFLES

FLOURLESS CHOCOLATE CAKE

MACAROONS, THAI SWEETS

MINI CREME BRULEE, FRESH FRUIT TART

WALNUT TART, NORMANDY APPLE PIE

STRAWBERRY TOWER, CHOCOLATE TART

ICE CREAM COUNTER WITH AN ASSORTMENT OF SWEETS

SLICED AND WHOLE TROPICAL FRUITS

PLEASE NOTE THAT ITEMS
ARE SUBJECT TO CHANGE

