

# New Year's Eve

## MENU

International Buffet with free-flow soft drinks **December 31<sup>st</sup>, 2024, at Amor Restaurant**

Ring in the New Year with an extravagant feast! From fresh seafood to live cooking stations and indulgent desserts, every bite is crafted to make your celebration unforgettable.

### Appetizer Selection:

- Tuna Tacos: Zesty
- Prawn Ceviche
- Chilled Blue Crab with Avocado



### Salad Bar:

A variety of fresh greens and colorful toppings including lettuce, butterhead, romaine, tomatoes, boiled eggs, potatoes, and more

### Caesar Salad Station:

Create your own Caesar salad with bacon, croutons, Parmesan, anchovies, prawns, and a creamy Caesar dressing.

### Specialty Salads:

- Marinated Salmon Carpaccio with Lime Vinaigrette
- Salad Niçoise with Seared Peppered Tuna
- Chicken Tandoori Salad with Yogurt Curry
- Grilled Mixed Vegetables
- Green Mango & Roasted Coconut Salad
- Spicy Grilled Squid Salad
- Spicy Seafood with Lemongrass



### Pasta Station:

Choose from spaghetti, penne, or linguine with a variety of sauces including Bolognese, pesto, creamy mushroom, tomato and fresh basil, Arrabbiata, and creamy carbonara.

### Cheese Board:

with dried fruits and nuts  
Blue cheese, Brie, Couda, Emmental, Edam, and Parmesan, served with dried fruits, cashew nuts, and crisp Grissini sticks.

### Cold Cuts:

Parma ham, salami, and smoked salmon, paired with olives, capers, and rocket leaves.

### Seafood on Ice:

Oyster, white prawns, squid, New Zealand mussels, and blue crab served on ice, with condiments like lime, lemon, red wine sauce, seafood sauce, and cocktail sauce.

### Carving Station:

- Roasted Australian Beef Rump
  - Whole Pig on the Spit
- Serve with various sauces for an interactive dining experience such as red wine sauce, Dijon mustard, mushroom sauce, pepper sauce, chili sauce, lime and lemon wedge, seafood sauce, BBQ sauce, and lemon butter sauce.



### Sushi & Sashimi Station:

Savor fresh cuts of whole tuna, salmon, squid, crab stick, Tako, and vegetables with traditional condiments.

### Teppanyaki Live Station:

Selections include fish, squid, beef, chicken, pork, and prawns, cooked fresh with various sauces for an interactive dining experience.

### Soup:

- Lobster Bisque
- Tom Yam Seafood

### Hot Dishes:

- Seafood Gratin with Saffron Cream
- Lamb Massaman Curry
- Steamed Fish with Spicy Sauce
- Butter Chicken
- Deep-Fried Tiger Prawns with Tamarind Sauce
- Potatoes Gratin
- Vegetables in Butte





## Live BBQ Station

Grilled to perfection—fresh seafood and meats over an open flame

Featuring rock lobster, white prawns, pork loin, chicken thighs, squid, Sea bass, blue crab, and New Zealand mussels, served with a variety of sauces like red wine, Dijon mustard, mushroom, pepper, chili, lime & lemon wedge, seafood and BBQ sauce.

## Desserts

- Vanilla Mille-Feuille
- Trio Crème Brulée
- Passion Fruit Panna Cotta
- Chocolate Brownie
- Opera Cake
- Assorted Macarons
-  • Mango Sticky Rice
- Lemon Meringue Tartlets
- Red Velvet Cake
- Brownie Cake Pops
-  • Thai Sweets

## Chocolate Fondue Station

Dip your way to bliss with rich chocolate sauces

Dark, pink, and white chocolate with marshmallow skewers and assorted fruits.

## Ice Cream & Fresh Fruit Carving

Cool off with refreshing ice cream and beautifully carved fruits:

• **Ice Cream Selection:** Enjoy Tiramisu and Strawberry ice creams, served with a variety of toppings and sauces.

 • **Fresh Fruit Carving:** A colorful display of 7 seasonal fruits, artfully carved to perfection, offering a refreshing and natural sweetness.