

NEW YEAR'S EVE DINNER

31 December 2018, 7:00 PM–12:00 AM

\$258.00++ per person

DELECTABLE APPETISERS

Spanish Octopus with Cucumber and Mixed Olives

Homemade Smoked Salmon

Smoked Duck with Grilled Vegetables

Heirloom Tomatoes and Mozzarella with Pesto and Arugula

Beetroot and Potato Salad with Feta Cheese

Seared Yellow Fin Tuna with Sesame Seeds and Citrus Salsa

EXCEPTIONAL PASS-AROUNDS

Alaskan King Crab with Chilli Padi Mary

Soy-marinated Yellow Fin Tuna with Sesame Seeds and Salsa

Rock Melon Gazpacho with Goat Cheese Espuma and Parma Ham

Scrambled Egg with Smoked Marlin, Caviar, and Sour Cream

A MEDLEY OF SEAFOOD

Freshly-shucked Fine de Claire Oysters, Boston Lobster, Alaskan King Crab, Black Mussels, Tiger Prawns

With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges

SUSHI AND SASHIMI

Norwegian Salmon, Spanish Octopus, Yellow Fin Tuna, Hamachi, California Roll, Avocado and Salmon, Roasted Eel Roll, Mango and Prawn Roll

With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges

FRESH SALADS

Waldorf Salad, Mesclun Salad, Iceberg Lettuce, Baby Romaine, Arugula Salad, Feta Cheese, Pumpkin Seeds, Carrots, Kalamata Olives, Sweet Corn, Cherry Tomatoes, Quail Eggs, Kenya Beans, Croutons, Gherkins, Parmesan Cheese

With French Vinaigrette, Italian Dressing, Wafu Dressing, Thousand Island Dressing

ASSORTED CHARCUTERIE

Bayonne Ham, Virginia Ham, Spicy Chorizo, Beef Pastrami, Pork and Duck Rillettes, Pork Terrine

HOMEMADE BREADS AND PIES

Cheese Grissini, Ciabatta Bread, Tomato Focaccia, French Baguette, Soft Buns, Multigrain Loaf, Walnut and Fig Bread, Chestnut and Raisin Loaf, Pumpkin and Raisin Pie, Bacon and Egg Pie

HEARTY SOUP

Roasted Chestnut Velouté with Crispy Pancetta Bits and Black Truffle Whipped Cream

ARTISANAL CHEESES

An assortment of artisanal French Cheese

*With Dried Fruits, Assorted Crackers, Fig Jam, Walnuts,
and Manuka Honey*

FROM THE CARVERY

Whole Roasted Turkey served with Chestnut Stuffing, Cranberry Sauce and Giblet Gravy

Honey-glazed Gammon Ham served with Apple Sauce and Grilled Pineapple with Cinnamon

Herb-crusted Lamb Rack with Roasted Baby Potatoes and Mint Sauce

Oven-roasted Prime Rib with Thyme, Vine Tomatoes, Corn on the Cob and Natural Beef Jus

LIVE STATION

63°C ORGANIC EGG

Pan-seared Foie Gras, Crispy Parma Ham, Black Truffle Emulsion

EPICUREAN MAIN COURSES

BLACK COD MEUNIERE

Creamy Coco Bean, Chorizo Crumb, Lemon Beurre Blanc

PAN-SEARED WAGYU BEEF STRIPLOIN

Cherry Tomato Provençal, Truffle Mashed Potato,
Bordelaise Sauce

ROASTED POTATO GNOCCHI

Sun-dried Tomato Pesto, Pine Nuts, Green Asparagus,
Shaved Black Truffle

If you have any food allergies or food intolerances, please inform our service staff.

DELECTABLE DESSERTS

VERRINES

Angel Food Cake with Chantilly Cream, Passion Fruit and Banana Tropicana, Milk Chocolate and Lemongrass, Strawberry Champagne, Mandarin and Vanilla Panna Cotta

FRENCH PASTRIES

Chocolate Choux Puff, Miniature Chocolate Log Cake, Chestnut Mont Blanc Log Cake, Spice Amandine, Yuzu and Apple Cake, Vanilla Tartlet, Apple, Cinnamon and Cheese Saint Honoré, Assorted Macarons, Birds of Paradise, Raspberry Lollipop, Fruit Mille-Feuille, Manjari and Passion Fruit Pyramid, Signature Chocolate and Caramel, Cherry Fruitcake, Stollen
