

2026

NYE BUFFET MENU

Grazing table – selection of Cured meats, cheeses, nuts and breads including wagyu bresaola, prosciutto, serrano ham

COLD SELECTION

- Grilled chicken, pesto, farro salad
- Garden greens, zucchini, asparagus, goats' cheese, pistachio, preserved lemon
- Caprese salad, mixed greens
- Soy ginger Malaysian beef salad, peanut dressing
- Prawns, endive and ruby grapefruit with lime and coconut dressing
- Red quinoa, rocket, shaved fennel, walnut, buttermilk dressing
- Prosciutto, wild rocket, kalamata olives, shaved parmesan and pickles

HOT SELECTION

- Lamb Tagine, Israeli couscous, preserved lemons, kale
- Reef fish, collard greens, seasonal mushrooms
- Cajun chicken, brussel sprouts and broccoli
- Five spiced pork, Asian greens
- Black garlic chat potatoes, broccolini
- Oven baked peri peri pumpkin & sweet potatoes
- Brussel sprouts, cranberries, gremolata
- Buttered seasonal vegetables

DESSERT BUFFET

- Petit dessert selection