



NEW YEAR'S EVE BUFFET

6:30 - 10:30 pm, 31 December 2022



FESTIVE CARVING STATION:

Honey-glazed ham with caramelized pineapple and house-made cranberry sauce

Herb-roasted Norwegian salmon

Roasted sweet potatoes

Chestnut and sage stuffing

SEAFOOD ON ICE:

Prawns

Squids

New Zealand mussels

Sweet clams

SOUP & MAIN DISH

Tom yam soup with seafood

Creamy pumpkin soup

Grilled sea bass with lemon butter sauce

Grilled Australian Angus rib eye with red wine jus

Chicken fried rice with kale, tomato, onion and egg

Pad Thai noodles with prawns

ASSORTED BREAD, ANTIPASTO AND SALAD STATION:

Norwegian salmon gravlax with dill and caper cream sauce

Seared tuna filet salad with cannellini bean, watercress and coriander

Oven-roasted turkey, apple and cranberry salad

Braised green beans with tahini yoghurt sauce and poached quail eggs

Watermelon feta salad

Quinoa salad with coriander, ginger and chili flakes

DESSERTS

Traditional apple pie

New York cheesecake

Tiramisu

Red velvet cake

Black forest cake

Crème brûlée

Mini strawberry milkshake

Mixed fruit tart

Crêpes suzette

Coconut ice cream with condiments

Design your own crêpe

