

New Year's Eve Buffet Dinner Menu

SATURDAY | 31.12.2022

APPETISER

Assortment of Cold Cuts Beef Pastrami, Salmon Gravlax with Mustard Cream Sauce,

Poached Prawn with Goma Sauce & Smoked Duck

SEAFOOD ON ICE

Fresh Oysters, Mussels, Crab, Bamboo Clams, Pink Prawns with Cocktail Sauce, Honey Mustard Sauce & Lemon

SALAD

Iceberg Lettuce, Lollo Rosso, Romaine, Carrot, Tomato, Cucumber, French Beans, Red Cabbage, Seafood Salad & Potato Salad

DRESSING

Italian Dressing, French Dressing, Thousand Island, Honey Mustard & Asian Dressing

SOUP

Cream of Carrot Soup with Selection of Rolls & French Baguette

Tom Yam Seafood with Condiments

TAPAS STALL

Chicken, Beef & Fish Stuffed Tomato Stuffed Beef with Egg

CARVING STATION

Roasted Beef Wellington with Trimmings,
French Beans, Carrots, Broccoli, Baked Potatoes and Corn on the Cob
Fish Tapenade, French Mustard, Pepper Sauce and Shallot Sauce

NOODLE STALL

Mee Rebus with Condiments
Beansprout, Sliced Tofu, Boiled Egg, Green Chilies, Lime, Prawn Fritters

SATAY

Chicken & Beef Satay with Condiments

MALAY CUISINE

Grilled Chicken
Beef Rendang
Mutton Curry with Potatoes
Fried Brinjal with Prawn Paste
Grilled Fish with Turmeric Water
Nasi Minyak
White Rice

CHINESE CUISINE

Buttered Prawn with Oats Roasted Duck with Plum Sauce Stir-Fried Broccoli with Black Mushroom Stewed Tofu with Snow Peas Fried Noodles

WESTERN CUISINE

Baked Whole Fish with Bell Pepper Sauce Pan-Grilled Lamb Rack with Spinach A la Cream Vegetable Moussaka Salisbury Beef Pollo en Pepitoria

SHOW KITCHEN

Spaghetti, Fettuccine, Penne Rigatoni and Macaroni with Chicken Bolognese, Carbonara, Tomato Basil sauce with Condiments

DESSERTS

Assorted Fruits
Assorted French Pastries / Cakes
Saxon Pudding with Vanilla Sauce
Assorted Mousse
Ice cream with Toppings
Mango Pudding
Classic Chocolate Cake
Boston Cheese Cake
Black Forest Cake
Lemon Macarons
Carrot Cake
Black Glutinous Rice Porridge
Assorted Cookies
Chocolate Cake

BEVERAGES

Coffee & Tea

