

# New Year's Eve

## Gala Buffet

### Sushi Corner

Makis :

Prawn Tempura Maki | California Crab | Spicy Tuna Maki  
| Salmon Maki | Avocado Maki (V)

Sashimi :

Salmon | Tuna | Seabass

Nigiri :

Salmon | Tuna | BBQ Eel

### Seafood Bar

Scampi | King Crab | Oysters | Sea Urchin | Clams |  
Mussels | Poached Salmon

### Salad Bar

Fresh Salads | Crunchy Vegetables | Flavoured  
Seasoning Oil | Vinegar

### Hors D'oeuvres

Cured Salmon with Beetroot  
Herbed Couscous Salad with Almonds & Tomatoes (V)  
Chicken Salad with Truffle Oil  
Prawn & Peach Salad with Blue Cheese and Walnuts  
Green Panzanella with Goat Cheese (V)  
Fattoush Salad  
Green & White Asparagus with Balsamic (V)

### Home-made bread

Vegetable Focaccia | Multigrain Bread | French  
Baguette | Tomato & Basil Bread | Dried Fruit Bread |  
Herb Grissini | Mini White Rolls (Nuts) | Mini Brown Rolls

### Cold cuts

Parma Ham | Coppa | Bresaola | Salami Spinata | Chorizo  
| Sgambato al Pepe

### Main courses

Sautéed Prawns with Homardine Sauce  
Roasted Duck with Orange Sauce  
Mussels in Creamy Champagne Sauce  
Pilaf Rice (V)  
Truffle Mashed Potatoes (V)  
Ratatouille (V)  
Wild Mushroom Fricassée (V)  
Roasted Baby Vegetables

### Cheese station

Stilton | Gorgonzola | Taleggio | Petit Livarot | Brie |  
Camembert | Chèvre | Mimolette | Gruyère | Tête de  
Moine  
Crackers | Dried Fruits | Grissini

### Live Cold Station

Smoked Chicken Caesar Salad

### Terrine Selection

Duck Liver | Vegetable | Scallop | Pork | Venison

### Live Carving

Bellota Ham  
Beef Wellington  
Fish Baked in Banana Leaf with Mint Sauce

### Soup

Sweet & Sour Seafood Soup with Coconut Milk and Kaffir  
Lime

### Italian Trattoria

Risotto in Cheese Wheel with Cep Mushrooms & Pear  
Mushroom Tortellini | Spinach Gnocchi | Sundried  
Tomato Ravioli | Fettuccine  
Seafood Ragout | Cheese Sauce | Tomato Sauce

### Live Station

Green Thai Seafood Curry (Thai Chef)  
Saffron Rumali Roti (Indian Chef)  
Churrascaria — Beef & Lamb (Arabic Chef)  
Spiny Lobster Curry with Local Rum (Mauritian Chef)

### Burger Station - Rum Shed

Wagyu Beef Burger | Chicken Burger | Vegetable  
Burger

### From the grill

Live Spiny Lobster | Live Giant Prawns | Lamb Chops  
Suckling Pig

### Sweet Ending

Mango-Guanaja Duo  
Jivara & Chestnut Bavaois  
Coffee-Vanilla Mille-Feuille  
Passion-Coconut Tartlet  
Lavender & Blueberry Tube  
White Chocolate & Berries Roulade  
Hazelnut Success  
Soft Mixed-Nuts Cake with Mango Caviar  
Pistachio Cheesecake  
Apple Amandine with Saffron Aspic  
Lychee-Orange Panna Cotta  
Gluten-Free Chocolate Cake

# Christmas' Eve

## Gala Buffet

### Sushi Corner

Prawn Tempura Maki | California Crab | Spicy Tuna Maki  
| Salmon Maki | Avocado Maki (V)  
Salmon Sashimi | Tuna Sashimi | Seabass Sashimi  
Salmon Nigiri | Tuna Nigiri | BBQ Eel Nigiri  
Wasabi | Kikkoman Soy Sauce | Pickled Ginger

### Salad Bar

Fresh Salads & Vegetables | Home-Made Dressings  
Olive Oil | Vinegar

### Seafood Bar

Pink Prawns | Mussels | Oysters | Sea Urchins | Crab |  
Calamari | Smoked Salmon | Smoked Marlin

### Home-made bread

Vegetable-Spiced Focaccia | Multigrain Bread | Rye  
Bread with Olives | Tomato & Basil Bread | Dried Fruit  
Bread | Baguette

### Christmas Appetizers

Salmon Gravlax with Herbs  
Foie Gras Terrine & Condiments  
Tomato & Goat Cheese Terrine  
Wild Game Terrine  
Smoked Chicken Salad with Honey Dressing  
Marinated Prawns with Aji Amarillo & Basil  
Beet Hummus with Walnuts (N) (V)  
Quinoa & Maize Salad (V)  
Chickpea Salad with Chaat Spices

### From the Grill

Scampi with Garlic Butter  
Thai Chicken Satay  
Minute Grilled Steaks

### Live Salad

Bresaola & Rocket Salad with Fig | Parmesan Cheese

### Carving Station

Traditional Christmas Turkey with Cranberry Sauce  
Fish Pie with Spinach & Beurre Blanc

### Soup

Chestnut Soup

### Italian Corner – Cheese Wheel

Tortellini Spinach Ricotta | Beetroot Gnocchi | Cheese  
Ravioli | Fusilli  
Mushroom Sauce | Rustic Tomato Sauce | Creamy  
Seafood Jus

### Main Courses

Lamb Bourguignon  
Roast Beef with Mushroom Jus  
Prawn & Scallop Gratin with Champagne  
Pan-Seared Salmon in Herb & Dill Cream  
Gratin Dauphinois with Truffle Oil  
Baby Roasted Vegetables with Orange Glaze  
Steamed Rice with Leek & Carrot

### Live Speciality Selection

Lamb Shawarma with Pita Bread (Arabic)  
Crispy Peking Duck (Thai Chef)  
Wok-Fried Chicken Wing Lollipops (Indian)  
Mauritian Chicken Curry with Shrimp & Coconut Milk  
(Mauritian Chef)

### Cheese station

Manchego | Gorgonzola | Pont-L'Évêque | Petit  
Livarot | Camembert | Chèvre  
Crackers | Dried Fruits | Grissini

### Sweet Ending

Pistachio Raspberry Log  
Caramel-Banana & Butterscotch Log  
Piña Colada Log  
Classic Vanilla Log  
Classic Chocolate Log  
Christmas Pudding  
Panettone  
Stollen  
Walnut & Orange Tart  
Seasonal Berries Trifle (Shot)  
Gingerbread Crème Brûlée  
After Eight Bavaois  
Christmas Velvet Cake  
Vegan Chocolate Brownies  
Christmas Macarons