

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
(SF) (SE) (D) (G)

Seafood Bar

Scampi | King Crab | Oysters | Sea Urchin | Clams |
Mussels | Poached Salmon
(SF)

Salad Bar

Fresh Salads | Crunchy Vegetables | Flavoured
Seasoning Oil | Vinegar
(V)

Hors D'oeuvres

Cured Salmon with Beetroot (SF)
Herbed Couscous Salad with Almonds & Tomatoes (V) (G) (N)
Chicken Salad with Truffle Oil
Prawn & Peach Salad with Blue Cheese and Walnuts (D) (N)
Green Panzanella with Goat Cheese (V) (D)
Fattoush Salad (G)
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
(G) (N)

Cold cuts

Parma Ham | Coppa | Bresaola | Salami Spinata | Chorizo
| Sgambato al Pepe (P)

Main courses

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

Cheese station

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

Live Cold Station

Smoked Chicken Caesar Salad (D) (G) (E)

Terrine Selection

Duck Liver | Vegetable | Scallop (SF) | Pork | Venison

Live Carving

Bellota Ham (P)
Beef Wellington (D) (G)
Fish Baked in Banana Leaf with Mint Sauce

Soup

Sweet & Sour Seafood Soup with Coconut Milk and Kaffir
Lime (SF)

Italian Trattoria

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

Live Station

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

Burger Station - Rum Shed

Wagyu Beef Burger | Chicken Burger | Vegetable
Burger (G) (D)

From the grill

Live Spiny Lobster (SF) | Live Giant Prawns (SF) | Lamb
Chops | Suckling Pig (P)

Sweet Ending

Mango-Guanaja Duo (D, G, E)
Jivara & Chestnut Bavarois (D) (G) (E)
Coffee-Vanilla Mille-Feuille (D) (G) (E)
Passion-Coconut Tartlet (D) (G) (E)
White Chocolate & Berries Roulade (D) (G) (E)
Soft Mixed-Nuts Cake with Mango Caviar (D) (G) (E) (N)
Praline Cheesecake (D) (G) (E) (N)
Apple Amandine with Saffron Aspic (D) (G) (E) (N)
Lychee-Orange Panna Cotta (D)
Gluten-Free Chocolate Cake (VE)
Trilogy of Bavarois (D) (G) (E) (N)