



New Year's Eve Dinner Buffet menu
31st December 2019

Seafood on Ice

Freshly shucked oysters

Boston lobster, Canadian snow crab leg, Norwegian smoked salmon and Gravavlax,
Brown crab, Blue mussel, Jade whelk, Fresh shrimp, crayfish
Served with lemon wedges, cocktail sauce, Thai cilantro chili sauce and red wine vinegar

Appetizer

Beef Tartare with Parmesan and Truffle cream
Kale, quinoa and feta salad with citrus champagne vinaigrette
Seafood and Rice pasta salad
24 Month Parma ham with cantaloupe melon
Tomatoes and Cherry mozzarella salad
Thai pomelo salad with prawns
Thai Green papaya salad
Assorted cold cuts, Salamí and Pates
Caesar Salad live station
International Cheese board with accompaniments

Japanese Sushi & Sashimi Counter

Sashimi: Salmon, Tuna, Hokkaido scallop, Sweet prawn, Snapper, Octopus,
Yellow tail and Ark Shell
Soft shell crab roll, Dragon roll, California roll,
Assorted sushi including uni and ikura, Wagyu beef, torched salmon, tuna nigiri with
caviar, teriyaki eel
Served with pickled ginger, wasabi and soy sauce

Soup

Lobster bisque
Double boiled fish maw with conch meat soup

BBQ Station and Suckling Pig

Chinese Entrée

Singapore fried Chilli Crab
Steamed Garoupa with spring onion and soy sauce
Grilled Scallops with garlic and vermicelli
Crispy Chicken with Cashew nuts and Orange
Seasonal vegetables with Bamboo Piths
Braised E-fu noodles with Sakura shrimp
Foie gras, Lap Cheong and Abalone mushroom fried rice

Western Entrée

Slow cooked Persian leg of lamb with Saffron and lemon
Maple glazed Pork loin, apples and pecan nuts
Sweet Miso Black Cod Fillet with Ginger
Tandoori Chicken fillet with mango chutney
Goan Fish and Prawn curry with basmati rice, Naan breads
Thai style Vegetable Red curry
Roasted Potatoes with smoked salt, rosemary and garlic
Cauliflower and Broccoli Gratin

Tempura station

Japanese crispy prawns
Japanese oyster cutlet with tartar sauce

Carving station

Beef Wellington, Black Truffle sauce
Roasted Prime Rib of Beef with Buttery mashed potatoes

Plancha station

Pan fried Foie Gras with Balsamico
Grilled King Prawns

Live station

Peking Duck, Mandarin Pancakes, Hoi sin, cucumber, green onions

New Year Dessert Buffet

Champagne Raspberry Cheesecake

Caramel milk chocolate nut tart

Mont Blanc cake

Praline kalamansi tart

Chocolate moelleux-passion fruit caramel

Pistachio Cherry puff

Choux tourbillon red fruit-tonka cream

Baileys cream Tiramisu

Egg nogg mousse, Nutmeg cream

White chocolate Crème Brulee

Warm Valrhona chocolate pudding, golden popping candy

Classic Panettone

Cream Cheese and Traditional Stollen

Festive cookies and Gingerbread

Chocolate fountain with accompaniments

Seasonal fruits on Ice

Live station:

Hot cake with Mascarpone Cinnamon cream and Strawberry caviar