

NEW YEAR EVE DINNER BUFFET

DATE: 31 DECEMBER, 2024

PRICE: 1,699 NET/PERSON

ON ICE STATION

Oyster Ice bar (Fin de Claire & Korean)

King Crab Alaska

Blue Crab

White Prawn

NZ Mussel

Condiment; *Chili Lime Sauce, Sambal, Lime Wedge, Sriracha Sauce, Sherry Vinegar, Tarragon Vinegar, Mild Tamarind Leaf, Garlic Chip, Crispy Shallot, Bird Chili, Green Chili*

SHASIMI, SHUSHI & MAKI

Sashimi; Salmon, Tuna, Octopus, Crab Meat Stick

Nigiri ; Tuna, Sweet Shrimp, Salmon, Seabass, Tamako, Ikura Seaweed

Maki ; California Roll, Tamako & Avocado Roll, Salmon Melt Cheese Roll, Sesame Veggie Roll, Crab Meat Stick Tempura Roll

Condiment; *Fresh Wasabi, Seasoning Shoyu, Seaweed Salad, Marinated Jelly Fish, Marinated Octopus, Pickle Turnip, Pickle Ginger, Grated White Turnip, Grated Carrot*

APPETIZERS & SALADS

Goong Salong : Deep Fried Prawn Kataifi, Sweet Chili Dip

Toong Thong : Deep Fried Shrimp Golden Bag, Sweet Plum Dip Tum

Kao Phod : Corn Kernel Salad, Salted Egg, Dried Shrimp,
Roasted Peanut

Yam Som O : Pomelo Salad, Tomato, Shallot, Chili, Spring Onion,
White Prawn



HEARTY HEALTHY

SALADS BAR

Mesclun Mixed Assorted Condiment & Dressing

Condiment; *Onion, Radish, Carrot, Red Cabbage, Sweet Pea, Roasted Beet Root, Cherry Tomato, Quail Egg, 1000 Island, Blue Cheese, Italian Dressing, Balsamic, Extra Virgin Olive Oil*

WALDORF

Celery, Apple, Walnut, Red Grape, House Mayo (V)

BEET MARINATED

Roasted Beetroot, Italian Dressing, Feta Cheese (V)

CEASAR

Romaine, Crispy Bacon, White Anchovy, Grana Padano, Garlic Crouton, Dressing

NIÇOISE

Mesclun, Baby Potato, Kalamata, Quail Egg, Anchovy, Hot Smoked Tuna, Lemon Dressing

COCKTAIL GLASS

Poached Bay Prawn, Tobiko, Mesclun, Cognac Dip

COLD CUT & CHEESE

CHACUTERIE

Fermented & Cured ; Prosciutto, Salami Smoked, Chicken Breast Marinated & smoked ; Gravlax Salmon Dill, Smoked Duck Breast

CHEESE BOARD

Fresh ; Bocconcini, Ricotta

Soft ; Camembert, Brie, Gorgonzola

Hard ; Parmigiana Reggiano

Condiment; *Assorted Antipasto, Dried Fruit & Dried Nut*

ASIAN LIVE STATION

Rice Salad with Crab Meat
Shrimp Cake

HOT DISHES

River Prawn with Tamarind Sauce
Fried Rice with Crab Meat
Roasted Duck Thai Red Curry Sauce
Nasi Goren Chili Paste Fried Rice with Seafood
Steamed Jasmine Rice

WESTERN

PASTA STATION

Penne, Fettucine, Spaghetti
Selection of Sauce; Marinara, Bolognaise, Carbonara, Garlic Olive Oil

PIZZA STATION

Hawaiian; Bacon, Pineapple
Di Mare; Seafood
Prosciutto; Parma Ham, Mushroom

CAVING STATION

Oven Baked Whole Sea Bass with Thai Herbs
Roasted Prime Rib Beef Charolais, Red Wine Jus
Crispy Roasted Pork Pancetta Roll, Seed Mustard Jus
Roasted Lamb Rack, Mint Jelly

*Side dishes ; Hand Cut Potato, Gratin Spinach,
Roasted Turmeric Cauliflower*

BBQ STATION

Seafood ; River Prawns, Squid, Rock Lobster, Barramundi
Meat ; Young Pork Sparerib, Beef Skewer, BBQ Chicken
Selection of Sauces & Dips ; *BBQ Sauce, Chili Lime, Sweet Chili*

SOUPS

Wild Mushroom Soup with Truffle Scent
Free Range Chicken in Chinese Herbs

SWEETS & DESSERTS

Chocolate Mousse

Chocolate Fountain

Fruit Skewer

Red Velvet

Assorted Berries Fruit

Assorted Royal Thai Dessert (KA-NOM THAI)

Mango Sticky Rice

Ice Cream & Sorbet with Condiment

Seasonal Thai Fruit

