



New Year's Eve Menu

Chilled Starters & Salads

- Tuna Tataki with Sesame Dressing (S)
- Beetroot Carpaccio with Whipped Feta & Candied Pecans (V, GF, L, N)
- Prawns with Avocado & Mango Salsa (S, GF)
- Roasted Pumpkin, Rocket & Pomegranate Salad (V, GF)
- Fennel, Citrus & Radish Slaw with Mint Vinaigrette (V, GF)
- Greek Couscous with Feta, Olives & Sundried Tomato (G, D)
- Grilled Vegetable Antipasti with Herb Oil (V, GF)
- Poached Asparagus with Truffle Vinaigrette (V, GF)
- House-Smoked Chicken & Apple Salad with Cranberry Dressing (GF)

Seafood & Sushi Selection

- Crab, Poached Prawns, Green Mussels (S, GF)
- Gravlax, Peppered Salmon, House-Smoked Fish (S, GF)
- Selection of Sushi & Sashimi: Tuna, Salmon, Snapper, Maki Rolls (S, G)
- Served with Wasabi, Pickled Ginger, Soy Sauce (G)

Charcuterie & Cheese

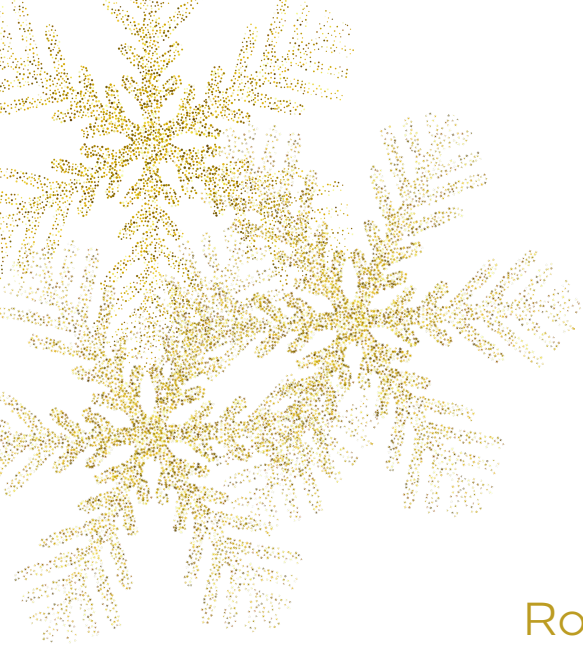
- Beef Bresaola, Pastrami, Smoked Chicken, Parma Ham (G optional)
- Marinated Olives, Gherkins, Pickled Onions, Dijon Mustard
- Brie, Emmental, Blue Cheese, Manchego, Parmesan (D)
- Lavosh, Grissini, Water Crackers (G)
- Dried Figs, Apricots, Quince Jelly, Nut & Seed Mix (N)

Hot Dishes & Mains

- Slow-Roasted Beef Chuck with Truffle Jus (D, GF)
- Lamb Rogan Josh with Saffron Basmati (D)
- Oven-Baked Snapper with Coconut-Lime Sauce (S, D)
- Kung Pao Chicken with Cashews (N)
- Coconut Cream Pumpkin & Chickpea Curry (V, GF)
- Wok-Fried Noodles with Sesame Vegetables (V, G, N)
- Yellow Fragrant Rice with Raisins (V, GF)
- Smashed Potatoes with Garlic Butter (V, D, GF)
- Stir-Fried Greens with XO Sauce (V)
- Sweet Potato Gratin with Parmesan Crust (V, D, G)

Dietary Symbols:

V – Vegetarian D – Contains Dairy G – Contains Gluten S – Contains Seafood N – Contains Nuts P – Contains Pork
E – Contains Eggs GF – Gluten-Free A – Contains Alcohol



Carving Corner

Roasted Pork Belly with Mint-Cherry Jus (P, GF)
Herb-Butter Marinated Slow Roast Brisket (D, GF)
Peking Duck with Mandarin Pancakes & Hoisin (G, S)

Local & Island Inspirations

Octopus Curry with Tomato & Coconut (S, GF)
Grilled Jobfish with Creole Lemon Butter (S, D, GF)
Palm Heart Salad with Passionfruit Vinaigrette (V, GF)
Spiced Breadfruit Chips, Pickles & Fresh Chutneys (V, GF)

Breads & Spreads

Sourdough, Multigrain, Gluten-Free Buns, Mini Baguettes (V, G)
Tomato Tapenade, Herb Butter, Olive Oil, Balsamic, Compound Butters (V, D)

Soup

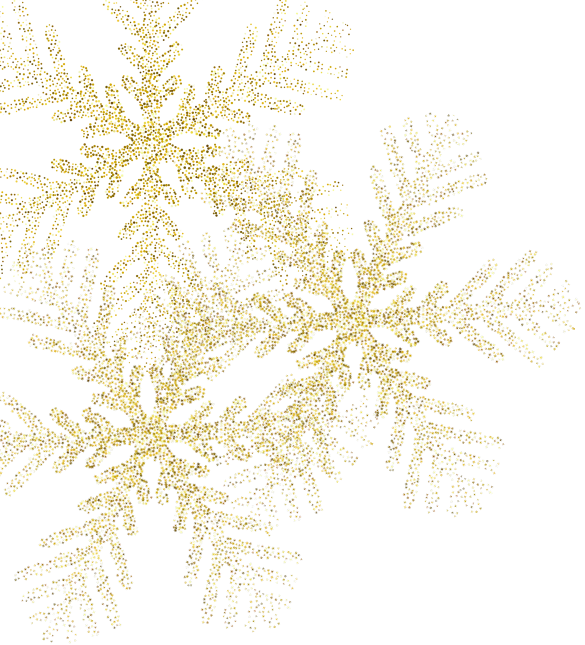
Carrot & Ginger Velouté with Herb Croutons (V, D, G)
Seafood Bisque (S)

Desserts

Dark Chocolate Log with Candied Orange (G, D, N)
Passionfruit & Mango Cheesecake (D, G)
Malva Pudding with Vanilla Custard (G, D, E)
Gluten-Free Chocolate Brownies (D, E)
Yuzu Lemon Tart (G, D, E)
Raspberry Panna Cotta (D)
Banana Ladoube (V)
Milk Tart (G, D, E)
Panettone & Rum Fruit Cake (G, D, N, A)
Macaron Tower (D, N)
Mini Fruit Tarts, Assorted Petit Fours & Festive Cookies (G, D, E)
Mango Crème Brûlée (D)
Chocolate Fountain with Marshmallows, Waffles, Brownies, Fruits (G, D, E)
Stollen (D, G)

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Tropical Fruits

Whole Fruits: Rambutan, Bananas, Apples, Plums, Oranges
Cut Fruits: Pineapple, Papaya, Mango, Watermelon, Honeydew (V, GF)

Children’s Favorites★

Creamy Mac & Cheese with Panko Topping (G, D, E)
Hot Dogs with Toppings (G, E)
Crispy Chicken Nuggets with Chips (G, E)

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