

*Toast to 2025!*

# NEW YEAR'S EVE DINNER & COUNTDOWN PARTY

## SEAFOOD BAR

Canadian Lobster, Alaskan Crab Leg  
Tiger Prawns, U.S. Scallops, Ocean Slipper Lobster,  
Clams, Shrimps, Blue Crab, Green Mussels

## OYSTERS BAR

Oyster Fine De Claire N4/ Local Oyster

## Dips / Condiments

Shallot Vinegar, Spiced Chili Sauce,  
Tabasco Sauce And Cocktail Sauce  
Fried Garlic And Shallots, Lemon And Fresh Garlic

## MEXICANO STATION

Scallop / Seabass Ceviche  
Seabass / Scallop, Yellow Tiger Milk, Radish, Chilli Oil  
  
Holy Guacamole!  
Avocado Guacamole Prepared Table Side, Crispy Tortilla

## SALMON GRAVLEX STATION

Dill Salmon Gravlex  
Beetroot Salmon Gravlex  
Sauces And Garnishes

## SALAD BAR

Smoked Chicken Caesar Salads  
Tuna Niçoise Salads  
Chicken Cobb Salads  
Quinoa Salad, Baby Spinach, Kiwi, Shrimp  
Organic Garden Salads And Condiment

## SALADS

Shaved Pear, Goat Cheese  
Pecan Nut And Radicchio Salad (V)

Mediterranean Seafood Salad  
Beed Carpaccio With Rocca Salad  
Blue Cheese, Walnut

Spiced Honey Glazed Halloumi And Fig Salads (V)

Squash Salads With Grilled Tiger Prawn

## PATE AND TERRINE STATION

Chicken Rillette  
Duck Rillette  
Liver Mousse 4 Spice  
Liver Mousse Porto And Truffles  
Duck Terrine With Rosemary  
Poultry Terrine With Thyme

## CHEESE & COLD CUT STATION

Smoked Salmon  
Smoked Mackerel  
Smoked Chicken  
Serano Ham  
Salami Milano  
Pancetta  
Mortadella Pistachio  
Pastrami Beef  
Paris Ham  
Sundried Tomato, Cornichon, Onion Pearl

## CHEESE

Brie De Meaux  
Comte 12 Months  
Reblochon Fermier  
Sainte Maure Fermier  
Cruyère  
Cheddar  
Grana Padano 14 Months  
Goat Garlic & Herb's  
Spices Goat Cheese Roquefort  
Gorgonzola  
Camembert De Normandie  
With Dried Apricot, Date, Walnut, Cracker  
Selection Of Artisans Breads

## LOBSTER ROLL STATION

New England Style Mini Lobster Roll  
With Lime And Dill

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## ROTISSERIE & CARVING

Roasted Lamb Rack With Herbs Crust  
Australian Lamb Leg  
Pork Porchetta  
Wagyu Beef Tomahawk  
Suckling Pig  
Whole Chicken Rotisserie  
Baked Whole Salmon In Salt Crust

## GARNISHES

Roasted Honey Glazed Carrot  
Roasted Onion And Shallot  
Roasted Pumpkin  
Grilled Corn  
Mashed Potatoes With Truffle  
Mint Sauce, Dijon Mustard,  
Pommery Mustard, Chimichurri  
Pepper Sauce, Jim Jeaw, Red Wine  
Fried And Roasted Potatoes Wedges  
Bbq Spices Mix Rub  
Tangy Purple Coleslaw, Dill Cream Dressing Sauce,  
Pico De Gallo,  
Fried Shallot, Jalapeño  
Sweet Brine Watermelon Rind, Sour Cream

## SAUCES

Honey And Dates Flavored  
Smoked Barbecue Sauce  
Seaweed And Ginger  
Homemade Wholegrain Mustard  
Shallot Homemade Wholegrain Mustard  
Paprika Butter

## CONDIMENTS

Chimichurri, Tartar Sauce, Bbq Sauce, Spicy Mayo

## THAI STATION

Larb Ped Yang Nai Kathong Tong  
Grilled Marinated Duck, Roasted Rice  
Served On Crispy Tartlets

Mieng Pla Tu  
Welcome Snack Fried Steams Mackerel  
With Herbs, Betel Leaf

Gai Hor Bai Tiew  
Deep -Fried Marinated Chicken With Pandan Leaf

## RANG MAHAL AND MIDDLE EAST SPÉCIALITÉ

Meen Pollichathu  
Sea Bass Marinated In Southern Spices And  
Wrapped In Banana Leaf

Lamb Shikampuri  
Slow Cooked With Brown Onion, Chilli And Yoghurt

Malabar Prawns Curry  
Fresh Prawns Cooked In Coconut, Kokum And Chilli Curry

Butter Chicken  
Charcoal Cooked Chicken In Tomato And Cashew Gravy

Hyderabadi Mutton Biryani, Burani Raita

Garli, Chilli And Chives Naan

## INDIAN SWEETS SELECTION

Gulab Jamun  
Rasmalai  
Gajar Halwa  
Moong Dal Halwa

## COLD MEZZEH

Tabbouleh, Hummus, Baba Ghanoush  
Fattoush Salad

## HOT MEZZEH

Lamb Kebbeh, Spinach Fatayer, Falafel, Cheese Sambousak,

Lamb Sambousek,  
Condiments and Sauce: Harissa Sauce  
Tahini Sauce, Garlic Aioli

## MAIN COURSE

Seafood Tagine with Root Vegetables and Olives  
Royal Lamb Couscous with Merguez and seven Vegetables  
Grilled Chicken Taouk with Laben Sauce, Pine nut and Gee  
Oven Roasted Vegetables Mossakaa with Feta Cheese

## SOUP STATION

Traditional Lamb Harrira Soup with Dates and Lemon  
Lentil Soup with Crispy Pitta and Lemon Wedges

## SHAWARMA STATION

Chicken Shawarma Rolls  
Condiment and Garlic Sauce

## ROYAL PABELLA STATION

Valenciana Paella With Bomba Rice  
Chicken And Mixed Seafood

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# NEW YEAR'S EVE

## DINNER & COUNTDOWN PARTY

### MAKE YOU OWN PASTA / RISOTTO DISH

Penne, Spaghetti, Farfalle, Risotto, Risotto Muhrooms

#### Ingredients

Italian Sausage, Onions, Fresh Tomato  
Zucchini, Black Truffle Paste,  
Black Olive, Basil, Mix Mushroom  
Bacon, Parmesan Cheese

#### SAUCE

Lamb Ragout  
Tomato Coulis  
Forrest Mushroom Cream  
Mushroom An Spinach Lasagna  
Eggplant And Cheese Parmegiana

#### DESSERTS

Cake Collection  
Blueberry Vanilla Bavarois  
Moscato Pear With Chocolate Bavarois Cake  
Jivara Chocolate Spice Rum Torte  
Coconut & Pineapple Roll Cake  
New Style Cheesecake  
Paradise Passion Entremets  
Mille Feuille St. Honore'  
Macaron Tower

#### MINI PASTRIES

Fresh Berries Tartlet  
Mini Coconut Rum Choux  
Mini Chocolate Exotics Caramel Tart  
Berry Champagne Filo Tart  
Blood Orange And Chocolate 70% Mousse  
Berry Prosecco Jelly  
Lychee Elder Flower Shooter  
Chocolate Selection

#### ICE CREAM

Ice Creams And Sorbets + Soft Serve Ice Cream  
Raspberry Sorbet / Mango Ice Cream  
Strawberry Ice Cream  
Caramel Soft Serve  
Chocolate Soft Serve