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



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

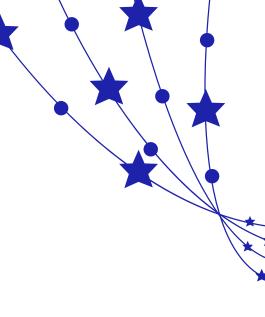
BBQ STATION

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

