

NEW YEARS EVE 2025

THE BAKERY

Focaccia, Olive Loafs, Fougasse, Ciabatta, Salt Breads, Polenta Bread, Sour Dough's

Tuscan Breads, Walnut Bread, Various Arabic Breads & Flat Breads
Flavored Breads such as Tapenade, Onion, Tomato, Chili, Herb, Garlic.

Individual Bread Rolls & Sticks

Olive Oil, Tapenade – Sun Dried Tomato, Black Olive, Green Olive, Butter, Margarine

THE SOUP KETTLE

Lobster and celeriac Bisque

THE SALAD BAR

Mesclun Greens, Endive, Frieze, Romaine Lettuces, Baby Spinach, Ice Burge Lettuce, Rocca Lettuce

Lolo Rosso, Grated Carrot, Tomato Cherry, Cucumber Diced, Slice Red Onion, Boiled Eggs, Bacon Bits Grated Parmesan, Croutons, Cashew Nuts, Raisins, Lemon Wedges,

Dressings- Thousand Island, French, Italian, Citrus Dressing, Balsamic Vinaigrette, Caesar Dressings
Olive Oil

NEW YEARS EVE 2025

GOURMET INTERNATIONAL SALADS

Salmon Tataki Salad with Carrot, Green Onion, and Red Radish
with Sesame miso Dressing

Grilled Eggplant & Tomato, Feta Cheese Salad with Marjoram
Dressing

Shrimp and Mango, Cheer Tomato Salad with Creamy Italian
Dressing (S, D)

Thai beef salad with Tomato, Cucumber, Spring Onion with Thai
Dressing (G)

Butternut Squash and Quinoa Salad with Pomegranate seeds,
garlic and parsley

Octopus and Barley, Baby Roasted Potato Salad wit Galic and Dill
Dressng

Heirloom tomato, basil and Burrata salad with Taggiasche Olives
Farro, Green lentil, Rocket Leaves and goat's cheese salad with
avocado dressing

Roast Pumpkin, Spinach, and Feta Salad with pumpkin seeds
Honey Balsamic Dressing

Roast Chicken and avocado Salad With soft egg, toasted pine nuts
and spring onion

Radicchio chicory salad, Gorgonzola, walnuts, snow beans,
walnuts

Marinated Beetroot with goat cheese

Beef Chorizo Salad Salad with Grilled Artichokes, Red Onion
and Honey Mustard Dressin



NEW YEARS EVE 2025

ARABIC MEZZEH

Hummus, Tabbouleh, Beetroot Mountable, Muhammar, Fattous

ANTIPASTI'S BAR

Roasted Tomatoes with Garlic and Thyme

Charred Capsicums marinated in olive oil and Herbs

Shallots with balsamic and Rosemary

Grilled Asparagus with Parmesan Cheese & Black Pepper

Mushroom with basil and Balsamic Reduction

Oven Roasted Garlic Blubs with Rosemary and Balsamic

Selection of Marinated Olive

Grilled Artichokes with Herbs and olive oil

JAPANESE FARE

Sushi and Sashimi Station

Sashimi, Nigiri, Maki, and Californian Rolls

Condiments: Soy Sauce, Wasabi Paste, Kizami Wasabi, Seaweed

Salad and Pickled Ginger.



NEW YEARS EVE 2025

SEEFOOD BAR

Freshly Shucked Fine De Claire's Oysters

Alaskan Crab Leg

Chilled Prawns

Mussels

Octopus

Lobster

Beetroot Cured Salmon

Smoked Salmon

Tabasco Sauce, Lemon & Lime Half's, Tartar Sauce, , Cocktail
Sauce,

Horseradish Cream, Capers Red Wine Vinegar with Shallot

VARIATION OF BUTCHERY SPECIAL CUTS

Selection of Cold Cuts

Salmon Terrine

Foie grass Terrine

Beef Cheek Terrine

Chicken Terrine

Horseradish, mayo, English mustard, Dijon mustard
and Condiments



NEW YEARS EVE 2025

PASTA & RISOTTO STATION

Selection of Pasta and Risotto with Choice of Sauce and
Condiments

INDIAN DELICACIES

Paneer Butter Masala, Kadai Ghost, Chicken Tikka Masala

Steam Rice

Bread – Naan, Paratha

Condiments – Raita, Mint Chutney, Mixed Pickles, Papadam,
Mango Chutney

FROM THE CHARCOAL GRILL

Chimichurri Marinated King Prawns

Thyme and mustard Lamb Chops

Shish Touck, Beef Borewors

Corn on the Cob

Sauces: BBQ Sauce, Pepper Sauce, Lemon Butter Sauce

NEW YEARS EVE 2025

THE CARVERY

Rosemary and Garlic Roasted Prime Rib Eye
Roasted Fingerling Potatoes with Rock Salt, Rosemary
Roasted Root Vegetables
Yorkshire Pudding

Beef Jus, Horseradish, Assorted Mustard

SLOW ROASTED LEG OF LAMB

Cauliflower and Broccoli au Gratin
Shallot Butter Steamed Baby Vegetables

Mint Sauce, Lamb Jus

TRADITIONAL ROASTED TURKEY

Brussels sprouts with Crispy Veal Bacon
Braised Red Cabbage with Apple
Bread Stuffing with Apple and chestnuts

Cranberry Compote
Turkey Gravy



NEW YEARS EVE 2025

COULIBIAC OF SALMON

Fresh Salmon Wrapped in Crisp Puff Pastry Spinach Herb &
Mushrooms

Garlic Mashed Potatoes

Sautéed Beans with Tarragon & Toasted Almond

Garlic Butter Sauce

DESERT

100% Vanilla Temptation

Assorted Cheese Cake

Tropical Fruit Tartlets

cinnamon Crème Brûlée

Fresh Raspberry Tart

Tiramisu

Pistachio choux

Strawberry choux

Caramelia eclairs

Carrot cake

Mango Religious

Fresh Sliced Fruit Platters

Crêpes Terrine with Berries

Croque-en-Bouche

Pistachio Opera

Assorted Mini fresh pastries

Sago Pudding with Mango Jelly



NEW YEARS EVE 2025

WARM DESSERTS

Apple and Plum Crumble with Vanilla Sauce
Sticky Toffee Pudding and Clotted Cream

CHOCOLATE FOUNTAIN WITH CONDIMENTS

Apple and Plum Crumble with Vanilla Sauce
Sticky Toffee Pudding and Clotted Cream

SCREAM FOR ICE CREAM

Vanilla Bean, Strawberry Cream and Chocolate Flavour
Condiments: M&Ms, Meringue, Toffee Sauce, Mini Marshmallows,
Cookies, Waffle Cones

SELECTION OF INTERNATIONAL CHEESE

Crackers, Assorted Homemade bread, Jam, Spread
Crackers, Grissini Sticks & Lavoche
Pear Compote, and Forest Berries Marmalade Dried
Fruits & Nuts