

NEW YEAR'S EVE GALA DINNER BUFFET

31 DECEMBER 2025

SEAFOOD BAR

Canadian Lobster
Alaskan Crab Legs
Tiger Prawns
U.s. Scallops
Ocean Slipper Lobster
Clams
Shrimps
Blue Crab
Green Mussels
Mini Scallops on Shell
Sea Snails

OYSTERS BAR (ICE CARVING BAR)

Oyster Fine De Claire N°4
Local Oysters
Freshly Shucked at The Bar

Accompaniments

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

MEXICANO STATION

Scallop & Seabass Ceviche
Scallop & Seabass, Yellow Tiger's Milk, Radish, Chilli Oil
Holy Guacamole
Fresh Avocado with Lime And Herbs,
Served with Crispy Tortilla Chips

SALMON GRAVLEX STATION

Dill Salmon Gravlex
Beetroot Salmon Gravlex
Sauces and Garnishes

CARPACCIO STATION

Beef Tenderloin with Goat Cheese,
Walnuts and Olive Oil

Octopus with Lime, Yuzu Dressing
and Petite Salad

LOBSTER ROLL STATION

New England Style Mini Lobster Roll
with Lime and Dill

SALAD BAR

Smoked Chicken Caesar Salad
Tuna Niçoise Salad
Chicken Cobb Salad
Quinoa Salad with Baby Spinach, Kiwi, Softshell Crab
Rainbow Gazpach Mini Bottles
Organic Garden Salads

SALAD

Shaved Pear, Goat Cheese, Pecan Nuts, and Radicchio Salad
Feta Cheese and Watermelon with Honey-Dill Dressing
Mediterranean Seafood Salad
Spiced Honey-Glazed Halloumi and Fig Salad
Squash Salad with Grilled Tiger Prawns

PÂTÉ AND TERRINE STATION

Chicken Rilette
Duck Rilette
Liver Mousse with Four Spices
Liver Mousse with Porto and Truffles
Duck Terrine with Rosemary
Poultry Terrine with Thyme

COLD CUT STATION

Smoked Salmon
Smoked Mackerel
Smoked Chicken
Serrano Ham
Salami Milano
Pancetta
Mortadella with Pistachio
Pastrami Beef
Paris Ham
Sundried Tomatoes
Cornichons
Pearl Onions

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CHEESE CORNER

Brie De Meaux
Comté 12 Months
Reblochon Fermier
Sainte Maure Fermier
Gruyère
Manchego
Taleggio
Provolone
Raclette Cheese
Tête De Moine
Cheddar
Grana Padano 14 Months
Goat Cheese With Garlic & Herbs
Roquefort
Gorgonzola
Roqufort Papillion
Fourme D'ambert
Camembert De Normandie

Accompaniments

Dried Apricot, Dates, Walnuts,
Crackers, Fresh Figs, and Grapes

Selection Of Artisan Breads

GARNISHES

Brussels Sprouts Gratin
French Beans Bouquet with Yellow Zucchini
Red Cabbage Sauerkraut with Red Wine Vinegar
Mixed Wild Mushrooms
Roasted Whole Rainbow Carrots with Honey Glaze
Corn On The Cob with Coconut Milk
and Cinnamon Powder
Jumbo Asparagus À La Hollandaise
Double Potato Gratin with Saag and Cheese Fondue
Truffle Celeriac Purée

SAUCES

Honey & Dates Flavored Smoked Barbecue Sauce
Seaweed & Ginger Homemade Wholegrain Mustard
Shallot Homemade Wholegrain Mustard
Paprika Butter
Mint Sauce
Dijon Mustard
Pommery Mustard
Pepper Sauce
Jim Jeaw
Red Wine Jus

ROTISSERIE & CARVING

Roasted Lamb Rack with Herb Crust
Roasted Lamb Leg
Slow-Cooked Short Ribs
Pork Chop
Wagyu Beef Tomahawk
Suckling Pig
Whole Rotisserie Chicken
Salmon Coulbiac

CONDIMENTS

Chimichurri
Tartare Sauce
Bbq Sauce
Spicy Mayo

MEXICANO CHURRASCO GRILL STATION

Tiger Prawns
Grilled Chicken Roulade with Thyme
Homemade Sausage Selection
Phuket Squid
Moroccan Fish Brochettes

Sauces

Chimichuri, Tomato Salsa,
Bbq Sauce, and Rosemary Butter

THAI SPECIALITY

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

Crispy Catfish Salad
Crunchy Thai Salad with Crispy Catfish Flakes and Fresh Herbs.

Spicy Tuna Salad
Deep-Fried Shrimp & Cheese Spring Rolls

Mieng Pla Tu
Fried Steamed Mackerel with Herbs, Betel Leaf

Fried Seabass with Herbs
River Prawns with Tamarind Sauce

Gai Hor Bai Toey
Deep -Fried Marinated Chicken with Pandan Leaf

Deep-Fried Flower Tempura
Crispy Variety of Edible Flowers Served with a Delicate Dipping Sauce

Shrimps Chao Ngo
Deep-Fried Minced Shrimp Seasoned with Herbs and Spices,
Coated in Crispy Breadcrumbs

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INDIAN & MIDDLE EAST SPECIALITY

Tandoori Prawns 🍤🍤

Tiger Prawns Marinated in Mustard Oil, Fenugreek Leaves, and Hung Curd

Lamb Shikampuri 🍖

Slow-Cooked with Brown Onion, Chili and Yogurt

Paneer Makhani 🍲

Fresh Cottage Cheese Cubes Cooked in Rich Tomato Gravy

Meen Moilee Curry 🐟

Fresh Seabass Cooked in Coconut Milk with Curry Leaves, and Garlic

Butter Chicken 🍗

Charcoal Cooked Chicken in a Smooth, Rich Tomato and Cashew Gravy

Hyderabadi Lamb Biryani 🍛

Boneless Lamb, Yogurt, Caramelized Onions, and Basmati Rice,
Served with Burani Raita

Assorted Indian Breads 🍞🍞

Garlic Naan, Butter Naan, Roti

INDIAN SWEETS SELECTION

Gulab Jamun

Rasmalai

Gajar Halwa

Moong Dal Halwa

COLD MEZZEH

Grilled Halloumi Salad

Hummus,

Baba Ghanoush

Fattoush Salad

Herbs Labneh

Vine Leaves

HOT MEZZEH

Meat Kebbeh

Shrimp Kebbeh

Spinach Fatayer

Falafel

Cheese Sambousek

Lamb Sambousek

Accompaniments

Harissa Sauce, Tahini Sauce, and Garlic Aioli

MAIN COURSE

Lamb Tagine with Dried Prunes and Apricot

Duck Confit with Fresh Calamansi Oranges Sauce

Beef Cheeks with Broccolini,
Wild Mushroom and Pearl Onions

Steamed Fish Fillet with Cucumber White Wine Sauce

Eggplant Piccata

Seafood Stew Red Wine Sauce

Buttered Mixed Vegetable Pilaf Rice

SOUP STATION

Canadian Lobster Bisque with Parmesan Twists

Smoked Ham Pork and Yellow Spit Peas Soup

Beef Consomme with Barley and Pearls Vegetables

SHAWARMA STATION

Chicken Shawarma Rolls
with Condiments and Sauces

PAELLA NEGRA STATION

Black Paella Negra
with Bomba Rice Squid and Langoustine

CREATE YOUR OWN PASTA / RISOTTO

Choice of

Penne, Spaghetti, Farfalle,
Risotto, and Mushroom Risotto

Ingredients

Italian Sausage, Onions, Fresh Tomato, Zucchini,
Black Truffle Paste, Black Olives, Basil, Mixed Mushrooms,
Bacon, and Parmesan Cheese

Sauces

Lamb Ragout, Tomato Coulis, Forest Mushroom Cream
Chicken Holy Basil Sauce, Aglio Olio Sauce
and Mixed Seafood Arrabiata Sauce

ITALIAN CORNER

Homemade Mixed Seafood Lasagna

Spinach Ravioli with Stracciatella,
Green Asparagus and Cheese Fondue

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DESSERTS

Cake Collections

New Year Rainbow Cake
Raspberry Yogurt Mousse
Millefeuille Caramel
Chocolate Raspberry Cake
Blueberry Vanilla Bavaois
Moscato Pear with Chocolate Bavaois Cake
Jivara Chocolate Spice Rum Torte
Coconut & Pineapple Roll Cake
Millefeuille St. Honoré
Macaron Tower

Mini Pastries

New Year Cupcake 2026
Dark Chocolate Peppermint Mousse Tart
New Year Cake Pop
Raspberry Parfaits with Grand Marnier
New Year Chocolates Pots
Holiday Black Forest Trifle
Tiramisu Brownie
New Year Profiteroles
Mango Yogurt Mousse
Strawberry Yogurt Mousse
Pear Puff Pastry Tart
Rum Baba
Ferrero Rocher Cake
Baklava Cheesecake
Pear Plum Clafotis

Rembrandt Chocolate Selection

Ice Cream & Sorbets

Lime Sorbets
Raspberry Sorbet
Mango Sorbet
Strawberry Ice Cream
Vanilla
Chocolate

Seasonal Whole & Cut Fruits Display