



NEW YEAR'S EVE MENU

FRESH GARDEN SALAD BAR

Arugula, Kale, Romaine, Spinach, Radicchio,
Baby Greens, Organic Vegetables,
Dressings, Flavoured Oils and Vinegars

CONGREGATION OF SEAFOOD

Stone Crab Claws, Whole Poached Salmon,
Green Shell Mussels, Poached Shrimp,
Poached Caribbean Lobster Medallions,
Gravlax with Asparagus Fennel Salad,
Seafood Salad, Spicy Avocado Dip,
Scotch Bonnet Cocktail Sauce & Cajun Aioli

BLUE POINT OYSTER & VODKA CAVIAR STATION

Salmon Caviar, Hackleback Caviar,
Mignonette Sauce,
Lemon, Lime & Bloody Mary Shots

SUSHI-NIGIRI STATION

Salmon, Smoked Eel, Tuna, Shrimp & Octopus,
Maki, Jerk Chicken, Crab, California & Philadelphia
Roll, Wasabi, Soy Sauce & Pickled Ginger

HOT BUFFET

Tandoori Spiced Lamb Rack
Mango Tamarind Sauce

Red Snapper Fillet with Pickled Vegetables

Lobster Thermidor

Monk Fish Fillet
with Smoked Cherry Tomatoes & Basil

Jerked Rum Glazed Baby Back Ribs

Crispy Chipotle Chicken Thighs, Roasted Corn

Seafood Rice with Saffron

Barley Vegetable Pilaf

Roasted Fingerling Potatoes

Seafood Ravioli Saffron

Roasted Brussel Sprouts, Honey & Miso

Sweet Potato Gnocchi, Broccoli, Chili Flakes

Potato Croquettes

Manchego Cheese, Smoked Paprika Dip

Grilled Marinated Portobello Mushroom

Sautéed Green Asparagus

Roasted Pumpkin Samosa
with Mint Yogurt Dip

CHEESE TABLE

Blue Stilton & Port Wine Jelly
Tête de Moine, Old Amsterdam, Gorgonzola,
Brie, Jamaican Pepper Jack, Muenster, Parmigiano
Reggiano, Caramelized Celery, Grapes,
Dried Fruits, Crackers & Assorted Breads

COLD BUFFET STATION

Garlic & Herbs Infused Roasted Vegetables
with Pesto & Smoked Beef

Prosciutto Ham with Sun-dried Tomato Dip

Seafood & Vegetable Galantine
with Lemon-Zest Aioli

Cherry Tomato Provolone Cheese Skewers
Marinated Olives

ACTION STATIONS

Carving
Roasted Prime Rib of Beef
Au Jus, Béarnaise Sauce

Sea Salt Crusted Salmon Fillet
& Lemon Beurre Blanc

Risotto
Porcini Mushroom, Foie Gras Butter

DESSERT BUFFET

Blueberry & Coffee Streusel Cheesecake

Hazelnut Praline Tarts

Limoncello & Mascarpone Verrine

Chocolate & Almond Eclairs

Tia Maria Sponge Cake

Black Forest Gâteau

Guava & Chocolate Tarts

Vanilla Bean Crème Brûlée

Assorted Macarons

Light Fruit Cake

Chocolate Buffet

Hand Rolled Truffles

Almond, Cocoa & Coconut

Assorted Bon Bons

Rum Ganache, Caramel & Raspberry

Chocolate Fountain

Fruit Skewers, Marshmallows,
Chocolate Mousse, Meringues

GELATO STATION

Homemade Gelato & Sorbets with Toppings

PRICE US\$195 PER PERSON

Please advise your server of any food allergies or special dietary needs you may have.
Also note 10% government tax and 15% service charge will be added to your bill.