

NEW YEAR'S EVE GALA DINNER BUFFET 2017

FLAVOURS OF OUR BRIGADE DE CUISINE

INDULGE IN OUR INCREDIBLE SELECTION OF MOUTH – WATERING SALADS AND DECORATIVE PLATTERS FROM LAND AND SEA, PREPARED BY OUR KITCHEN BRIGADE USING THE BEST RAW PRODUCE, COMBINING TOGETHER BOTH LOCAL AND INTERNATIONAL TASTES.

APPETIZERS

ASSORTED SUSHI, SERVED WITH WASABI, PICKLED GINGER AND SOYA SAUCE
DUCK LIVER TERRINE SERVED WITH CRANBERRY CREAM
VENISON PATE SERVED WITH CUMBERLAND SAUCE
"VITELLO TONNATO" (SEARED COLD VEAL LOIN IN TUNA CAPERS SAUCE)
SERRANO HAM AND MELON TAPAS WITH BALSAMIC PEARLS (ON DRIED FOCACCIA)
NORWEGIAN GRAVED SALMON WITH HONEY – MUSTARD – DILL SAUCE
ASIAN SEAFOOD SALAD WITH MANGO AND PINEAPPLE
BASKET OF RAW VEGETABLE WITH JUST SPRINKLING OF SALT, SELECTION OF SAUCES ♡

SALAD BUFFET

COLD SELECTION FROM THE SALAD BAR
CHOOSE FROM A WIDE CHOICE OF FRESH GARDEN GREEN, AND COMPOSED SALADS ♡
ACCOMPANIED WITH A VARIETY OF DRESSINGS, INFUSED OILS AND VINEGARS

SOUP

ASIAN VEGETABLE SOUP WITH GINGER, SHITAKE AND LEEKS ♡
BOUILLABAISS (A TRADITIONAL PROVENCAL FISH SOUP ORIGINATING FROM THE PORT CITY OF MARSEILLE)

CHAFING DISHES

CANNELLONI VERDI RICOTTA AND SPINACH SERVED IN NAPOLI SAUCE ♡
SALMON FILLET IN PUFF PASTRY, VEGETABLE JULIENNE, AND DILL SAUCE
RACK OF LAMB SERVED WITH ROSEMARY GLAZED
WHOLE ROASTED VEAL FILLET, MOREL MUSHROOM CREAM SAUCE,
ROASTED BARBARY DUCK LEG WITH ORANGE – CRANBERRY SAUCE
INDIAN CHICKEN KORMA,
DAL "MAHKANI" INDIAN BLACK LENTIL CURRY ♡
STIR FRIED PORK TENDERLOIN WITH BABY BOK CHOY, PEANUTS AND CARAMELIZED PEACHES.
STUFFED MINI AUBERGINE WITH FINE RATATOUILLE, GRATINATED WITH ROQUEFORT ♡
TWICE STUFFED BAKED POTATOES GRATINATED WITH CHEDDAR CHEESE ♡
FRESH BUTTERED VEGETABLES
CANADIAN WILD RICE MIX

FISH STATION

MALDIVIAN GRILLED LOBSTER
FRESH MALDIVIAN CATCHES OF THE DAY – REEF FISH AND TUNA

CHEF'S SPECIAL

JAPANESE UDON NOODLES, WOK STYLE VEGETABLES ♡
TERIYAKI SAUCE

CARVING ACTION STATION

ANGUS PRIME BEEF RIB EYE SERVED JUS NATURAL
WHOLE ROASTED SUCKLING PIG SERVED IN BEER SAUCE WITH CUMIN
ASSORTED BREADS: FRESHLY BAKED FROM OUR IN HOUSE BAKERY
SELECTION OF IMPORTED EUROPEAN FARM HOUSE CHEESES
SERVED WITH TESSINER FIG MUSTARD

ASSORTED BREADS

FRESHLY BAKED FROM OUR IN HOUSE BAKERY

CHEESE BOARD

SELECTION OF IMPORTED EUROPEAN FARM HOUSE CHEESES
SERVED WITH TESSINER FIG MUSTARD

DESSERT

BOSTON VELVET ORBS
PRALINE BRÛLÉE WITH BANANA
CHOCOLATE PEAR BRITON
PALET D'OR MONTE CARLO
PASSION COCONUT SYMPHONY
PAPAYA MANGO CREAM WITH FRESH BERRY
STRAWBERRY CHOCOLATE CHEESE CAKE
MANDARIN MOUSSE CAKE
RICH CHOCOLATE FLOURLESS CAKE
HOMEMADE MACAROON
BELGIUM CHOCOLATE FUDGE CAKE
FLORIDA GATEAU
PECAN AND PUMPKIN PIE
LUCES ALMOND MERINGUE GATEAUX
COCONUT TROPICANA MOUSSE WITH GINGER CHOCO CRUMBLE
HENNESSY WITH RASPBERRY CREAM AND PISTACHIO TULIP
BLACK FOREST GATEAU
ASTRONOD'S DELIGHT
PISTACHIO ROULADE WITH DARK CHERRY AND MANGO JELLY
HAZELNUT ICE BOX CAKE
HOMEMADE TRUFFLES
AN ARRAY CUT FRUIT AND WHOLE FRUITS

CHOCOLATE FOUNTAIN CAFÉ

VANILLA COCONUT SHORT BREAD, MINI ÉCLAIR, MARSHMALLOW, FINGER CAKE, FRUIT

LIVE STATION

APPLE, BANANA, DATE ALASKA ON CRUMBLE SERVE WITH ICE CREAM AND VODKA FLAVORED STRAWBERRY COMPOTE, CHOICE OF CONDIMENTS