



NEW YEAR'S EVE GALA DINNER

Thursday, 31st December 2020

GIANT BREAD DISPLAY

Bread loaves and rolls from around the world

SOUP STATION

Creamy lobster bisque, Clear vegetables broth with truffle, Scrambled Egg, Tomato and Mushroom

SALADS

Select from our wide ranch of fresh greens & vegetables ✓ accomplished with cooked ingredients and a collection of dressings and condiments

COLD SELECTION

Tiger Shrimps pyramid with Guacamole ✓ and Paprika- Lemon Mayonnaise ✓

Selection of finest cold cuts as of: Pastrami, Black Forest Ham

Parma Ham, Coppa, Farmers Ham, Salami Napoli, and Smoked Beef

Selection of Terrine and Pâté: Pigeon, Deer, Duck and Vegetable ✓

with traditional Cumberland sauce and condiments

Festive savory tartlets with variety of stuffing's incl. vegetarian ✓

Smoked Fish platter: Mackerel, Red Snapper, Tuna and Trout

Variety of Maki & Sushi with traditional condiments, Smoked Salmon and Graved Lax with sweet mustard

Peppery and fried Maldivian Yellow Fin Tuna, Rose roasted Veal striploin with Tuna sauce

Smoked Duck breast with wild Cranberry, Empanadas with tofu filling ✓, Zucchini tots ✓

FROM THE CARVING STATION

USA Beef rib eye with Béarnaise sauce

Rose roasted Venison leg with your choice of Sauces:

Juniper- cream, sweet Cranberry or red wine with wild Mushroom

HOT SELECTION IN CHAFING DISH

Veal strip loin on herb cream sauce

Stir-fry Chinese yellow noodles with Asian vegetables ✓

Surf & Turf roasted USA Beef tenderloin and big Shrimps

Paella "Valentiana" Spanish safran rice with Rabbit, Chicken and Seafood


Braised Rabbit leg in Pommery mustard with Mushroom and Marjoram

Steamed Salmon topped with Fish mousse under Wine-Watercress sauce

Pork tenderloin on homemade Apple- Ginger chutney, Grilled Beef steak on sautéed wild Mushrooms

Hollandaise gratinated green Asparagus ✓, Mixed colorful vegetables ✓

CURRY'S AND OTHER WORLD SPECIALTIES

Arabic spiced roasted Quail on Kapsa rice
Thai mixed vegetable stir fry with Tofu , Alligator with Orange and Ginger
Sri Lankan Potato tempered , Maldivian Fish curry
Chinese Chilli Chicken, Bangladeshi Beef dry curry
North Indian Chicken Malai Kebab, South Indian Lamb Madras curry

STARCH

Multi grain rice of American wild, red, white & brown
Roasted Truffle oil infused baby potatoes, Steamed Basmati rice

FROM THE WOK AND GRILL

Fried Vegetables with Beef tenderloin and Oyster sauce
Spiny Lobsters with Garlic butter or remoulade sauce, Jumbo Tiger Prawns


CHEESE SELECTION

Swiss: Emmental, Tilsiter, Gruyere
Italian: Grand Padano, Provolone, Taleggio
European: Danish Blue, Baby Bell mini, Gouda, Cheddar, Edam
French: Brie, Camembert, Bursin with garlic, Roquefort, Munster au Champagne
Crackers, nuts, dried fruits, pumpernickel bread, honey & chutney's

EXCLUSIVE DESSERT & FRUITS FROM THE PASTRY

Croquembouche – Profiterole Tower with Spun Sugar, Coconut, Mango, Raspberry Panna cotta,
Passion Fruit & White Chocolate Vereen, Strawberry Yoghurt Crumble Parfait, Peach,
Rosemary and Raspberry Log, White Chocolate Blueberry Cream, Over the Rainbow Macarons
Pistachio Opera Cake, Red Velvet Cake, Hazelnut Financier, Tropical Fruit Display
Homemade Petit Fours, Pumpkin Pie Cheesecake, Jujubes & Marshmallows, Chef Marc's Dark Rum Cake
Silver Line Cup Cake Corner, Assortment of Homemade Cookies
Dark Cherry Crepe's Flambé "Live station", Selection of Homemade Ice Cream "Live station"
Raspberry & Champagne Sorbet with Basil and Vanilla and more

Freshly brewed Tea or Coffee

 Suitable for vegetarians

WE WISH YOU A HAPPY NEW YEAR!

