

# NEW Year's EVE

## MENU

### HOMEMADE BREAD WITH COLD CUTS AND CHEESE SELECTION

- Homemade bread
- Butter (salted, unsalted)
- Mustard, Mayonnaise, Ketchup, Crème Fraiche, Yoghurt dip with dill and lemon
- Parma ham, Salami, Pastrami, Smoked chicken breast, Bologna chicken, cooked ham
- Blue cheese, Brie wheel, Gouda, Edam, Goat cheese, Comte, Valencay
- Mixed pickles
- Olives
- Chutneys
- Dried fruits
- Walnuts

### APPETIZERS

- Salad bar with condiments and dressing
- Smoked salmon
- Caprese
- Yum woon sen talay
- Roasted pork spicy salad
- Pomelo salad

### SOUPS

- Sweet corn soup with coconut and paprika powder
- Lobster - Prawn bisque with cognac

### SUSHI STATION

- Egg roll
- Crab stick
- Asparagus
- Salmon
- Tempura prawn (live station)
- Tuna
- Avocado

### SEAFOOD SERVED ON ICE AND GRILLED WITH DIFFERENT SAUCES

- Rock lobster
- Blue crab
- River prawn
- Squid
- Green New Zealand mussels
- Oysters

### CARVING STATION

- Crispy whole pork BBQ style
- Gammon ham
- Turkey with chestnut
- Whole salmon

### SAUCES

- Gravy
- Peppercorn
- Shallot
- Honey mustard
- Jim Jew
- Thai seafood sauce

### HOT DISHES

- Massaman beef
- Red curry smoked duck
- Sweet & sour fish with vegetable
- Phad Thai goong
- Stir fried chicken with cashew nuts
- Grilled herb sausages from Chiang Mai
- Mixed satay with peanut sauce
- Gai Yang (grilled chicken with Thai spices)

### SIDE DISHES

- Butter sweet corn on cob
- Glazed Vichy carrots
- Green beans with crispy bacon
- Roasted potatoes with herbs
- Grilled pumpkin
- Creamy spinach with cheese
- Green asparagus
- Jasmine rice

### SWEET SECTION

- Fruit tartlet
- Orange and almond cake
- Apple crumble
- Mango sticky rice
- Cinnamon churros
- Banana trifle
- Crème caramel
- Dark chocolate mousse with cherry compote
- Fresh tropical fruits