



NEW YEAR'S EVE CULINARY DELIGHT

CHEESE & COLD CUTS

JIMPORTED PREMIUM CHEESES

ASSORTED CURED COLD CUTS, PARMA HAM / CHORIZO / SALAMI MILANO

QUINCE PASTE, HONEY, JAM, DRIED FRUITS, FRESH BERRIES AND NUTS

HOME-MADE CHUTNEYS, BREADS, AND CRACKERS

IMPORTED FRESHLY SHUCKED OYSTERS WITH CONDIMENTS

SALAD CORNER

TRADER VIC'S SALAD

SEAFOOD BENGAL SALAD

CAESAR SALAD IN PARMESAN WHEEL

HAWAIIAN YELLOW FIN TUNA POKE TROLLEY

BABY SPINACH, WILD ROCKET, RED CORAL, FILLE ICEBERG, ROMAINE,

JAPANESE CUCUMBER, CHERRY TOMATOES, GRILLED MUSHROOMS, PUMPKIN, BEETROOT

DRESSINGS & CONDIMENTS

CAESAR DRESSING, FRENCH DRESSING, LEMON VINAIGRETTE,
BALSAMIC DRESSING, SESAME DRESSING, AGED OLIVE OIL, AGED BALSAMIC

PICKLES, ARTICHOKE, MARINATED OLIVE, BACON BITS

SOUP

ANDAMAN SEAFOOD BOUILLABAISSÉ



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← " A LA CARTE ON THE TABLE " →

MAIN COURSE

PLEASE CHOOSE ONE MAIN COURSE FROM BELOW OPTIONS

"ROSSINI STEAK" WAGYU TENDERLOIN TOP
WITH SEARED FOIE GRAS & TRUFFLE, BAKED POTATOES & PORT WINE JUS

OR

CHARCOAL GRILLED MAHI-MAHI, ROASTED ARTICHOKE, HEIRLOOM CARROT
MISO WHITE WINE CREAM SAUCE

OR

CANADIAN LOBSTER, CHEESY CAULIFLOWER BREAD STICK' SAFFRON CREAM
FENNEL SALAD & ORANGE CITRUS

DESSERT

NEW YEAR DESSERT TROLLEY

PETIT FOURS

COFFEE & TEA