

N.Y.E Eve Dinner Grand Theme Buffet December 31st 2023

SOUPS

Lobster & Crab Bisque with Sour Cream and Chives
Sweet Corn and Egg Drop

International Salad Bar with Cold Cuts, Cheeses and Breads

Chicken Mortadella, Ham Pastrami, Roasted Beef, House Smoked Mahi Mahi
Cheddar, Blue, Goat Feta Cheese & Grissini Sticks, Selected Breads

Compound Salads

Charred Mediterranean Vegetables with Local Eggplant Cherry Tomato & Capsicum
Refreshing Watermelon Gazpacho with Marinated Feta, Thai Chicken Salad
Kokoda, Roasted Vegetables with Quinoa,
Australian Grilled Beef Salad, Potato with Crispy Bacon Salad,

Sushi, Sashimi & Live Tempura Specialities

Assorted Roll Sushi (Prawn, Cheese, Tuna Mayo, Tanuki and Cucumber)
Nigiri : Fish (Salmon, Tuna and Snapper) Tamago (Japanese Omelet Sushi)
Assorted Vegetable Tempura,

Tropical Seafood Display

Grilled Local Fish (Tataki) , Calamari, Tuna and Mussels
Chilled Display of Fresh Tiger Prawns on Ice
Sauce Marie Rose, Tartare, Citrus Vinaigrette Wasabi and Lime Wedges

Indian

Tandoor Specialties, Chicken and Fish
Roti , Selected Curries, Fish, Chicken, Vegetarian, Basmati Steamed Rice, Sauces and Condiments

Live Station Mixed Grill / Sliders

Marinated Lamb Loin Chops, Skewered Chicken
& Pineapple Kebabs, Grilled Beef Saugages, (Sliders) Beef Patties,
BBQ Pulled Pork on Petit Brioche Rolls
Accompanied by a Seasoned Potato Wedges, Remoulade Sauce, Ketchup, Onions
Cheddar and Bleu Cheese and Selected House Made Relishes

Live Station Chocolate Dipped Profiteroles

Your Selection of Custard filled Eclairs dipped in Chocolate with
House Made Marshmallows and Condiments

Desserts

Black Forest Gateaus, Chocolate Delicacies, Crème Brulees, Key Lime Pies
Meringe Rolls of Apricot Cream and Almonds, Cup Cakes, Fresh Fruit Platters
Selection of Ice Creams, Sauces and Condiments