

# ★ NEW YEAR'S EVE DINNER

31 December 2018  
7:00PM

## THE WORLD EATERY

### SEAFOOD COMPOSED SALADS

**Octopus infused with Espelette peppers and green tomato salad (G) (N) (S)**

Octopus, capsicum, green tomatoes, Espelette peppers, Coriander lemon dressing

**Marinated grilled Canadian lobster and artichoke salad (G) (N)**

Lobster, artichokes, bell peppers, olives, chipotle chili vinaigrette

### POULTRY COMPOSED SALADS

**Slow-cooked duck, sun-blushed tomatoes and flageolet beans salad**

**Duck confit, tomatoes, flageolet beans, mustard cress, orange mizo dressing**

### VEGETARIAN COMPOSED SALADS

**Wild mushrooms, barley, radicchio and Feta salad (G) (N)**

Barley, wild mushrooms, radicchio, Feta, oregano dressing

### RED MEAT COMPOSED SALADS

**Roasted beef, haricots verts and aged white balsamic shallots salad (G) (N)**

Beef, haricots verts, shallots, Roma tomatoes, watercress salsa

### INDIVIDUAL

**Foie gras crème brûlée (G)**

Foie gras, milk, egg yolk, toasted brioche

**Truffle scented burrata and baby grilled vegetable salad (G) (N)**

Burrata, aubergine, courgettes, peppers, red onions, fennel, tomatoes, hazelnut pesto

**Orange couscous and dates salad (V)**

Couscous, orange, dates, mint, parsley, onions

### COLD CUTS – TERRINE - BALLOTINE

**Foie gras corner**

Black truffle and foie gras (G) (N)

Foie gras and figs marble terrine (A) (G) (N)

**Turkey, guinea fowl**

Turkey pate en croute (G) (N)

Guinea fowl terrine (A) (G)

**Meat**

Venison Terrine (A) (G) (N)

Cecina de León

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## SALAD BAR, ANTIPASTI AND RILLETTES

### Seafood antipasti

Mussels in tomato basil sauce (G) (N) (S)

### Poultry antipasti

Braised white asparagus wrapped in Cecina, garlic aioli (G) (V)

### Vegetable antipasti

Peppers stuffed with herb cream cheese (G) (N) (V)

Eggplant rolls with Ricotta, walnuts and mint, spicy tomato vinaigrette (G) (N) (V)

## CHILLED SEAFOOD BAR

Lobster tails, Mussels, Alaskan king crab legs, Langoustines

Steamed prawns, Tiger prawns, Gillardeau oysters #4

Fine de Claire #3, Razor clams, Calamari, Scallops in shells, Cigales

## SOUPS

### Ox-tail consommé (G) (N)

Beef tail ragout tortellini, carrot pearls, beef consommé, goji berry

### Pumpkin and chestnut soup (G) (N) (V)

Roasted pumpkin, walnuts, celery, carrots, onions, garlic, cream,

Walnut oil, Gruyère croutons

## CARVING STATION

### Australian stockyard beef wellington (G) (N)

Australian stockyard tenderloin wrapped in puff pastry and mushroom duxelles with truffles

**Condiments:** Bordelaise sauce, Yorkshire pudding, onion gravy

### Whole salmon stuffed with shrimps infused in saffron (G) (N)

Shrimps infused in saffron mousse, chives, dill

**Condiments:** grilled Mediterranean vegetables, salsa verde, chimichurri

### Whole turkey infused in sage butter (G) (N)

Sage butter, shallots and chestnuts

## MAIN COURSE

### Paella royale (G) (N) (S)

Jumbo prawns, lobster, clams, mussels, crab legs, saffron, Capsicum trio

### 24 hours slow cooked short ribs (G) (N)

Beef broth, turnip, celeriac, ratte potatoes

### Festive seafood stew (G) (N) (S)

Cèpes, mussels, tiger prawns, scallops, lobster tails, rich seafood broth, Kalamata olives, shallots

### Sous vide Guinea fowl breast in tarragon mustard (G) (N)

Rainbow carrots, cèpes, tarragon cream sauce

### Crispy duck leg skin confit, spiced orange chocolate jus (G) (N)

Braised savoy cabbage with turkey bacon, golden raisins and caramelized apples

### Dry aged Irish lamb loin (G) (N)

Lamb loin, polenta cake, balsamic fig jus, crispy butternut squash



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## CHEESE

Brebirousse d'Argental, L'Occitane, Brie de meaux  
Pouilly-Saint-Pierre, Taleggio, Manchego, Mimolette  
Tomme de Savoie, Monterey Jack Bannan, Zamorano  
Saint-Loup, Tête de Moine, Brillat-Savarin, Amour du maquis  
Beaufort, Fourme d'Ambert Langres, Pecorino Toscano Fresco  
Bleu du Bocage, Sainte-Maure-de-Touraine, Tzfat cheese  
Saint-Marcellin, Époisses de Bourgogne, Etoriki, Comté

**Jams and compotes:** cranberry jam, fig compote, grapes chutney

**Bread:** grissini stick, rye bread, Lavash, Rye crisp, pumpkin crackers, multigrain crackers

**Nuts:** walnuts, macadamia, pecan, almonds

**Dried fruits:** golden raisins, apricots, prunes, red grapes, white grapes

**Pâte De Fruit:** quince

## DESSERT

Classic giant buche de Noël  
Chocolate sponge, chocolate muesli cream, dark chocolate flakes,  
Roasted almonds

## BUCHE DE NOËL

**Milk chocolate chestnut bûche (G) (N)**

**anilla and red fruit bûche (G) (N)**

**Black cherry chocolate bûche (G) (N)**

**Exotic fruit bûche (G) (N)**

## WHOLE CAKES

**Pineapple coconut entremet (G) (N)**

**White festive cake (G) (N)**

**Cherry ingot (G) (N)**

## TARTS

**Mandarin tart (G) (N)**

**Tarte aux fraises (G) (N)**

**Mont Blanc (G) (N)**

## HOT DESSERTS

Festive pudding (G) (N)

Panettone pudding (G) (N)

White chocolate fountain

Marshmallows, financier, pineapple, cantaloupe, honeydew melon

Panettones and pandoras

## FESTIVE CUP CAKES

Red velvet (G) (N)

Green tea (G) (N)

Chocolate (G) (N)

Vanilla (G) (N)

Assorted festive candies (G) (N)

Assorted festive cookies (G) (N)

Assorted festive jellies (G) (N)

Pâte De Fruit: Quince