



*Select an Event to View the Menu*

CHRISTMAS EVE BUFFET DINNER

CHRISTMAS DAY BEACH DINNER

NEW YEAR'S EVE DINNER

ORTHODOX DINNER





# CHRISTMAS EVE BUFFET DINNER



## Bread Station

Soft Bread, Mini Baguette, Sourdough, Sun Dried Tomato & Olives Focaccia, Grissini, Crispy Lavash, Mini Multi Grain, Pretzels, Dark Rye, Charcoal and Anise Bread, Cheese Bread, Roasted Garlic, Mini Pita

*Served With: Unsalted Butter, Truffle Butter*



## Appetisers & Starters

Grouper Tropical Ceviche, Roasted Beetroot with Goat Cheese Mousse, Piquillo Peppers Filled with Tuna and Potato Chips, Tomatoes Filled with, Shrimp Salad and Caviar, Vietnamese Fresh Spring Rolls with Prawns, Strawberry Gazpacho Shots  
Hummus



## Salads

Seychelles Millionaire, Cous Cous with Grilled Vegetables and Pomegranate, Marinated Artichokes with Cherry Tomatoes and Black Olives, Black and White Quinoa with Soybeans, Crispy Chickpeas, and Pickle Shallots, Baby Mozzarella and Heirloom Tomatoes, with Fresh Basil and Virgin Olive Oil, Spanish Ensaladilla Rusa, Fattoush Greek Salad, Free Range Chicken with Thai Spices

## Salad Bar Lettuce

Lettuce Romaine, Arugula, Frisee, Radicchio, Lollo Rosso, Red Oak, Mizuna

*Dressings: Orange, Caesar, Italian, Lemon, Vinaigrette, Balsamic, Red Berries, Passion Fruit*

## Condiments

Corn, Cherry Tomatoes, Pickles, Black Olives, Green Olives, Tricolor Peppers, Shredded Carrots, Croutons, Beetroot, Artichokes, Red Onion, Chickpeas, Jalapeño, Mango, Tofu

## Cold Cuts

Mortadella Bologna, Chorizo, Salami, Iberico Ham, French Ham, Garlic Sausage



## Terrine & Pâté

Terrine de Foie Gras, Pâté de Campagne, Pâté en Croute

## Cheese Corner

*France:* Brie, Camembert, Reblochon, Bleu D'auvergne, Comte, Pont-l'Évêque, Sainte Maure De Touraine, Mimolette, Morbier.  
*Spain:* Tetilla Galicia, Idiazabal, Mahón, Manchego Semi Cured.

## Dry Fruits

Figs, Dates, Mango, Apricots, Raisins

## Nuts

Walnuts, Cashew, Fried Almonds, Pistachios, Pecan

## Jams & Honey

Red Fruits, Peach, Fig, Honey

## Chilled Seafood On Ice

Oysters, Shrimps, Mussels, King CrabFuet

*Sauces: Cocktail Sauce, Ali Oli, Mignonette, French Dressing, Horseradish*



## Smoked Fish

Salmon, Marlin, Tuna

## Caviar

Black, Salmon Roe, Wasabi  
(Potato Blinis, Boiled Egg, Sour Cream, Diced Shallot)

## Marinated Salmon

Beetroot and Creole Spices Gravlax

## Sushi & Sashimi Station

Sushi Rolls: Tuna, Salmon, Shrimp, Crab, Vegetables, Tofu, Tobiko

Sashimi: Tuna, Jackfish, Hamachi, Salmon, Red Snapper

Nigiri: Tuna, Jackfish, Hamachi, Salmon, Red Snapper





### Soup

Lobster Bisque Orange and Anise Scented  
Vegetables Minestrone

### Carving

Lamb Ouzi (N), Glazed Pork Ham with Grilled  
Pineapple (P), Roasted Turkey with Chestnut,  
Stuffing, Cranberry Sauce and Gravy, Beef Rib Bone,  
Roast Duck with Orange Glaze

### Hot Dishes

Wok Fried Prawns with Cashew Nuts and Thai Chili  
Pan Seared Cod Fish Riojana Style  
Pan Seared Salmon  
Chicken and Mushroom Roll with Riesling Sauce  
Beef Bourguignon

### Garnish

Brussels Sprouts with Garlic Butter and Crispy  
Bacon, Truffle Potato Gratin, Maple Syrup Carrot  
and Parsnips Glazed, Steamed White Rice, Asparagus  
and Mixed Mushrooms in Oyster Sauce

### Grill Station Meat

Beef Tenderloin, Marinated Flank Steak, Lamb  
Chops

### Fish

Job Fish, Tuna, Halibut

### Seafood

Tiger Prawns

*Sauces: Creamy Mustard, BBQ Sauce, Dill Lemon Butter  
Sauce, Red Wine Jus, Creole Sauce, Blue Cheese,  
Garlic-Butter*

### Vietnamese Noodles

Chicken Pho, Beef Pho

### Traditional Christmas Desserts

Christmas Stollen, Yule Log, Spanish Turrón  
Selection, Christmas Cookies



### International Sweets

Vienna Apple Strudel with Cinnamon Sauce, Assorted  
Macarons, Passion Fruit Mousse, Chocolate and  
Coffee Éclair, Mont Blanc, Chocolate Toffee Tart,  
Key Lime Pie, Coconut Crème Brûlée, Mini Fruit  
Tartlets, Red Velvet, Black Forest, Strawberry  
Shortcake

### Hot Dessert

Christmas Pudding with Brandy Sauce  
Crepe Station & Chocolate Lava with Condiments

### Crêpe Station with Condiments

Nutella, Peanut Butter, Whipped Cream, Maple  
Syrup, Honey

### Chocolate Fountain

### Fruit

Strawberry, Pineapple, Kiwi



### Cakes

Vanilla, Ginger Bread, Oreo Cookies

### Marshmallows

### Ice Cream & Sorbet

Dark Chocolate with Brownie, Vanilla and White  
Chocolate Chips, Gingerbread, Pistachio, Lemon  
Mint & Champagne Sorbet

### Sliced and Whole Fruit Selection





# SHOELESS CHRISTMAS DINNER



## **Smoked Marlin Carpaccio**

Garden Vegetables. Blood Orange and Passion Fruit Dressings,  
Avocado Oil

## **Wild Carabineros**

Grilled with Virgin Olive Oil and Sea Salt. Paella Style Risotto and  
Traditional Ali Oli



## **Wagyu Beef**

Australian Wagyu Beef Grilled Topped with Wild Mushrooms, Blue  
Potato and Parmesan Mousseline, Honey Roasted Baby Carrots



*or*

## **Lobster**

Thermidor, Hollandaise, Asparagus and Curry Leaf Scented Potato

## **Bouche De Noel**

Soft Sponge Cake Filled with Spanish Turrón Mousse and Covered  
in Dark Chocolate





# NEW YEARS EVE BUFFET DINNER



## Bread Station

Soft Bread, Mini Baguette, Sourdough, Sun Dried Tomato & Olives Focaccia, Grissini, Crispy Lavash, Mini Multi Grain, Pretzels, Dark Rye, Charcoal and Anise Bread, Cheese Bread, Roasted Garlic, Mini Pita

*Served With: Unsalted Butter, Truffle Butter*



## Appetisers & Starters

Cherry Tomatoes Filled with Goat Cheese and Basil, Tuna Tataki with Wasabi Pearls, White and Green Asparagus Rolled in Pancetta with Truffle Oil, Ajo Blanco Malagueño Shots with Marcona Almonds, French Gougere, Deep Fried Shrimp Spring Rolls with Sweet and Sour Sauce, Spinach and Feta Cheese Puffs



## Salads

Egg and Tuna, Tabbouleh, Pear and Chicken Caesar, Spicy Cauliflower and Halloumi Grilled, Mexican Beans and Corn, Thai Mango and Avocado, Cucumber with Tzatziki, Turkey, Apple and Arugula, Chicken Slaw, Pumpkin and Chickpeas

## Salad Bar Lettuce

Romaine, Arugula, Frisee, Radicchio, Lollo Rosso, Red Oak, Mizuna

*Dressings: Orange, Caesar, Italian, Lemon, Vinaigrette, Balsamic, Red Berries, Passion Fruit*

## Condiments

Corn, Cherry Tomatoes, Pickles, Black Olives, Green Olives, Tricolor Peppers, Shredded Carrots, Croutons, Beetroot, Artichokes, Red Onion, Chickpeas, Jalapeño, Mango, Tofu

## Mezze Station

Hummus, Babaganoush, Muhanmara, Dolmades, Muttabal



## Cold Cuts

Mortadella Bologna, Chorizo, Salami, Iberico Ham, French Ham, Garlic Sausage

## Terrine & Pâté

Terrine de Foie Gras, Pâté de Campagne, Pâté en Croute

## Cheese Corner

*France:* Brie, Camembert, Reblochon, Bleu D'Auvergne, Comte, Pont-L'Évêque, Sainte Maure De Touraine, Mimolette, Morbier.  
*Spain:* Tetilla Galicia, Idiazabal, Mahón, Manchego Semi Cured

## Dry Fruits

Figs, Dates, Mango, Apricots, Raisins

## Nuts

Walnuts, Cashew, Fried Almonds, Pistachio, Pecan

## Jams & Honey

Red Fruits, Peach, Fig, Honey



## Chilled Seafood On Ice

Oysters, Shrimps, Mussels, King Crab

*Sauces: Cocktail Sauce, Ali Oli, Mignonette, French Dressing, Horseradish*

## Smoked Fish

Salmon, Marlin, Tuna

## Caviar

Black, Salmon Roe, Wasabi (Potato Blinis, Boiled Eggs, Sour Cream, Diced Shallots)

## Marinated Salmon

Coffee Marinated

## Sushi & Sashimi Station

Sushi Rolls: Tuna, Salmon, Shrimp, Crab, Vegetables, Tofu, Tobiko

Sashimi: Tuna, Jackfish, Hamachi, Salmon, Red Snapper

Nigiri: Tuna, Jackfish, Hamachi, Salmon, Red Snapper





### **Soup**

French Bouillabaisse, Pumpkin Cinnamon Ginger and Carrot

### **Carving**

Beef Wellington, Glazed Pork Ham, Roasted Lamb Leg, Roast Wagyu Beef Brisket, Whole Fish in Sea Salt Crust

### **Hot Dishes**

Seychelloise Octopus Curry, Sauteed Prawns with Coconut Sauce, Chicken Blanquette with Porcini Mushrooms, Lamb Navarin

### **Garnish**

Steamed White Rice, Potatoes Boulanger with Truffle, Mixed Grilled Vegetables, Root Vegetables Curry

### **Grill Station Meat**

Beef Tenderloin, Pork Tenderloin, Lamb Chops

### **Fish**

Red Snapper, Job Fish in Banana Leaf, Salmon

### **Seafood**

Tiger Prawns, Squid

*Sauces: Creamy Mustard, BBQ Sauce, Dill Lemon Butter Sauce, Red Wine Jus, Creole Sauce, Blue Cheese, Garlic-Butter*

### **Live Tandoori**

Punjabi Fish Tikka, Seekh Kebab, Murgh Malai Tikka, Tandoori Subziyan, Assorted Tandoori Bread

### **Indian Station**

Rara Gosht, Fish Molly, Chicken Masala, Dal Panchmel, Jeera Dhania Aloo, Dal Makani, Methi Paneer Korma, Kashmiri Pulao

### **Asian Station**

Hoisin Beef, Chili Oyster Fish, Kung Pao Chicken, Chinese Pork Ribs

### **Traditional Christmas Desserts**

Christmas Stollen, Yule log, Spanish Turrón Selection, Christmas Cookies

### **International Sweets**

Assorted Macarons, Chocolate Dip Strawberries, Passion Fruit Crème Brûlée, White Chocolate and Salted Caramel Profiteroles, Marron Glace Tartlets, Chocolate Truffles, Gingerbread, Strawberry Cheesecake, Pineapple Sable, Pecan Pie

### **Hot Dessert**

Christmas Pudding with Brandy Sauce

### **Crêpe Station with Condiments**

Nutella, Peanut Butter, Whipped Cream, Maple Syrup, Honey

### **Chocolate Fountain**

### **Fruit**

Strawberry, Pineapple, Kiwi

### **Cakes**

Vanilla, Ginger bread, Oreo Cookies

### **Marshmallows**

### **Ice Cream & Sorbet**

Dark Chocolate With Brownie, Vanilla and White Chocolate Chips, Gingerbread, Pistachio, Lemon Mint & Champagne Sorbet

### **Sliced and Whole Fruit Selection**





# ORTHODOX CHRISTMAS EVE DINNER



## Bread Station

Soft Bread, Mini Baguette, Sourdough, Sun-dried Tomato & Olives Focaccia, Grissini, Crispy Lavash, Mini Multi Grain, Pretzels, Dark Rye, Charcoal and Anise Bread, Cheese Bread, Roasted Garlic, Mini Pita

*Served with: Unsalted Butter, Truffle Butter*

## Appetisers & Starters



Marinated Herring, Roasted Beetroot with Goat Cheese Mousse, Eggs Mimosa, Chicken Kurnik, Mushroom Perepechi, Strawberry Gazpacho Shots, Hummus

## Salads



Vinaigrette, Sauerkraut, Baby Carrot and Apple, Baby Mozzarella and Heirloom Tomatoes, with Fresh Basil and Virgin Olive Oil, Spanish Ensaladilla Rusa, Tashkent, Fatttoush, Greek Salad

## Salad Bar Lettuce

Romaine, Arugula, Frisee, Radicchio, Lollo Rosso, Red Oak, Mizuna

*Dressing: Orange, Caesar, Italian, Lemon, Vinaigrette, Balsamic, Red Berries, Passion Fruit*

## Condiments

Corn, Cherry Tomatoes, Pickles, Black Olives, Green Olives, Tricolor Peppers, Shredded Carrots, Croutons, Beetroot, Artichokes, Red Onion, Chickpeas, Jalapeño, Mango, Tofu

## Cold Cuts

Mortadella Bologna, Chorizo, Salami, Iberico Ham, French Ham, Garlic Sausage

## Terrine & Pâté

Terrine de Foie Gras, Pâté de Campagne, Pâté en Croute



## Cheese Corner

*France:* Brie, Camembert, Reblochon, Bleu D'auvergne, Comte, Pont-L'Évêque, Sainte Maure De Touraine, Mimolette, Morbier.  
*Spain:* Tetilla Galicia, Idiazabal, Mahón, Manchego Semi Cured

## Dry Fruits

Figs, Dates, Mango, Apricots, Raisins

## Nuts

Walnuts, Cashew, Fried Almonds, Pistachio, Pecan

## Jams & Honey

Red Fruits, Peach, Fig, Honey

## Chilled Seafood On Ice

Oysters, Shrimps, Mussels, King Crab

*Sauces Cocktail Sauce, Ali Oli, Mignonette, French Dressing, Horseradish*

## Smoked Fish

Salmon, Marlin, Tuna



## Caviar

Black, Salmon Roe, Wasabi (Potato Blinis, Boiled Egg, Sour Cream, Diced Shallots)

## Marinated Salmon

Beetroot and Creole Spices Gravlax

## Sushi & Sashimi Station

Sushi Rolls: Tuna, Salmon, Shrimp, Crab, Vegetables, Tofu, Tobiko

Sashimi: Tuna, Jackfish, Hamachi, Salmon, Red Snapper

Nigiri: Tuna, Jackfish, Hamachi, Salmon, Red Snapper





### **Soup**

Pumpkin Soup with Shrimps, Vegetables Minestrone

### **Carving**

Lamb Ouzi (N), Glazed Pork Ham with Grilled Pineapple (P), Beef Rib Bone

### **Hot Dishes**

Wok Fried Prawns with Cashew Nuts and Thai Chili, Pan Seared Salmon, Chicken Kiev, Beef Stroganoff

### **Garnish**

Brussel Sprouts with Garlic Butter and Crispy Bacon, Fried potatoes and Mushrooms, Maple Syrup Carrot and Parsnips Glazed, Steamed White Rice

### **Grill Station Meat**

Beef Tenderloin, Marinated Flank Steak, Lamb Chops

### **Fish**

Job Fish, Tuna, Halibut

### **Seafood**

Tiger Prawns

*Sauces: Creamy Mustard, BBQ Sauce, Dill Lemon Butter Sauce, Red Wine Jus, Creole Sauce, Blue Cheese, Garlic-Butter*

### **Vietnamese Noodles**

Chicken Pho, Beef Pho

### **Traditional Christmas Desserts**

Christmas Stollen, Yule Log, Spanish Turrón Selection, Panettone, Christmas Cookies

### **International Sweets**

Vienna Apple Strudel with Cinnamon Sauce, Assorted Macarons, Passion Fruit Mousse, Chocolate and Coffee Éclair, Mont Blanc, Chocolate Toffee Tart, Key Lime Pie, Coconut Crème Brûlée, Mini FruitTartlets, Red Velvet, Black Forest, Strawberry Shortcake

### **Hot Dessert**

Christmas Pudding with Brandy Sauce  
Crepe Station & Chocolate Lava with Condiments

### **Crêpe Station with Condiments**

Nutella, Peanut Butter, Whipped Cream, Maple Syrup, Honey

### **Chocolate Fountain**

### **Fruit**

Strawberry, Pineapple, Kiwi

### **Cakes**

Vanilla, Ginger Bread, Oreo Cookies  
Marshmallows

### **Ice Cream & Sorbet**

Dark Chocolate With Brownie, Vanilla and White Chocolate Chips, Gingerbread, Pistachio, Lemon Mint & Champagne Sorbet

### **Sliced and Whole Fruit Selection**

