

RIVERSIDE  
TERRACE



**Buffet Menu for New Year Eve BBQ terrace  
Thursday 31 December 2020**

**Soups**

Velvet seasonal mushroom soup with black truffle(V)  
Double capon chicken consommé with duck liver ravioli

**Pickles and Chutney**

Pickled mushrooms  
Pickled sweet and sour red onions in spiced balsamic with orange peels  
Pickled mustard cauliflowers  
Poor man's pickles  
Pickled spiced runner beans  
Stewed spiced snow peas  
Dijon mustard  
Cornichons  
Savories dills  
Mustard pickles  
Pickled beans  
Pickled onions and cucumbers  
Sweet sour dills

**Salad Bar**

Radicchio salad  
Endives  
Butter head  
Frisée  
Rocket salad  
Iceberg  
Green beans  
Mache lettuce  
Romaine  
Italian dressing  
Ginger soya dressing  
Thousand Island  
Balsamic dressing (V)  
Potato salad with bacon bits and mustard dressing  
Green bean salad with shallots and red radish(V)  
Baba Ganoush with hummus, yoghurt cucumber mint and pita bread (V)



### **Trimmings**

Garlic croutons  
Boiled plover eggs  
Grated parmesan  
Shredded cheddar cheese  
Chive rolls  
Pineapple cubes  
Black raisins  
Chopped walnuts  
Corn kernels  
Yam cubes  
Melons

### **Charcuterie Station**

Pâté en croûte with pork, foie gras and black truffle  
Winter capon pâté with foie gras, duck, pistachio and black truffle  
Potted pâté de Champagne with blue berry chutney  
Fine chicken liver parfait with vintage Porto and sherry  
Selections of International and French cheese  
Butter (V)  
Freshly baked loaf (Sourdough, Whole wheat bread, Multigrain bread, Brioche, Grissini)

### **Caviar Station**

Kaviari Baeri caviar  
Ikura caviar  
Avruga Caviar  
Smoked pike perch caviar  
Warm baby potatoes  
Blinis  
Pan-fried duck liver with mango sauce

### **Japanese Station**

Whole tuna  
Selections of Nigiri sushi, Maki, Sashimi, hand rolls and Californian rolls  
Selections of Tempura (Shrimps, Red garoupa, Vegetables)



### **Chinese Station**

Traditional Peking duck with pancake and condiments  
Eight treasure baked herbal organic chicken with steamed mantou  
Deep fried bean curd skin roll with crab and shrimp mosses  
Wok-fried vegetarian golden fin crab meat shredder Yunnan ham with scramble eggs  
Fried rice with black truffle and assorted mushrooms  
Crispy Noodle with tiger prawns and brown sauce  
Steamed Shanghai dim sum with crab meat and dry scallops  
Steamed lobster with spinach jade dumpling

### **Thai Station**

Spicy sea grape with herb salad  
Deep-fried shrimp with curry paste  
Chicken Massaman ball with pickled green vegetable  
Assorted crispy herbs and perch with sour sauce wrapped in betel leaves

\*\*\*\*

Spicy clear soup with Uthai Thani smoke dried fish  
Slow cooked chicken pandanus rice with bean sauce  
Red curry scallops with pumpkin and sweet basil  
Wok-fried banana stem with banana prawns and shrimp paste

### **Italian Station)**

Bruschetta with liver pâté  
Pomodoro  
Margherita pizza  
Frutti di Mare pizza  
Lasagna with gratinated beef  
Risotto with black truffle sauce in Parmesan wheel  
Risotto with seafood  
Agnolotti stuffed with ricotta cheese and spinach  
Caserecce  
Maccheroni  
Pomodoro sauce  
Carbonara sauce  
Siciliana sauce  
Seafood sauce



### **Fish and Seafood Station**

Home-carved oak smoked Tasmanian salmon with warm potato waffle  
Carved Salt cured salmon with X-O sauce rubbing  
Seafood tartare  
Seafood Plateau  
Poached royal gambas  
Boston lobster  
Cray fish  
Mussels  
Clams  
Red prawns  
Grey shrimps  
Winkles  
Alaskan crab claws  
Scallops  
Tomato-cocktail sauce  
Lime chili sauce  
Aioli  
Lemongrass remoulade

### **Warm Buffet**

Pan-fried beef fillet with morels sauce  
Duck confit with duck fat with potatoes and Italian parsley  
Aromatic vegan BBQ meat balls with Louisiana BBQ sauce (v)  
Steamed cod fish with ginger soya sauce  
Selections of seasonal winter vegetables from the Royal Project

### **Carving Station**

Roasted wagyu beef prime ribs with truffle jus and Yorkshire pudding  
Roasted suckling pork filled with orange and oregano stuffing  
Seabass in salted crust with Champagne sauce  
Red wine sauce  
Green pepper sauce  
Baked foil potatoes  
Boiled corn on the cob with honey butter  
Sour cream  
Bacon bits  
Celery  
Chives  
Grilled vegetables



**Live Station**

Freshly shucked French oysters  
Freshly shucked International oysters

**From the Charcoal grill and Plancha**

Chargrilled calamari marinated with olive oil and paprika  
Chargrilled blue river prawns with garlic, pepper and lemongrass  
Chargrilled lamb chop with mint jelly  
Chargrilled chicken and leek with ponzu sauce  
Chargrilled miso marinated eggplants (V)  
Chargrilled zucchinis (V)

**Desserts**

Fresh mango with sticky rice and condiments  
Golden nut caramel pie  
Raspberry and candy tartlets  
Napolitan ginger-mango tartlets  
Precious stones  
Strawberry and Champagne bubbles  
Milk and hazelnut chocolate pie  
Vanilla peanuts with truffles  
Chocolate religieuse  
Duo lemon and blackcurrant éclair  
Strawberry pistachio meter pie  
Tapioca coconut-mango shot  
Blueberry mascarpone tiramisu shot  
Passion fruit meter pie  
Chocolate and caramel meter pie

**Live dessert**

Nitrogen vanilla smoked caramel  
Strawberry and champagne firework  
Roasted pineapple with coconut cloud and basils  
Fancy cocktails granita

### **Ice Cream Counter**

Dark chocolate truffle ice cream

Smoked vanilla ice cream

Raspberry pepper ice cream

Gin & tonic sorbet

Caramelized apple sorbet

Champagne raspberry sorbet

Honey and pollen ice cream

Toppings

### **Jars & Extra**

Chouquettes

Financier

Meringues