



## **NEW YEAR EVE DINNER BUFFET**

**31 DECEMBER 2017**

### **SALAD BAR**

#### **Market Greens**

Mesclun Mix, Arugula, Baby Spinach, Iceberg, Butter and Romaine Lettuce

#### **Dressings and Emulsions**

Asian, Goma, Balsamic, Caesar, Italian, Thousand Island, Honey Mustard

#### **Salad Toppings**

Cherry Tomatoes, Olives, Corn Kernels, Shredded Carrots, Cucumber, Capsicum

Kidney Beans, Broad Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onions, Grilled Zucchini

#### **Vinegars and Oils**

Matured Red Wine, White Wine, Raspberries, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

### **APPETIZER AND SALAD**

Red Skin Potatoes Salad, Bacon Bits

Thai Beef, Glass Noodles Salad

Tuna Tataki, Green Beans, Olives

Tomatoes, Grapes, Age Balsamic

Chickpeas, Capsicum, Red Onions, Sherry Vinaigrette

Roasted Chicken, Kidney Beans

### **COLD CUTS SELECTION**

Black Forest Ham, Turkey Ham, Salami, Pastrami, Smoked Salmon, Snow Fish

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers, Grilled Zucchini

### **CHEESE**

Gourmet Cheese Selection

Jams, Mostarda, Nuts, Dried Fruits

Bread Sticks, Lavash, Crackers, Grapes

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

## **BREAD CREATIONS**

Daily Selection of Homemade Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaves

Salted and Unsalted Butter

## **JAPANESE COUNTER**

### **Selection of Sashimi, Sushi and Maki**

Salmon, Tuna

Tamago, Prawn, Innari

Hamachi, Sweet Prawn, Maguro

California, Ebi Fry (Prawn), Kanisara (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Soy, Ginger

## **OYSTER AND SEAFOOD**

Oyster, Boston Lobster and Claw

Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab, Snow Crab

Cocktail, Tartar, Mango Mayonnaise

Lemons, Mignonette, Tabasco

## **CARVING LIVE STATION**

Whole-Baked Suckling Pig

Chestnut Stuffing, Apple Sauce

Pan-Roasted Prime Ribs

Roasted Root Vegetables, Red Wine Jus

Roasted Lamb Leg

Garlic, Rosemary, Mint Sauce

Flambé Lobster Tail

Brandy, Hazelnuts, Mushroom

Assorted Mustard Selection

## **LOCAL ROASTED STALL**

Roasted Chicken, Roasted Duck, Pork Char Siew

Fragrant Chicken Rice

## **PASTA**

Tomato Basil Sauce, Beef Ragout, Forest Mushroom Cream

Chili Flakes, Parmesan Cheese, Chopped Parsley, Bacon Bits

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## **SOUP AND CRACKERS**

Seafood Chowder  
Cream of Cauliflower  
Herbal Pork Rib Soup  
Garlic Herb Croutons  
Salted Egg Fish Skin

## **HOT WESTERN**

Whole-Roasted Barramundi, Tomato Confit  
Seafood Gratin, Fennel, Dill  
Pan-Fried Chicken Thigh, Tomatoes, Bean Casserole  
Crispy Pork Knuckle, Caramel Apple  
Braised Beef Stew, Root Vegetable  
Salmon Confit, Saffron Cream, Baby Spinach  
Roasted Winter Vegetable  
Brussels Sprouts, Bacon  
Cajun Roasted Potatoes, Butter Banana Shallot

## **HOT ASIAN**

Sweet and Sour Chicken, Capsicum Trio  
Honey-Baked Cod Filet, Roasted Sesame  
Assam Prawn, Pineapple, Tomatoes  
Wok-Fried Beef, Black Bean Sauce  
Mongolian Lamb Stew  
Braised Vegetable, Egg Tofu  
Wok-Fried Seasonal Vegetable  
Barbecue Pork Belly, Fried Rice  
Seafood Fried Noodles

## **BBQ @ THE ALFRESCO**

Garlic-Thyme Boneless Leg Chicken  
Black Pepper Beef Steak  
Rosemary-Garlic Lamb Chop  
Salmon Steak, Lemon Zest  
Pork Collar, Teriyaki  
Pan-Grilled Spiral Chicken Sausages  
Seasonal Vegetables  
Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce  
Chili Sauce, Lime Wedge

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## **INDIAN CUISINE**

Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day, Condiments

## **PASTRIES AND SWEET ENDINGS**

“New Year Croquembouche”

Melt Chocolate Gâteau

Sengana Strawberry Chocolate Wealth

Brandy Cherry Cremeux, Ginger Spice

Coco Exotic Sable Tart

Matcha Soufflé Mascarpone

Chestnut Genoa, Blueberry Marmalade

Cognac Coffee Cup

Red Wine Petit Pear

Clementine Orange Cheese Cake

Raspberry Pistachio Panna Cotta

Almond Calissons

Grand Cru Chocolate Bonbons

Éclair Macaroons

Maple Financier

## **Chocolate Flambé Tiramisu**

Italian Dessert made from Combining Savoiardi Lady Finger Biscuits, Espresso, Mascarpone Cheese Emulsion, Eggs  
Sugar, Masala Wine, Rum and Cocoa Powder and Flambéed with Caramel Liqueur

## **Warm New Year**

Apple Cinnamon Sugar Cobbler, Vanilla Sauce

Banana Almond Crumble Streusel

## **Garden of Fruit**

Selection of Freshly Sliced Tropical and Seasonal Fruits

238 per guest

inclusive of free flow of “R” de Ruinart Champagne, wines, beer,  
cocktails, juices and soft drinks

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