

NEW YEAR'S EVE

APPETIZERS

Bread selection
Tapenade, hummus, Romesco
Assorted cheeses & cold cuts
Pickled vegetables, olives, charred peppers
Salad bar
Assorted dressings and vinaigrettes

SOUP

Watermelon gazpacho
Roasted zucchini soup

SEAFOOD GRILL

Shrimp marinated with spices, grilled asparagus
Mahi-mahi, red cabbage, green mojo
Octopus, rosemary garlic potato, pebre sauce
Tiquisque purée
Aoglio e olio pasta, parsley, parmesan

LIVE STATION, RICE & VEGGIES

Roasted whole chicken, charred tomato with herbs
Roast beef, portobello mushroom ragout
Grilled artichoke, spicy-citrus mayonnaise
Selection of sauces, tamarind BBQ, chimichurri

WOOD FIRED OVEN À LA MINUTE

Slow cooked lamb, sweet potato hash, port wine sauce
Braised short ribs, potato purée, truffel jus
Eggplant, garlic mojo & basil pesto
Roasted squash with hazelnuts, brown butter & rosemary

SWEETS

Baklava, pistachio, honey
Sweet lemon mousse, berries
Chocolate & caramel tart
Paris-Brest, sweet corn

\$80 per person
\$40 child ages 5-11

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge

