

# NEW YEAR'S EVE

## BUFFET MENU

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### 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

