

SOUPS & STARTERS



ITALIAN SEAFOOD SALAD WHOLE POACHED SALMON EN BELLEVUE ROAST DUCK & MANGO SALAD PRAWN COCKTAIL CAPRESE SALAD WITH PROSCUITTO SMOKED SALMON WITH HORSERADISH D.I.Y. SALAD BAR ASPARAGUS CREAM SOUP GRILLED BEEF SALAD SPICY CURRIED FISH CAKES VEGETABLE SPRING ROLLS CRISPY WONTONS WITH PLUM SAUCE KORAT STYLE CHICKEN WINGS POMELO & SHREDDED CHICKEN SALAD PRAWN TOM YAM

FROM THE GRILL

ROCK LOBSTER | BLUE CRAB | PRAWN | SQUID SPIT ROASTED SUCKLING PIG HERB ROASTED LEG OF LAMB AUSTRALIAN BEEF RIBEYE ROAST MARINATED CHICKEN | AUSTRALIAN BEEF SKEWERS



MAINS



PRAWN & SALMON CASSEROLE

DAUPHINOISE POTATOES

TERIYAKI PORK WITH GRILLED PINEAPPLE

GARLIC & PEPPER SEABASS

LAMB MASSAMAN CURRY

CHICKEN GREEN CURRY

VEGETABLE FRIED RICE

STEAMED JASMINE RICE

DESSERTS



BLACK FOREST TRIFLE
CHOCOLATE TRUFFLE TART
EXOTIC FRUIT TARTLETS
COFFEE CRÈME CARAMEL
ASSORTED PETIT FOURS
BLUEBERRY CHEESECAKE
COCONUT ICE CREAM
TRADITIONAL THAI DESSERTS
FRESH SEASONAL FRUITS
CRÊPE STATION

31 DEC 2018 | 7:30 PM ONWARDS ADULTS 5,490B* CHILDREN (6-12) 2,745B*

*VAT & SERVICE CHARGE NOT INCLUDED