



NEW YEAR'S EVE

THE BEACH AT ANANTASILA

- SOUPS & STARTERS -

ITALIAN SEAFOOD SALAD
WHOLE POACHED SALMON
ROAST DUCK & MANGO SALAD
PRAWN COCKTAIL
TOMATO, MOZZARELLA, & PARMA HAM SALAD
PRAWN SALAD WITH DILL & WASABI MAYO
SMOKED SALMON WITH HORSERADISH SAUCE
GARDEN SALAD WITH A SELECTION OF CONDIMENTS & DRESSINGS
ASPARAGUS CREAM SOUP

SPICY FISH CAKES
VEGETABLE SPRING ROLLS (V)
CRISPY WONTONS WITH PLUM SAUCE
POMELO & SHREDDED CHICKEN SALAD
GRILLED BEEF SALAD
PANDAN CHICKEN
PRAWN TOM YUM

- LIVE COOKING -

SPIT ROASTED SUCKLING PIG
ROASTED LEG OF LAMB
WHOLE AUSTRALIAN BEEF TENDERLOIN

ROCK LOBSTER, BLUE CRAB, PRAWN, & SQUID
THAI-STYLE BARRACUDA FILLETS
MARINATED CHICKEN
AUSTRALIAN BEEF STEAKS
WOK-TOSSED VEGETABLES



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- MAINS -

PRAWN & SALMON CASSEROLE
DAUPHINOISE POTATOES

SEA BASS WITH GARLIC & PEPPER
TERIYAKI PORK MEDALLIONS WITH GRILLED PINEAPPLE
AUSTRALIAN WAGYU BEEF MASSAMAN CURRY
CHICKEN GREEN CURRY
CHOW MEIN NOODLES
VEGETABLE FRIED RICE
STEAMED JASMINE RICE

- DESSERTS -

BLACK FOREST TRIFLE
CHOCOLATE TRUFFLE TART
EXOTIC FRUIT TARTLETS
COFFEE CRÈME CARAMEL
ASSORTED PETIT FOURS
BLUEBERRY & WHITE CHOCOLATE MOUSSE
OPERA CAKE
CRÊPE STATION
COCONUT ICE CREAM
TRADITIONAL THAI DESSERTS
FRESH TROPICAL FRUITS

ADULTS 5,490B PER PERSON
CHILDREN (6-12 YEARS) 2,745B PER PERSON

SERVICE CHARGE OF 10% NOT INCLUDED