

NEW YEAR EVE

Countdown Party

BUFFET DINNER

31 DECEMBER 2026 | 6.30 PM - 10.30 PM | SKY LOUNGE | \$298.00++ PER PAX

APÉRITIF

Foie Gras Sliders
(Butler Service when the Guest Arrived)

SEAFOOD BAR ON ICE

Sweet Hosu Prawn, Venus Clam, Cooked Brown Crab,
Canadian Cooked Sea Whelk

Dips & Condiment
Lemon Wedges, Mignonette Vinegar, Spicy Hot Sauce,
and Tabasco Sauce

CRUDO

Atlantic Salmon with Plum Vinaigrette

MIX & MATCH HEALTHY BAR

Mesclun Salad, Mix Lollo Rosso Lettuce, Kale
Cherry Tomato, Telegraph Cucumber, Onion, Chick Pea,
Olives Kalamata, Sweet Corn Kernel, Parmesan Cheese

Dressing & Vinaigrettes
Extra Virgin Olive Oil, Thousand Island, Balsamic Vinaigrette,
Lemon Vinaigrette
Fleur de Sel and Pepper

FESTIVE SEASON COMPOUND SALADS

Thai Octopus Salad with Shredded Green Mango
Smoked Chicken and Bocconcini Cheese Salad
Tuna Tataki Salad
White Anchovy, Zucchini, Capsicum & Walnut Salad

CHARCUTERIE & CHEESE BOARD

Parmigiano Cheese / Roquefort Cheese / Brie de Meaux Cheese
Prosciutto Ham, Milano Salami, Black Forest Ham

Condiments
Assorted Nuts, Water Biscuit, Lavoosh, Grissini Stick,
Dried Cranberry, Dried Prunes, Dried Apricot, Honey,
Cornichons, Gherkins, Cocktail Onions, Olive, Capers Berries

SOUP

Double Boiled Coconut Chicken & Fish Maw Soup

ENTRÉE

Roasted Mala Lamb Leg
Steamed Giant Garoupa with Tamarind Curry Gravy
Pacific Ocean Seafood Pie
Mongolian Pork Ribs
Wok Fried Vegetable Country Style (V)
Claypot Chinese Sausage, Yam Rice

CARNIVORE CARVING

Roasted Black Garlic Angus Beef Prime Ribs
Dijon Mustards, Truffles Jus

BABY ABALONE SINGAPORE LAKSA

Braised Baby Abalone, Fish Cake, Prawn, Quail Egg,
Bean Sprout, Laksa Noodles & Sambal

SWEETS TEMTATION

Lamington Cake
Chocolate Fudge Cake
Lychee Strawberry Cake
Chempedak Cheese Cake
Orange Jivara Chocolate Cake
Douceur Lactee Cake
Tropicana Fresh Cut Fruits Platter