



FESTIVE NEW YEAR EVE DINNER

APPETIZERS AND SALAD

Foie Gras, Crab Cake, Oysters, Aligot Potatoes, Cous Cous Salad, Lentil Salad, Quinoa Salad, Grilled Vegetable, Vietnamese Beef Salad, Olivier Salad, Green Mango & Prawn Salad, Pickled Anchovy Salad, Chickpea Salad, Sauerkraut, Smoked Duck & Beetroot Salad, Roasted Brussels Sprout Salad, Waldorf Salad

BREAD

Baguettes, Viennois Bread, Walnut Bread, Seeded Bread, Pumpkin Bread, Herbed Focaccia, Ciabatta, Anchovy & Onion Rolls, Pain de Campagne

CARVERY

Beef Wellington, Chestnut Roast, Cobia Coulibiac, Whole Roasted Quail with Red Wine Sauce and Garlic Puree

SIDES

Cauliflower Cheese, Jansens Frestelse, Pumpkin Soup, Red Wine Poached Pears, Stir Fried Veggie, Roasted Potatoes, La Veranda Fried Rice, Garlic-Butter Escargots

COLD CUTS & CHEESE

Parma Ham, Chorizo, Salami, Smoked Mackerel Terrine, House Cured Gravdax, Duck Rillettes, Chicken Liver Pate, Gouda, Tomme de Savoie, Comte, Mimolette, Brie de Meaux, Danablu

SEAFOOD GRILL

Squid, Tiger Prawns, Red Snapper, Giant Clams, Swimmer Crab, Jack Mackerel, Yellowtail Scad, Climbing Perch, Red Tilapia, Shortfin Scad, Spiny Lobster, Slipper Lobster, Local Scallops, Emperor Fish, Black Pomfret

DESSERT

Ice Cream & Sorbet, Crepe Station, Galette des Rois, Kransekake, Bibingka, Risalamande, Scotch Shortbread, Oliebollen, Opera, Assorted Cupcakes (Brown Sugar, Chocolate, Peanut Butter), Black Bun, Pomegranate Cheesecake, Fruit, Tiramisu, Vasilopita, Topsy Laird Trifle, Pates de Fruit, Calissons, Macarons