MEERU ISLAND RESORT & SPA

NEW YEAR'S EVE GALA DINNER BUFFET 2017

APPETIZERS

PLATTERS OF MARINATED SHRIMPS AND GREEN LIPPED MUSSELS LAYERED DUCK TERRINE WITH CITRUS DRESSING TIAN OF CRABMEAT, AVOCADO, TOMATO CONCASSE AND ASPARAGUS V SELECTION OF SUSHI AND SASHIMI WITH PICKLED GINGER, WASABI AND SOYA SAUCE ARRAY OF SMOKED FISH WITH MARINATED VEGETABLES AND MUSTARD AND CAPER DRESSING GOATS CHEESE, PICKLED BEETROOT, LARGE TOMATOES DRIZZLED WITH BASIL PESTON VEGETABLE SHOOTERS WITH VARIOUS DIPS PARMA HAM AND CHORIZO SAUSAGE WITH PICKLED ONIONS AND OLIVES

COLD SELECTION FROM THE SALAD BAR

CHOOSE FROM A WIDE CHOICE OF GARDEN GREENS AND COMPOSED SALADS V ACCOMPANIED WITH A VARIETY OF DRESSINGS, INFUSED OILS AND VINEGARS V

SOUP & BREAD STATION

CELERIAC AND SPINACH SOUP WITH KALE CHIPS FRESHLY BAKED BREADS INCLUDING WHOLE MULTIGRAIN, ROLLS, CRUSTY AND MORE...V

CARVERY STATION

ROAST LOIN OF PORK WITH JERK SEASONING ROAST RACK OF LAMB WITH MARJORAM AND CABERNET SAUCE

FROM THE GRILL

FILLETS OF RED SNAPPER WITH A LIGHT GRENOBLOISE DRESSING

HOT SELECTION

GRILLED LOBSTER TAIL AND KING PRAWNS WITH GARLIC AND LEMON BUTTER BAKED FILLET OF SALMON WITH SAFFRON AND GINGER CREAM CORN FED CHICKEN BREAST WITH PEPPERONATA AND TARRAGON CREAM NASI GORENG WITH PRAWN CRACKERS AND SPICY PEANUT SAUCE FONDANT POTATOES WITH THYME V

FRIED POLENTA CAKES WITH GRILLED VEGETABLES AND ROAST RED PEPPER SAUCE V COCONUT RICE V

LENTIL AND KIDNEY BEANS WITH VEGETARIAN SAUSAGE AND RED ONIONS $label{V}$

LIVE ACTION COOKING STATION

ITALIAN PASTA STATION WITH A VARIETY OF SAUCES AND GARNISHES V TANDOORI CHICKEN FROM THE TANDOOR OVEN WITH INDIAN BREADS AND CORIANDER RAITA BEEF TENDERLOIN FLAMBÉ WITH COGNAC, TOMATOES, MUSHROOMS AND CREAM

CHEESEBOARD

SELECTION OF GOURMET CHEESES, WITH CRACKERS AND BISCUITS, SERVED WITH CHUTNEYS AND PRESERVES

DESSERTS

NEW YEAR TRUFFLES CAKE MACAROON PYRAMID **CHOCOLATE & RASPBERRY TERRINE** COINTREAU CREME BRULEE HAZELNUT CHOCOLATE CAKE **OPERA**

MANGO CHEESE CAKE WHITE CHOCOLATE RASPBERRY MOUSSE CAKE GATEAU SAINT HONORE

SPICY PUMPKIN PIE **ORANGE & STRAWBERRY PARFAIT** RED WINE POACHED PEARS FRESH TROPICAL AND EXOTIC FRUITS SLICED TO ORDER

FRESH PINEAPPLE AND PAPAYA FRITTERS ASSORTED ICE CREAMS