A SPARKLING SOIRÉE NEW YEAR BUFFET DINNER MENU

LATEST RECIPE 29 AND 30 DEC 2017 18:00-22:00



LE MERIDIEN SINGAPORE, SENTOSA

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A SPARKLING SOIRÉE NEW YEAR BUFFET DINNER MENU

\$88 PER ADULT, \$44 PER CHILD (07 TO 11 YEARS OLD) CHILDREN AGED 06 AND BELOW DINE FOR FREE.

TOP UP \$30 FOR FREE FLOW OF SPARKLING WINE, BEER AND SOFT DRINKS!

SEAFOOD ON ICE

AUSTRALIAN QUEEN SCALLOPS, TIGER PRAWNS, 1/2 SHELL MUSSELS, COLD MUD CRABS AND ASSORTED CLAMS

Tangy chilli lemon, cocktail sauce, lemon wedges

APPETISERS

ROASTED TURKEY SALAD WITH SESAME DRESSING

THAI CHICKEN SALAD

ORIENTAL DUCK SALAD

BAKED WHOLE SALMON

POTATO SALAD WITH OLIVES AND TUNA

CRABMEAT SALAD WITH CORIANDER LEAVES

ROASTED PUMPKIN WITH ALMOND SALAD

MESCLUN MIXED GREEN SALAD

French dressing, Thousand Island dressing, aged balsamic vinegar, olive oil, red wine vinaigrette

ACTION STATIONS

ROASTED WAGYU D RUMP WITH AU JUS

 $\frac{\text{ROASTED PORK COLLAR WITH ROASTED HERBS}}{\text{AND POTATOES}}$

Black pepper sauce, chilli sauce, horseradish, mango chutney, Tabasco sauce and mustard

INDIAN PRATA

Plain or egg, served with vegetarian curry and chicken curry

CHICKEN RICE

ROASTED DUCK, CHAR SIEW AND ROASTED PORK

SINGAPORE LAKSA

SPAGHETTI AND LINGUINE

Bolognese or Carbonara

CULINARY INSPIRATIONS

TRADITIONAL OXTAIL STEW

BRAISED CHICKEN IN SPICY TOMATO SAUCE

SAUTÉED BRUSSEL SPROUTS WITH CARROTS AND BACON

STIR-FRIED PRAWNS WITH OATS AND CHICKEN FLOSS

CRISPY SOFT-SHELL CRAB

Served with wasabi dip

PAN-FRIED SNAPPER WITH TURMERIC SAUCE

SICHUAN-STYLE STIR-FRIED BEEF

FRIED SEAFOOD RICE

STIR-FRIED NOODLES WITH CRABMEAT

SOUP

CREAM OF WOOD MUSHROOM

PETIT BITES FOR THE LITTLE ONES

CHICKEN NUGGETS

BREADED PRAWNS

CHEESE TOFU

GYOZA

DESSERTS

PREMIUM ICE CREAM

Served with baked almond flakes, chocolate sauce, crunchy Valrohna pearls, mixed berry compote and waffle cones.

SUMMER BERRY LEMON TARTS

APPLE AND MASCARPONE CHEESE CAKE

COFFEE-CARAMEL CREAM

CHESTNUT-CHOCOLATE SWISS ROLLS

ASSORTED PETIT ÉCLAIRS

CRUNCHY MERINGUE LOLLIPOPS

DULCE DE LECHE CHOCOLATE TARTS

CHOUX PUFFS

RASPBERRY MOUSSE

LYCHEE PANNA COTTA

STICKY TOFFEE WALNUT PUDDING

CARAMEL BANANA PECAN NUT CRUMBLE

SUGEE CAKES

CHENG TNG

FUNGUS WITH RED DATES AND PAPAYA

