

De Forni
Ristorante Italiano

New Year's Eve Dinner Buffet

Friday 31th December 2021
6:30pm to 10:30pm

**\$120++ New Year's Eve Dinner Buffet
with a glass of Louis Roederer Champagne**

\$60++ Child under 12 years old

Appetizers

Veal Tonnato
Imported Beef Carpaccio
Assorted Cold Cuts, Pickles
Minced Chicken Salad, Peanuts Khmer Style
Banana Flower Salad, Fresh Water Fish, Cucumber Khmer Style
Green Mango, Papaya Salad, Dried Shrimps Khmer Style
Pomelo Salad, Spicy Prawn Khmer Style

Salmon Station & Bloody Mary Station

Salmon Beetroot Gravlax
Smoked Salmon
Salmon Carpaccio
Horseradish Cream, Lemon Wedges, Capers, Pickled Cucumber, Chopped Shallots, Sour Cream, Green Onions, Virgin Sauce

Fresh & Chilled Seafood

Fines De Claire N°2 Oysters From France
Totten Inlet Oysters from USA
Prawns
Green Mussels
Kep Flower Crabs
Squids
Mekong River Lobsters
Canadian Lobsters
Shallot Red Wine Vinegar, Tomato Salsa, Cocktail Sauce, Mayonnaise, Lemon Wedges

Salad Bar

Croûtons, Quail Eggs, Lettuce & Frisées, Cherry Tomato, Parmesan,
Grilled Peppers Antipasto, Cashew Nuts, Caesar Dressing, Mayonnaise, Ketchup,
1000 Island, Italian Dressing, French Dressing, Olive Oil, Balsamic Vinegar, Dijon Mustard

Live Station

French Duck Foie Gras
Kampot Pepper Sauce, Apples Compotes

Soups

Lobster Bisque
Khmer Beef Wonton Soup

Barbecue Station

Tiger prawn
Salmon
Fisherman's Local Sea Fish
Beef Bone Rib Eyes

Hot Station

Stir Fried Kep Crab Pepper, Lobster,
Seafood au Gratin, Sautéed Spinach,
Garlic Cream, Beef Cheek Masamman Curry,
Sautéed Organic Khmer Vegetables, Roasted Duck Red Curry,
Sautéed Green Beans, Sautéed Baby Potatoes with Snail Butter,
Shrimp Sweet & Sour,
Creamy Potato Gratin with Parmesan Cheese

Pastas

Choice of your Sauces

Roasts

Roasted Lamb Leg
Pork Ham, Pineapple, Honey
Roasted Australian Beef Tenderloin
Peppercorn Sauce, Red Wine Sauce, Dijon, Grain Mustard, Mint Sauce

Assorted Cheeses from Europe & Homemade Artisan Breads

Sweet Temptations

Fresh Berry Fruit, Tropical Fruit, Pithivier
Festive Cookies, Crème Brûlée, Cake Pudding,
Black Forest Cake, Cheese Cake, Banana Fruit Cake
Assorted Tart and Tartlets, Assorted French Pastry, Assorted Praline
Chocolate Fountain, Marshmallow & Fruit, Macaroons, Mille-Feuille,
Chocolate Mousse, Fruit Savarin

