

New Year's Eve Dinner Buffet

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

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

\$60++ Child under 12 years old

Appetizers

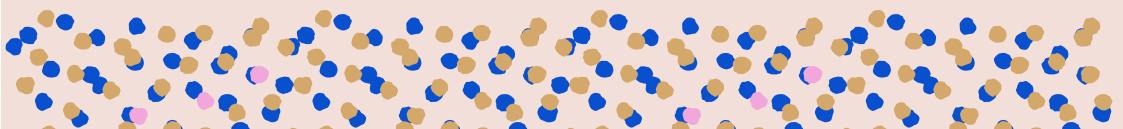
Veal Tonnato Imported Beef Carpaccio Assorted Cold Cuts, Pickles Minced Chicken Salad, Peanuts Khmer Style Banana Flower Salad, Fresh Water Fish, Cucumber Khmer Style Green Mango, Papaya Salad, Dried Shrimps Khmer Style Pomelo Salad, Spicy Prawn Khmer Style

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

