



# New Year's Eve Dinner Buffet

Friday 31<sup>st</sup> 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

