



ENCHANTED WILDERNESS

NEW YEAR EVE
DINNER 2024

APPETIZER

Hawaiian Chicken Salad
Slow Cooked Roasted Beef with Horseradish sauce
Mango and Avocado Salad
Fresh hamachi with Ginger Shoyu dressing
Vietnamese Vegetable Springroll with Sweet Chili Sauce
Seared Tuna Roll with Pickled Cucumber
Fresh Cheese Burrata
Roasted Peach
Tomato Cherry
Chicken Liver Pate
Caramelized Onion
Focaccia Bread
Tomato Confit
Garlic Bread
Pesto

SEAFOOD ON ICE

Live Oyster Basket (lemon wedges, shallots and red wine vinegar)
Assorted Maki Rolls
Tuna and Salmon Nigiri
Poached and River Prawn,
Clam Stew in White Wine
Mussels Stuffed Brunoise Vegetables
Poached Lobster Roll,
Stuffed Fish Baramundi with Salmon

CONDIMENTS

Lemon & Lime Wedges
Cocktail Sauce : Thousand Island, Mignonette, Wasabi mayonnaise

COLD CUTS

Salmon Gravlox, Prosciutto Parma Ham, Beef Pastrami, Chicken Mortadella
(Tomato relish, gherkin, pig and pickled chutney, capers, onion pickled)



LIVE SALAD STATION

Caesar Salad: prawns, chicken, grana padano cheese, crouton
Quinoa Salad: quinoa, capsicum, cherry tomato, red onion, baby romaine lettuce, parsley,
balsamic vinaigrette

RAW BAR

Assorted Lettuce, Corn Kernel, Pickled Onion, Capsicum, Tomato, Celery Sticks, Cucumber, Carrot,
Onion Rings, Broccoli, Cauliflower, Red Radish, Pickled Pumpkin, Pickled Cucumber

SELECTION OF CHEESE

Blue Cheese, Brie Cheese, Goat Cheese, Raclette Cheese, Manchego, Camembert Cheese

CARVING STATION

Slow Roasted Australian Beef Sirloin (red wine sauce, horseradish, mustard)
Stuffed Leg of Australian Lamb with Rosemary Gravy Sauce
Poached Whole Fish Barramundi (lemon butter sauce)
Assorted Condiments: Mushroom Sauce, Black Pepper Sauce, Hollandaise Sauce, Mint Jelly
Balsamic Meat Jus, Yorkshire Pudding, Stuffed Mushroom with Cheese
Roasted Honey Gammon

SOUP

Lobster Bisque
Roasted Pumpkin Crème Soup

BREAD STATION

Bread Selection : Sour Dough, Hard Roll, Soft Roll, Ciabatta, Small Banquet
Protein Selection: Fresh Tuna Loin, Chilled Australian Beef Tenderloin, Norwegian Smoked Salmon
Condiment Bar : Chopped Red Onion, Chopped Gherkin, Chopped Capers
Chopped Parsley, Black Pepper whole
Hand chopped Tartar station
Butter portion

FROM THE CHARCOAL

Grilled King Prawn, Calamari, Grilled Lamb Brochette, Australian Beef Sirloin,
Beef Burgers, Grilled Baby Snapper, Clam, Pork Rib,
Condiments: BBQ Sauce, Hollandaise, Black Pepper Sauce, Lemon Butter Sauce, Mustard,
BBQ Sauce





HOT FOOD

Sauteed Bok Choy with Soft Tofu and Shiitake Mushroom

Corn Kernel Creamy Sauce

Potato Lyonnaise

Seafood Cannelloni

Crispy Pork Belly with Sautéed Red Cabbage

Sauteed Green Vegetables

Lamb and Mushroom Stew

Seafood Thermidor

PASTRY SELECTION

Gingerbread Mille-Feuille

Espresso Crème Brûlée

Apple Crumble with Vanilla Sauce

Classic Chocolate Brownie

Blueberry Cold Cheesecake

Mango Passion Panna Cotta

Croquembouche,

Exotic Fruit Tart

Marshmallow Bar with Condiments

Assorted Indonesian Sweets

Banana Milk Mousse

Peanut Carrot Cake

LIVE STATION

Crepes with Vanilla Brandy Sauce and, Orange Sauce

Selection Velluto Gelato

Chocolate Fountain with Dipping Items : Strawberry, Banana, Pineapple,

Mango, Brownies, Marshmallows

CUT FRUITS

Pineapple, Rock Melon, Red Watermelon, Mango, Red Dragon Fruit, Papaya, Tropical Whole Fruits