

# MEERU ISLAND RESORT & SPA

## NEW YEAR'S EVE GALA DINNER BUFFET 2016

### APPETIZERS

GINGER AND LIME MARINATED SHRIMPS WITH DILL CREAM  
LAYERED DUCK TERRINE WITH CITRUS DRESSING  
TIAN OF CRABMEAT, AVOCADO, TOMATO CONCASSE AND ASPARAGUS ♡  
SELECTION OF SUSHI AND SASHIMI WITH PICKLED GINGER, WASABI AND SOYA SAUCE  
ARRAY OF SMOKED FISH WITH MARINATED VEGETABLES AND MUSTARD AND CAPER DRESSING  
GOATS CHEESE, OLIVE TAPENADE, LARGE TOMATOES DRIZZLED WITH BASIL PESTO ♡  
GARLIC NAAN DIPPERS WITH FRESH CORIANDER AND MINT RAITA ♡  
PARMA HAM AND CHORIZO SAUSAGE WITH PICKLED ONIONS AND OLIVES

### COLD SELECTION FROM THE SALAD BAR

CHOOSE FROM A WIDE CHOICE OF GARDEN GREENS AND COMPOSED SALADS ♡  
ACCOMPANIED WITH A VARIETY OF DRESSINGS, INFUSED OILS AND VINEGARS ♡

### SOUP & BREAD STATION

CREAM OF WILD MUSHROOM ENHANCED WITH MADEIRA WINE ♡  
FRESHLY BAKED BREADS INCLUDING WHOLE MULTIGRAIN, ROLLS, CRUSTY AND MORE... ♡

### CARVERY STATION

ROAST LOIN OF PORK WITH A TREACLE AND DIJON MUSTARD GLAZE  
ROAST RACK OF LAMB WITH MARJORAM AND CABERNET SAUCE

### FROM THE GRILL

FILLETS OF RED SNAPPER WITH A LIGHT GRENOBLOISE DRESSING

### HOT SELECTION

GRILLED LOBSTER TAIL AND KING PRAWNS WITH GARLIC AND LEMON BUTTER  
BAKED FILLET OF SALMON WITH SAFFRON AND GINGER CREAM  
CORN FED CHICKEN BREAST STUFFED WITH SPINACH, CARMELISED ONION AND PANCETTA JUS  
NASI GORENG WITH PRAWN CRACKERS AND SPICY PEANUT SAUCE  
FONDANT POTATOES WITH THYME ♡  
FRIED POLENTA CAKES WITH GRILLED VEGETABLES AND ROAST RED PEPPER SAUCE ♡  
COCONUT RICE ♡  
LENTIL AND KIDNEY BEANS WITH VEGETARIAN SAUSAGE AND RED ONIONS ♡

### LIVE ACTION COOKING STATION

ITALIAN PASTA STATION WITH A VARIETY OF SAUCES AND GARNISHES ♡  
TANDOORI CHICKEN FROM THE TANDOOR OVEN WITH INDIAN BREADS  
AND CORIANDER RAITA  
BEEF TENDERLOIN FLAMBÉ WITH COGNAC, TOMATOES, MUSHROOMS AND CREAM

### CHEESEBOARD

SELECTION OF GOURMET CHEESES, WITH CRACKERS AND BISCUITS,  
SERVED WITH CHUTNEYS AND PRESERVES

### DESSERTS

NEW YEAR TRUFFLES CAKE  
MACARON PYRAMID  
CHOCOLATE & RASPBERRY TERRINE  
COINTREAU CRÈME BRULEE  
HAZELNUT CHOCOLATE CAKE  
OPERA  
MANGO CHEESECAKE  
WHITE CHOCOLATE RASPBERRY MOUSSE CAKE  
GATEAU SAINT HONORE  
SPICY PUMPKIN PIE  
ORANGE & STRAWBERRY PARFAIT  
RED WINE POACHED PEARS  
FRESH TROPICAL AND EXOTIC FRUITS SLICED TO ORDER  
FRESH PINEAPPLE AND PAPAYA FRITTERS  
ASSORTED ICE CREAMS