



# NYE@ CLUB55

## Seafood Bar on Ice

Poached Tiger Prawns, Alaskan Crab Legs  
Manila Clams, Mussels, Oysters, Octopus

### Condiments:

Lemon Wedges, Lime Wedges, Tabasco Sauce  
Cocktail Sauce, Mary Rose, Mayonnaise Mignonette

## Charcuterie

Iberico Parma Ham, Air Dried Beef, Traditional Condiments

## European & Artisan Cheeses

Selection of Fine Cheeses  
Dried Fruit, Dried Nuts, Fresh Grapes  
Crackers, Lavosh

## Baker's Breads

Rye Bread, Walnut & Raisins, Baguette  
Chocolate Brioche, Bread Sticks

## Cold Savouries

Foie Gras Terrine, Port Wine Gel, Apple Aioli  
Truffle Cauliflower, Scallop Tartar, Olive Oil Caviar  
Lobster Hemisphere, Fennel Remoulade, Caviar  
Tuna Ceviche & Smoked Eel  
Baby Carrot Terrine, Citrus Aioli

## Warm Savouries

Chili Crab Waffle, Yuzu Pearl  
Texture of Corn, Soil  
Kurobuta Pork Belly, Pumpkin, Hazelnut  
Teriyaki Beef Short Rib, Potato Noodle, Black Truffle

## Live Station

Tomahawk Steak  
Caramelized Cipollini Onion, Watercress,  
Crispy Potato, Porto Sauce

## Dessert

### Whole Cakes

White Chocolate Berries Cheese Cake  
Vanilla Champagne Cassis Mousse Cake  
Dark Chocolate Majestic Cake

### Miniatures

Baheibi Milk Chocolate Raspberry Paris Brest  
Ariguani Hazelnut Chocolate Lolly  
Manjari Coconut Daquiose  
White Chocolate Belle Helene

### Verrines

Dulchey Panna Cotta, Mango Banana Coulis,  
Vanilla Emulsion  
Guanaja Chocolate Mousse, White Wine Raspberry Jelly  
White Chocolate Orange Cream, Espresso Custard  
Jivara Milk Chocolate Praline Cream, Lemon Thyme Biscuit

### Warm Dessert

Chocolate Chip Brioche Pudding with Candied Citrus Fruits

### Chocolate Bark and Bonbons

Milk Chocolate Macadamia Bark  
Dark Chocolate Almond Bark  
White Chocolate Cranberry Bark  
Dark Chocolate Praline  
Milk Chocolate Praline  
White Chocolate Praline

### Cookies

Dark Chocolate Chip  
White Chocolate Raspberry  
Double Chocolate

Sliced Fresh Seasonal Fruit & Berries