

# CARNAVAL DINNER MENU

## STARTERS

Artisanal Cured Cold Cuts

Dried Lamb Leg, Dried Beef,

Horseradish, Olives, Gherkins, Silver Onion

### Cheese Selection

Affineur French Cheeses, Parmesan Cheese, Brie, Swiss Cheese, Aged Cheddar, Blue Cheese

Selection of Chutneys /Grapes / Dry Fruits / Nuts

### Bread Station (G)(N)

Homemade Artisan breads & Loaves Served with Condiments

### Fresh Local Garden Greens

Carrots, Marinated Mushrooms, Green Beans, Red Onion, Cherry Tomato, Bell Pepper, Cucumber, Capers, Roast Confit Onion, Roast Confit Garlic

### Bruschetta Bar (D)(N)(G)

Focaccia, French Bread, Grissini, Ciabatta

Avocado Hummus, Tomato Salsa, Salsa Verde, Eggplant Chutney, Puttanesca, Muhammara

### Sashimi Selection with Condiments (SF)(S)(D)

Salmon, Tuna, Wasabi, Pickle Ginger, Soy Sauce, Sushi Rice, Avocado, Seaweed, Pickle Radish. Cucumber, Togarashi Japanese Mayo

### Chilled Seafood

Prawns, Crab, Mussels, Oysters (SF)

### Cold Platters (D)(N)(G)

Fish Mosaic, Chicken Terrine, Roasted Vegetable, Seafood Terrine

### Individual Salads

- Chicken Liver Mousse with Crispy Chestnut Crumble (D)(G)(N)
- Smoked Duck Breast with Caramelized Pears and Flaked Almond (N)(D)
- Eggplant Frittata with Mustard Mayonnaise (D)
- Watermelon Gazpacho Shooters (V)
- Strawberry Gazpacho Shooters (V)

### Compound Salad

- Curried Cauliflower with Mango Salsa (V)
- Crab Salad with Homemade Avocado Salsa (SF)(D)
- Mushroom Garden with Baby Vegetable & Truffle Cream Cheese (D)
- Poached Peach with Beetroot and Orange Segments Pomegranate Glaze (V)
- German Potato Salad with Tuna (D)(S)
- Maple Glazed Pumpkin on Tomato & Spinach Jelly (V)

## SOUP

- Maple Roasted Butternut Squash & Celeriac Soup (D)(V)
- Seafood Minestrone Soup (D)(G)(SF)

## MAINS

- Balsamic Braised Beef Short Ribs (D)(G)
- Honey & Orange Glazed Duck Breast (D)
- Italian Oven Roasted Vegetables (D)
- Jacket Potatoes (D)
- Creamy Garlic Bacon Brussel Sprouts (D)
- Pineapple Rice (N)(G)
- Tomato Poached Barramundi (SF)
- Braised Chestnut Chicken (N)(D)
- Three Cheese Baked Ravioli with Spinach (G)(D)
- Mussels in Creamy & Spicy Tomato Sauce (SF)(D)

# SAVE 20% WITH EARLY BIRD DINING

## Live Carving

- Jerk Rub Roasted Beef Prime Rib
- Oven Roasted Turkey (D)
- Yorkshire Pudding (D)(G), Roasted Roots (D), Onion Gravy (D)(G), Truffle Sauce (D) & Pan Jus (D)(G)

## DESSERT

### Glasses

- Fresh Mango Passion Verrine (D)(N)(G)
- Chocolate Pots De Cream (D)(N)(G)
- Tiramisu Citron Bergamot (D)(G)
- Jasmine Honey Crème Brûlée (D)
- Oreo Dulce Smooth Shooter (D)(G)

### Mini Desserts

- Praline De El Chocolate (D)(G)
- Gianduja Petit Gâteau (D)(N)(G)
- Orange Marnier Cheese Cake (D)(G)
- Calamansi Cream Tarte (D)(G)

### Cakes

- French Opera Coffee Slice Cake (D)(N)(G)
- Basque Cheese Cake (D)(N)(G)
- Entremets Yzoo Noisette Gagnant Emission Les Rois Du Gateau (D)(G)
- Entremets Pineapple Coconut Cake (D)(G)
- Classic Cherry Black Forest Cake (D)(N)(G)
- Milk Chocolate Cheese Cake (D)(N)(G)
- Tiramisu De Chocolate Caramelo (D)(N)(G)
- Ricotta Oreo Cheese Cake (D)(N)(G)

### Hot Dessert

- Chocolate Malva Pudding (D)(N)
- The Popular Middle East Warm Desserts Umm Ali (G)(D)(N)

## Chocolate Fountain

- Condiments
- Oreo Cookie, Lotus Cookie, Almond Flakes
- Raisins, Cranberry, Pineapple, Rock Melon, Sweet Melon, Marshmallow, Jelly Bean, M&M, Madeleine, Caramel Sauce, Chocolate Sauce

## BEVERAGES

### Carnaval Cheers Package

- Soft Drinks (Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Mirinda, Gingerale, Tonic Water, Soda)
- Juices (Pineapple, Apple, Mango, Orange, Cranberry)

### Carnaval Joyful Package

- Gin
- Whiskey
- Vodka
- Rum
- Red Wine
- White Wine
- Beers

### Carnaval Splendor Package

- Gin
- Whiskey
- Vodka
- Rum
- Red Wine
- White Wine
- Beers
- Sparkling Wine