

BISTRO CANTER
NEW YEAR'S EVE
SEMI-BUFFET DINNER
31 DEC 2024

=====
HORS D'OEUVRES
=====

Caesar Salad
Freshly Shucked Oysters
Marinated Scallops • Citrus
Foie Gras & Chicken Liver Parfait
Black Forest Ham & Chicorée Salad • Raisins • Walnuts
Freshly Cooked Shrimps
U.S. Prime Beef Steak Tartare • Avocado • Wasabi
Gravlax • Mimosa • Lemon & Black Pepper Crème Fraîche
Lobster & Sweet Potato Quiche
Crabmeat Pasta Salad • Green Peas • Chives • Lemon
French Anchovies Cocktail • Tomatoes • Basil

=====
SOUP
=====

Sweet Corn Velouté
Black Truffles • Crispy Bacon

=====
PLATS PRINCIPAUX
=====

Please choose one of the followings

Roasted Cod & Creamy Potato Crust
Beluga Lentils • Root Vegetables • Onion Jus

or

Baked Pork Loin
Cauliflower • Pine Nuts • Cheese • Apple Cider Sauce

or

Grilled Lamb Chops
Bacon • Kenya Beans • Roasted Potatoes • Garlic & Rosemary Jus

or

(V) Sweet Corn Risotto
Crispy Onions • Parmesan Foam

=====
LES DESSERTS
=====

Bitter Chocolate & Orange Mille-Feuille
Pineapple Profiteroles • Coconut Chantilly
White Chocolate Mousse • Raspberries • Peach
Classic Tiramisu
Parisian Custard Tart • Lemon Confit • Toasted Pine Nuts
Yoghurt Panna Cotta • Elderflower • Strawberries
Earl Grey Crème Brûlée
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$858 PER ADULT

\$428 PER CHILD (4-12 YEARS OLD)

(V) Vegetarian Dish If you have any food allergies, please inform our staff.