

NYE@CLUB55

A CELEBRATION
THAT IS ABOVE
ALL ELSE



Seafood Bar on Ice

Poached Tiger Prawns, Alaskan Crab Legs
Manila Clams, Mussels, Tuna Ceviche
Canadian Fresh Oysters

Condiments:

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

Charcuterie

Parma Ham, Air Dried Beef, Casalingo Salami
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 Savories

Tomato & Cucumber Sphere (V)
King Salmon, Vanilla Apple, Remoulade Salad
Smoked Duck, Horseradish, Petit Cress

Warm Savories

Roasted Lamb Leg, Onion, Babaganoush
Truffle Brie Cheese, Balsamico (V)
Black Cod, Laksa Espuma, Pineapple Salsa
Teriyaki Pork Rib, Sesame Seeds

Live Station

Roasted Angus Ribeye, Truffle Potatoes, Porto Sauce
Baby Romaine, Vine Tomatoes, Shallots

Sweets

White Chocolate Pistachio Cheese Cake
Jivara Chocolate Earl Grey Mousse Cake
Milk Chocolate Chantilly, Berries Ganache,
Brown Sugar Crumble
Ariguani Caramel Mousse, Coffee Cremeux
Hazelnut Crunch
Dulchey Panna Cotta, Mango Banana Coulis,
Vanilla Emulsion
Caramelia Lactee Chocolate Mousse, Poached
Apple, Cider Vinegar Jelly
Manjari Chocolate Raspberry Tart
Praline Lemon Delice
Sliced Fresh Seasonal Fruit & Berries