New Year's Eve

AT VISTA

WELCOME AT THE TABLE

Foie gras terrine | Brioche & quince chutney | Avocado & beetroot tart
Smoked duck breast, apple compote & raspberry caviar

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Smoked salmon | Salmon beetroot gravlax
Citrus dressing | Garlic mayo | Thai spicy soya vinaigrette
Cocktail sauce | Lemon wedges

OYSTER BAR

Dibba | Fine de Claire
Tomato salsa | Chimichurri salsa
Fresh chives | Shallot vinegar

ARTISAN BREAD & CHEESE CORNER

Fig & walnut twist | Apple nutmeg focaccia
Nordiques | Sourdough | Pain de campagne
Mini French baguette | Rye
Levant bread | Thin savory sticks

Truffle pecorino | Brie de Meaux | Goat cheese
Aged Comte | Bleu d'Auvergne
Onion marmalade | Crackers | Fruits | Nuts

JAPANESE STATION

Handcrafted: Sashimi | Sushi | Nigiri
California maki rolls: Avocado & mango | Spicy tuna
Shrimp tempura | Smoked salmon with cream cheese
Sashimi & Nigiri: Tuna | Salmon | Ebi | Crab
Soya sauce | Wasabi | Pickled ginger

VISTA
BAR & TERRACE

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AT VISTA

ITALIAN STATION WITH WINTER BLACK TRUFFLE

Saffron & shrimp risotto | Ricotta & spinach cannelloni
Parmigiano Reggiano wheel | White wine | Fresh herbs

PREMIUM CHAR GRILL STATION

Seabass | Jumbo prawn | Lamb chops
Caponata | Lemon butter | Lemon wedges
Cocktail sauce | Mediterranean salsa

AUSTRALIAN BLACK ANGUS BEEF - COWBOY STEAK, PRIME RIB

Baby carrots & broccolini | Mashed potato
Fleur de sel | Pink peppercorn | Simple jus
Pommery mustard | Horseradish sauce

DESSERTS

Petit Desserts
Red velvet raspberry choux | Apple vanilla crème brûlée
Pink guava vanilla panna cotta | Strawberry Oreo cheesecake
Orange posset shooter | Chocolate velvet tart

Entremets
Chocolate cheesecake | Rouge et Noir | Pistachio almond tart

Season Fresh Fruit Platter
Exotic fruit selection

Hot Dessert
Chocolate self-sauce pudding with clotted cream

VISTA
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