

BISTRO CANTER
NEW YEAR'S EVE
SEMI-BUFFET DINNER
31 DEC 2025

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps
Marinated Scallops • Citrus
Alaskan Crab & Caviar Cocktail • Quail Egg • Marie Rose
Gravlax • Lemon & Black Pepper Crème Fraîche • Mimosa Garnish
Caesar Salad
Foie Gras & Chicken Liver Parfait
U.S. Prime Steak Tartare • Avocado • Wasabi • Crispy Capers
Black Forrest Ham & Chicory Salad • Orange • Raisin • Walnuts
(V) Beetroot Quinoa • Pickled Cranberries • Green Apple • Spiced Walnuts
(V) Sweet Potato & Chestnut Quiche

SOUP

Pumpkin Velouté
crispy bacon • chestnuts

PLATS PRINCIPAUX

Please choose one of the followings

Baked Norwegian Salmon
creamed spinach • lemon crust • parsley • onion jus

or

Classic Roasted Beef
garden vegetables • Yorkshire pudding • gravy

or

Maple Syrup & Almond Glazed Pork Loin
brussels sprouts • carrots • potato purée • cider jus

or

(V) Black Truffle & Wild Mushroom Risotto
crispy onions • Parmesan

LES DESSERTS

Hazelnut Mille-Feuille
Tiramisu • Rum Raisins
Orange Cinnamon Crème Brûlée
White Chocolate & Raspberry Tart
Panna Cotta • Strawberries • Passion Fruit
Roasted Pineapple & Coconut Cake • Mascarpone
Chestnut Profiteroles • Chantilly • Chocolate Sauce
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$888 PER ADULT
\$458 PER CHILD (4-12 YEARS OLD)

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