

31 DECEMBER 2018 — THE LOBBY LOUNGE AND BAR— NEW YEARS EVE BUFFET

Celebrate another new year in true Cape Town style! Join us in the luxurious Lobby Lounge and Bar for a celebratory welcome drink, followed by a buffet menu full of masterful creations prepared by Executive Chef David Tilly and his culinary team. Dance the night away to familiar favourites our live band keeps you entertained until another new year dawns.

To Begin

Selection of International Breads, Pickles, Dips and Condiments French Onion Soup, Croûtons and Grated Emmental Selection of Cheeses and Accompaniments

From Our Coast

West Coast Oysters and Accompaniments | Ceviche, Mango, Chilli, and Cilantro
Prawn Bouquets, Mayonnaise and Dips | Salmon Gravlax, Mustard and Dill
Selection of Smoked Fish and Accompaniments

Butchers Corner

Assorted Biltong and Droëwors | Homemade Turkey Pastrami Ham Hock Rillettes and Piccalilli | Chicken Liver Terrine and Apple Chutney Selection of Artisan Meats, Smoked Springbok, Peppered Salami, Black Forest Ham and Bresaola

Asian Corner

Tandoori Chicken Tikka, Minted Yoghurt | Plum Glazed Pork Ribs Prawn Dumplings in Scented Bouillon | Sushi, Maki, Soy Sauce and Wasabi

Main Course - A la Carte

Quick Seared Tuna , Apple Fennel Mirin , Teriyaki Jus

Crispy Duck Breast, Orange and Carrot Purée, Star Anise Jus

Sweet Treats

Crouque-en-bouche Tower Filled with Red Hot Rum Mousseline | Assorted Macaroon Tower Crème Brûlée, Gooseberry and Mint Salsa | Firework of Candy Cake Pops | Petit Fours New York Honeycomb Baked Cheesecake, Brandy Snap | Classic Tiramisu

R1150.00 PER PERSON



