

# The Edge New Year's Eve 2023 Gala Dinner Buffet Menu

## Sashimi

Yellow Fin Tuna  
Tasmanian Salmon

## Assorted Sushi

Freshly-Rolled Seafood and Vegetable Sushi

## On Ice Display

Tiger Prawn, New Zealand Mussel, Octopus, Australian Oyster,  
Boston Lobster Tail

## 'Pearls Of The Sea'

Cordon Noir Russian Sevruga Caviar  
Crisp Whole Wheat Crouton, Sour Cream and Boiled Quail Egg

## French Foie Gras

Pan Fried, Tamarind Sauce And Black Olive Crouton

## Hors D'oeuvres

Thinly-Sliced Raw Beef Tenderloin marinated with Virgin Olive Oil,  
Grated Parmesan Cheese, Artichoke Hearts, Rocket Leaf  
Fiesta Mexicana Tortilla & Avocado Salad  
Smoked Salmon on Corn Confetti  
Smoked Snapper with Potato and Salmon Roe Salad  
Seared Yellow-Fin Tuna with Red & Yellow Capsicum Slaw  
Caprese Skewers  
Prawn and Spicy Tomato Shooter  
Deviled Eggs with Crab Meat  
Chunky Thai Beef Salad with Cashew Nuts  
Spanish Serrano Ham with Port Wine Drunken Melon

## Salad Marche 'Caesar'

Freshly-Mixed Hydro Lettuce  
Boiled Quail Eggs  
Garlic Crouton  
Freshly-Shaved Parmesan Cheese and Caesar Dressing



### Baker's Bread Selection

Freshly-Baked Bread and Rolls

Black Olive Paste, Sun-Dried Tomato Dip, Rosemary Olive Oil

### Soup

Poh Taek

*Traditional Island Seafood Soup*

**Creamy Blue Crab Bisque, Leek and Crabmeat Salad**

### Carving Station

Tasmanian Salmon Grilled 'Teriyaki' Style

Prime Rib of Beef

Oven-Baked Lamb Crown with Gremolata Crust  
and Minted Peach Chutney

### From The Grill

Mixed Seafood and Lemongrass Skewer

### Hot Dishes

Beef Tenderloin and King Scallop on Mushroom Ragout

Japanese Curry with Kurobuta Pork & Prawn

Chicken Supreme filled with Young Spinach and Tomatoes,  
Harlequin Couscous

Baked Duck Breast with Lychee and Grapes, Thai Green Peppercorn

Steamed Alaskan Snow Fish Filet with Crab Meat,  
and Thai Herb & Lime Dressing

Baby Potato Gratin

Fried Rice with Seafood and Pineapple

Assorted Seasonal Vegetables

Steamed Rice

### Vegetarian Selection

Egg Fettuccine Pasta Freshly Tossed in King Oyster Mushroom Stew,  
Pesto Oil

Green Asparagus with Gorgonzola Cream



**Grand Gala Dessert Buffet**

Mini Fresh Fruit Tartlet  
Blueberry Mousse Tart  
Hidden Berry Cheesecake  
Eclair  
Tiramisu  
Lemon Cheesecake  
Chocolate Fudge Cake  
Vanilla Crème Brûlée  
Pineapple Jalousie  
Assorted Macarons  
Red Cherry Financier  
Strawberry Panna Cotta

Selection of Australian Stone Fruit and Berries

**Assorted Thai Sweets**

Chocolate-Coated Fresh Fruit  
Assorted Sliced Fresh Fruits

**Selection of International Cheeses**

**Bread Selection**

**Live Station**

**Pandan Crêpe**

*Pandan Leaf Crêpe with Berries and Coconut Ice Cream*

**Bua Loy**

*Sticky Rice Flower Balls in Coconut Milk*

