

SHIMMERING MAGIC NIGHT

New Year's Eve Gala Dinner at Elements Restaurant

31 December 2025

APPETIZER & SALAD

- Smoked and Dry-Cured Salmon
- Pan-Roasted Duck Breast, Green Apple and Pear Salad, Vanilla–Orange Vinaigrette
- Foie Gras Terrine, Caramelized Figs
- “Caprese” Tomato and Bocconcini, Basil Pesto, Aged Balsamic Reduction
- Grilled Pork Neck, Tamarind–Chili Sauce
- Spicy Prawn Salad, Lemongrass, Kaffir Lime Leaf
- Hummus Garden with Carrot, Broccoli, Radish, Tomato, Olive Crumble
- Wheat Grass Garden with Salmon Roulade, Cream Cheese Balls, Asparagus Wrapped In Parma Ham
- Ceviche of Premium Fish, Exotic Salsas

SALAD BAR

- Romaine, Coral, Red Oak, Baby Spinach, Endive, Frisée, Rocket,
- Carrot, Celery, Cherry Tomatoes, Beans, Red Onions, Cucumbers, Sweet Corn,
- Olives, Bacon, Parmesan Cheese, Pickles, Croutons, Lemon Wedges

SELECTION OF DRESSINGS:

- Balsamic, French, Thousand Island, Italian, Caesar, Sesame, Ranch, Olive Oil

SUSHI & SASHIMI BAR

- Nigiri Sushi, Tekka Maki Sushi, Vegetable Maki, Futo Maki Sushi, Okonomiyaki, Unagi Don, Assorted Premium Sashimi

CHARCUTERIE LIVE STATION

- Prosciutto Di Parma, Chorizo, Ibérico, Salami, Serrano
- Red Onion Jam, Sun-Dried Tomatoes, Olives, Gherkins, Roasted Capsicums, Mushrooms
- Marinated Artichoke Hearts

OYSTER BAR

- Freshly Shucked Oysters with Traditional Condiments

SEAFOOD ON ICE

- Canadian Lobster
- White Sea Prawns
- Green-Lip Mussels
- Alaskan King Crab

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SELECTION OF CONDIMENTS AND SAUCES:

- Seafood Sauce, BBQ Sauce, Lemon, Aioli, Chili Paste, Tartar, Cocktail Sauce, Fried Shallots, Mignonette

SOUPS

- Seafood Cioppino
- Roasted Butternut and Chestnut Soup, Pumpkin Seeds

HOT DISHES

- Pan-Seared Butterfish, Clams, Bacon, Herbs
- Braised Beef Cheek, Spring Vegetables, Rosemary Jus
- Seafood Fried Rice
- Lamb Rogan Josh
- Indian Rice
- Mediterranean Seafood Thermidor
- Roasted Pumpkin with Rosemary Truffle Oil
- Gratinated Potatoes, Young Leeks, Honey Ham

CARVING STATION

- Roasted Australian Prime Rib
- Pork Belly Porchetta
- Salmon and Spinach Wellington

SELECTION OF SAUCES:

- Red Wine Jus, Béarnaise, Prawn Bisque, Horseradish, Mustards, Honey Glaze

BBQ & STEAMING STATION

- River Prawns, Blue Crab, Rock Lobster, Squid, Lamb Chops

SELECTION OF SAUCES:

- Seafood, BBQ, Aioli, Chimichurri, Dijon Mustard, Pommery Mustard, Mint Jelly, Rosemary Jus, Béarnaise

CHEESE BAR

- Assorted Cheeses from Around The World
- Fresh Local and Imported Fruit, Chutney, Dried Fruits, Nuts, Honey, Balsamic, Marmalade
- Hazelnut & Raisin Bread, Grissini, Lavash, Crackers

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BREADS

- Assortment of Whole Loaves and Rolls
- Sun-Dried Tomato Pesto, Basil Pesto, Balsamic, Olive Oil, Butter

PASTA STATION

- Pasta: Spaghetti, Penne, House-Made Fettuccine
- Sauces: Tomato, Alfredo, Bolognese, Pesto
- Meats: Prawns, Squid, Mussels, Beef, Chicken, Anchovy, Pork, Chorizo, Bacon
- Condiments: Basil, Fresh Tomato, Peas, Broccoli, Capsicum, Chili, Olives, Capers, Cheeses

FOIE GRAS STATION

- Traditional Pan-Seared Foie Gras, Brandy Mousse
- Balsamic Reduction, Raisin Chutney, Mango Salsa, Green Salad

DESSERTS

- Coffee Chinois Cake, Passion Fruit Entremets, Milk Chocolate Mango Cake, Tiramisu Cake, White Chocolate Cheesecake, Blueberry Cheesecake, Cassis Mousse Cake, New York Chocolate Cake, Strawberry Yoghurt Mousse Cake

CHOCOLATE FOUNTAIN STATION

- Selection of Fruits, Marshmallows

CREPE STATION

- Raisins, Orange Segments, Strawberries, Caramelized Banana, Sliced Almonds, Whipped Cream

ICE CREAM STATION

- Chocolate, Vanilla, Strawberry, Coconut
- Chocolate Sauce, Raspberry Sauce, Vanilla Sauce
- Selection of Condiments: Nuts, Cookies, Chocolate Brownies, Marshmallows