

# NEW YEAR'S EVE

SEASALT | TERRACE  
POOL CABANAS

## MAIN COURSE

Foie gras rocher, raspberry, Merlot stewed pear, brioche

Truffled pumpkin soup, dates, olives, caviar

Grilled lobster tail, roasted lemon, saffron scented garlic butter,  
saffron sabayon, Quinoa risotto, roasted greens

-OR-

Roasted prime angus rib eye, Béarnaise sauce, potato souffle  
with goat cheese, asparagus, confit shallots

## SWEETS

Passion fruit sponge cake, mascarpone cheese and white  
chocolate mousse, rum flamed berries

**USD\$150 PER PERSON**

*\$50 surcharge per person for All Inclusive Guests*

*\*\*Price in USD and includes 10% service charge and 12.5% GST*





# NEW YEAR'S EVE



KIDS MENU | USD\$45PP

## MAIN COURSE

Hearts of lettuce, cucumber and carrot stick salad, ranch dressing

Petit steak, buttered spaghetti and steamed vegetables

## SWEETS

Chocolate cake with vanilla ice cream

VEGAN MENU | USD\$75PP

## MAIN COURSE

Spinach, arugula, garden greens salad, crunchy asparagus slices, sherry vinaigrette

Roasted butternut squash soup, coconut milk, nutmeg

Grilled cauliflower steak, creamy polenta, and red pepper coulis

## SWEETS

Passion fruit panna cotta, sponge cake, raspberry coulis