



New Year's Eve Gala Menu

DECEMBER 31ST | 6PM-9PM

FIRST COURSE

FOIE GRAS TERRINE, FIG CHUTNEY, BRIOCHE, HIBISCUS
AND BEETS PUREE

SECOND COURSE

LOBSTER BISQUE, STONE CRAB, FETA CHEESE, BASIL
INFUSED OLIVE OIL

MAIN COURSE

ANGUS TENDERLOIN STEAK, GREEN PEAS PUREE, MALBEC
DEMI-GLACE, ROASTED SWEET POTATOES

OR

LOBSTER TAIL, GARLIC AND LIME BUTTER, POTATO
SOUFFLÉ WITH TARRAGON AND GOAT CHEESE, ROASTED
GREENS

DESSERT

SIGNATURE BLACK FOREST CAKE, CARAMEL SPONGE CAKE,
CHERRY MERINGUE, PRALINE ICE CREAM

\$140USD PER PERSON

\$60usd surcharge per person for All Inclusive Guests
Price in Usd and does not include 10% service charge and
12.5% local taxes



New Year's Eve
Gala Kids Menu | *\$45usd*

FIRST COURSE

SAUSAGES "PIGS IN A BLANKET", HEARTS OF LETTUCE
SALAD, RANCH DRESSING

SECOND COURSE

PETIT STEAK, MASHED POTATOES, STEAMED VEGETABLES

DESSERT

CHOCOLATE CAKE WITH VANILLA ICE CREAM

Gala Vegan Menu | *\$75usd*

FIRST COURSE

BEET TARTAR, MUSTARD AND LIME AIOLI, KALE SALAD

SECOND COURSE

ASPARAGUS SOUP, CAULIFLOWER SHAVINGS, BLACK TRUFFLE

MAIN COURSE

MUSHROOMS WELLINGTON, POLENTA AND MALBEC DEMI-GLACE

DESSERT

DARK CHOCOLATE MOUSSE

