

LAPITA NEW YEAR GALA DINNER MENU

31.12.18

STARTERS

Yuzu Poached Shrimps and Avocado with Marie Rose Sauce
Cajun Roasted Beef and Young Corn with Honey Mustard
Spiced Lamb and Tomato Couscous Salad
Smoked Chicken and Celery Salad
Compressed Cucumber and Melon with Pine Seed **(V, N)**
Heirloom Tomatoes, Mozzarella, Basil with Aged Balsamic **(V)**

RAW SALAD BAR (V)

Baby Gem, Romaine, Ice Berg, Spinach, Arugula
Beetroot, Sweet Corn, Mushrooms, Snow Peas, Broccoli
Balsamic Dressing, Creamy Caesar Dressing, French dressing, Cocktail Sauce

GIANT SPRING VEGETABLES GARDEN (V)

Flavored Chick Pea Puree, Chocolate Soil, Spring Vegetable, Pickled Mushroom, Baby
Vegetable, Citrus Dressing, Shiso Cress, Cherry Tomato

SHOOTER GLASS & INDIVIDUALS

Sesame Crusted Tuna, Seaweed Salad, light wasabi
Lobster, Quail Egg and Baby Gem Caesar Salad
Smoked Duck Breast, Sundried Tomato
Asparagus Shooters, Parmesan Grissini **(V)**
Avocado & Piquillo Smoothie **(V)**
Glass of Virgin Bloody Mary **(V)**

SEAFOOD BAR

Fine de Claire Oysters, Poached Prawns, Marinated Mussels, Clams, Octopus, Squid, Crab
*Mignonette Dressing, Marie Rose Sauce, Lemon Aioli, Lemon Wedges, Ponzu Dressing
Horseradish Cream*

CURED SALMON STATION

Yuzu Cured Salmon, Cold Smoked Salmon, Miso Salmon
Capers, Cornichons, Cocktail Shallots, Sour Cream, Chives Cream Cheese

HOMEMADE PATE & RILLETE

Salmon and Cucumber Tartar
Seafood Terrine with Passion and Ginger Sauce
Foie Gras, Chicken Liver and Pear Mille Feuille
Beef Cecina with Marinated Melon and Wild Rocket

MAKI, SASHIMI & NIGIRI

Tuna, Norwegian Salmon, Yellow Tail, Teriyaki Eel, Sweet Shrimp
Rainbow Roll, California Roll, Spicy Tuna, Tempura Shrimp
Spider Roll, Vegetable Roll, Dragan Roll, Sushi Cake
Soy Sauce, Pickle Ginger, Wasabi

V – Suitable for Vegetarian **N** – Contains Nuts

Gluten Free items are available upon request

All prices are inclusive of 7% municipality fees, 10% service charge and 5% VAT





LAPITA

AUTOGRAPH COLLECTION®
HOTELS

MEZZE BAR (V)

Hummus, Mutable, Tabbouleh, Fattoush, Warak Enab, Mixed Pickles

SOUPS

Blue Swimmer Crab Bisque
Cream of Forest Mushrooms **(V)**

SELECTION OF ARTISANAL BREAD ROLLS & LOAVES

CHEESE STATION

"Sweet Dreams Are Made Of Cheese- Who Am I to Dis A Brie"
Brie, Coulommiers, Brillat Savarin, Epoisses, Tomme De Savoie, Chabichou, Pont-L'évêque, Münster, Reblochon, Cantal, Beaufort, Mimolette, Morbier, Chèvre, Valençay, Roquefort, Blue D'auvergne
Cheddar with Caramelized Onion, Cheddar with Mustard, Cheddar with Smoked Garlic
Baked Brie Cheese Wheel, Parmesan Wheel, Emmental Wheel
Fruit Chutney, Nuts, Dried Fruits, Crackers & Lavash

GIANT MOZARELLA CARVING

Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Vinegar
Basil Pots, Espresso Jelly

BLINIS & CAVIAR

Buckwheat Blinis, Potato Espuma, Locally Farmed Caviar, Salmon Roe, Sour Cream, Chives
Egg Yolk, Shallots, Savory Cone

PAN SEARED FOIEGRAS

Pan Seared Foie Gras, Apple Butter, Candied Walnut Crumble
Brioche Bread, Fig Reduction

EMPANADAS AND CROQUETTE

Codfish Croquette, Beef Empanada, Chicken Empanada
Potato Croquette **(V)**, Cheese Ball **(V)**
Chimichurri, Sofrito, Aioli, Sour Cream, Pico De Gallo, Cheese Sauce
Roasted Tomatillo Salsa with Chipotle and Garlic

POISSON CRUS - SHRIMP & SNAPPER

Prawns, Red Snapper, Coconut Milk, Red Onion, Mango Salsa, Spring Onion Jelly, Bird Chilli
Red Radish, Coriander Sprigs

SLOPPY FRIES & FLAT BREAD STATION

Steak Fries, Beef Short Rib Ragout, Beef Chili, Sour Cream, Pico De Gallo
Sour Cream, Cheese Sauce, Jalapeno, Nachos, Guacamole
Margherita, BBQ Chicken

SAVOURY PIE STATION

Rabbit Pie, Dublin Bay Seafood Pie, Vegetables and Four-Cheese Pie **(V)**

LIVE CARVING STATION

Spit Roast Steam Ship, Yorkshire pudding
Truffle Potato Gratin **(V)**

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Herb Roasted Root Vegetable (V)

Assorted Mustard, Himalayan Salt, Horseradish

LIVE PAELLA STATION

Bomba Rice, Chorizo, Assorted Seafood, Bouillabaisse, Lemon Wedges

LIVE GNOCCHI & RAVIOLI STATION (V)

Potato Gnocchi, Creamy Morel and Chanterelles

Pumpkin Ravioli, Sage Butter

Basil Pesto **(N)**, Parmigiano Reggiano, Taggiasca Olives, Sun Dried Tomato

WOK STATION SEAFOOD MARKET

Wok Fried Seafood with Two Choices of Sauces

Lobster Tail, Prawns and Scallops

Choices of Sauces

Chinese Black Pepper Sauce, Singapore Style Chili Sauce

Pepper Sauces, Soy Sauce, Sambal Sauce, Szechuan Sauce

Garlic, Spring Onion, Red Chili, Spring Onion, Coriander, Lime Wedges, XO Sauce

Jasmine Rice

BAO BAR

Bao Bun, Five Spice Braised Lamb Shoulder

Pok Choy, Pickled Daikon, Cabbage Slaw

HIKINA SIGNATURE RAMEN

Chicken Thigh, Egg Noodle, Ramen Soup, Soft-Boiled Egg, Spring Onion

POLYNESIAN GRILL

Fish and Shellfish

Prawns, Snapper, Cigali Lobster

Meat & Poultry

Brisket, Lamb Chops, Minute Steak, Sausages

Marinated Chicken Thigh

Vegetables & Jacket Potatoes

Portobello, Eggplant, Onions, Tomato, Pepper, Asparagus, Zucchini, Corn on the Cob

Homemade Butter

Steak Butter, Mustard Pepper, Vanilla, Passion Fruit Apricot, Orange Red Current, Walnut

Raisin, Blue Cheese & Dill

Salts

BBQ Grill Spice, Lemon Pepper Salt, Lime Ginger, Sriracha Rock, Rosemary Lavender, Curry

Salt, Blue Lagoon, Classics Black Pepper, Herb Garlic, Purple Haze

Dips

Pico De Gallo, Passion Fruit Salsa, Peri Peri, Chimichurri, Chermoula, Coffee BBQ

Tartar Sauce, Honey Chili, Honey Mustard, Sesame Raw Mango, Peanut and Coconut

INDIAN

Hyderabad Lagan Ki Biryani

Murgh Makhanwala

Tandoori Bharwan Aloo Masala **(V)**

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Haryali Paneer Tikka Masala **(V)**
Steam Rice **(V)**
Assorted Tandoori Breads **(V)**
Cucumber Raita, Mint Chutney, Papad, Assorted Pickle

DESSERTS

DRY CAKE AND PIE

Black Sesame and Yuzu Jam Cake
Chestnut Cake **(N)**
Chocolate Fruits and Giandujas Cake
Almond Cherry Cake **(N)**
Marinated Fruit Cake **(A)**
Checkerboard Cake **(N)**
Carrot and Hazelnut Cake **(N)**
Pecan Nut and Salty Caramel Cake **(N)**
Black Raspberry Caramel Tart
Chocolate Maker's Marbella Tart **(N)**
Jasmin and Blackcurrant Deuceur
Lemon and Raspberry Ruby
Key Lime Pie

WHOLE MOUSSE CAKES

Exotic Chocolate Cake **(N)**
Pomelo Cake **(N)**
Coconut and Milk Chocolate Cake **(N)**
The Maracuja **(N)**
The Valencia **(N)**

SMALL SLICE CAKE

Raspberry and Redcurrant Éclair
Mango and Passionfruit Religieuses
Rhubarb and Strawberry Saint-Honore **(N)**
Almond and Apricot Tube **(N)**
Island Diamond **(N)**
The Victoria Dome **(N)**
Blueberry Cheese Cake **(N)**
Chocolate and Raspberry Bar **(N)**
The Lollipop
Green Apple and Blackcurrant Lollipop
The Raspberry Club **(N)**

VERRINE & SHOOTERS

Citrus Cocktail Verrine
Banana and Kiwi Verrine
The Mojito Shutter
The Dolce Vita Verrine

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Mandarin Verrine
Crunchy Milk Chocolate Cremeux **(N)**
Coconut and Passion Fruit Verrine **(N)**

PETTIT FOURS

Selection of Lapita Branded Macaroon **(N)**
Crunchy Truffles
Dates Chocolate

HOT DESSERT

Apple Pie Fries
Oven Roasted Pears Streusel with Lemon Butter Cream **(N)**

SELECTION OF SOFT ICE CREAM

Passion, Mascarpone, Wild Berry, Chocolate

DOUBLE CHOCOLATE FOUNTAIN

Marshmallow, Rock Melon, Sweet Melon, Pineapple

KIDS BUFFET

Vegetable Crudités
Kids beef burger
Spaghetti Bolognese
Egg fried rice
Wok fried noodle with chicken
Pop Corn

CANDY FLOSS STATION

Flavored Sugar

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