MANDARIN ORIENTAL
CANOUAN

PASSED HORS D'OEUVRES

COLD

Mini homemade boursin, sundried tomato, truffle oil, red onion jam on ciabatta

Thai chili salmon, Asian salad

HOT

Coconut prawn tempura
passion fruit salsa

Lamb kofta and spiced tomato chutney

NEW YEAR EVE DINNER 2018

Selection of Ed's homemade artisan bread
black garlic butter, balsamic vinegar & olive oil

AMUSE BOUCHE

*****

Snow crab, beluga caviar and watermelon salad

*****

Tea smoked duck, almond cream, prunes, grains, grill shallots

*****

Marinated roasted lobster, cauliflower, ginger jelly, butter sauce

*****

Chadon beni, lime & honey sorbet

*****

Wagyu, foie grass, fragrant pea puree, caramelized granny smith, Madeira sauce

OR

Seared barracuda, cauliflower puree, zucchini, pine nuts, currants & basil, saffron yoghurt

*****

Chocolate mousse, honey comb, raspberry ice cream and Ruinart champagne jelly

*****

JB creation petit pours

US$ 365 ++ per adult | US$ 130 ++ per child

(INCLUDES THE PRE & POST COCKTAIL HOUR AT TURTLES, PLUS COUNTDOWN FIREWORKS)

WINE PAIRING – US$ 120++ per person