



Sheraton[®]

NEW CALEDONIA DEVA
SPA & GOLF RESORT

Joy
和睦
amore
alegría
paix Liebe
Celebrate
Lachen 共享 Laugh
Share

CHRISTMAS BUFFET AT LE REEF

SUNDAY 24 DECEMBER 2017

STARTERS

Half lobster served upon request
Local prawns and shellfish
Local oysters from Dumbéa
Sashimi and seared yellow tuna with spices
Raw coconut fish salad
Fine cuts and assortment of house made terrine
Carpaccio of beef and parmesan shavings
Assortment of fine French cheeses

MUST HAVES

House smoked salmon and blinis,
vodka whipped cream
Ballotine of house foie gras,
pepper mango compotée
Perigourdine salad, smoked duck breast,
croutons and quail egg

CARVERY STATION

Roast turkey with chestnuts, truffle sauce
Beef fillet, foie gras sauce

SHOW COOKING

Roasted duck breast with a choice of 3 sauces

MAIN COURSES

Oven roasted snapper, virgin sauce
Curried coconut octopus with ginger,
garlic and lemongrass
Venison fillet with morel mushrooms

SIDE DISHES

Lemongrass rice
Mashed sweet local potatoes
with Lifou Island vanilla
Tian of slow-roasted vegetables and truffle oil

SOUP

Rockfish soup with traditional condiments

DESSERTS

Christmas log with tropical fruit cream, chocolate,
chestnut and pistachio
Chocolate fountain with local fresh fruit skewers
and many other delectable sweets
Choux

XPF 12,900 per adult (excluding drinks)
XPF 6,450 for children (4 to 12 years old)