



Sheraton

NEW CALEDONIA
DEVA
RESORT & SPA



CHRISTMAS EVE

Menu

JEUDI 24 DECEMBRE 2015

COLD BUFFET

Selection of seafood

Oysters, prawns, crabs and shellfish

Cold starters

Salmon tartare verrine,
whipped cream with lime zest

Marinated salmon, olive oil and dill

Marlin carpaccio

Assortment of smoked fish: Spanish mackerel,
marlin and yellow-fin tuna

Beef carpaccio, capers and parmesan shavings

Gourmet salad with duck foie gras and smoked
duck breast

Tahitian fish salad

Seared spice-crusted tuna

Crab, green pawpaw and pineapple salad

Cured meats and hams

Cured venison ham, pancetta, coppa,
cured Bayonne ham, Milan salami

Plateau of fine cheeses

Baker's basket

HOT BUFFET

« Show-cooking » stations

Slices of house-made foie-gras, mango and
pepper compote with caramelized brioche

House-smoked salmon, blinis and
whipped cream

Barbecued coquilles St-Jacques (scallops)
and prawns

Christmas turkey stuffed with chestnuts,
porcini mushroom sauce

Grilled lobster half, flambéed with Pastis

Hot dishes

Duck breast with red berries

Slow-roasted suckling pig in curried coconut
milk and pineapple

Salmon steak in champagne sauce

Duo of snapper fillet and mahi mahi kebabs
with vanilla sauce

Sweet potato bake

Grilled herbed vegetables

Jasmin rice with coriander and lemongrass

French onion soup with port and condiments

DESSERTS

Giant Deva Christmas log

Platter of sliced fresh fruit

Crepes station with chocolate sauce,
whipped cream and ice creams

Chocolate fountain

XPF12,900 per adult

XPF6,450 per child less than 12 years