



Sheraton

NEW CALEDONIA
DEVA
RESORT & SPA

NEW YEAR'S EVE MENU

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
shaved parmesan

Gourmet salad with duck foie gras and
smoked duck breast

Tahitian fish salad

Seared spice-crusting tuna

Assortment of sushi and sashimi

Crab, green papaw 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

Venison stew

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 of with chocolate sauce,
whipped cream and ice creams

Chocolate fountain

XPF19,900 per adult

XPF9,950 per child less than 12 years

**One bottle of water and wine for 2 and one glass of Champagne per person at
midnight included in your dinner.**