



Sheraton[®]

NEW CALEDONIA DEVA
SPA & GOLF RESORT

Joy
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amore
alegría
paix Liebe
Celebrate
Lachen 共享 Laugh
Share

NEW YEAR'S EVE BUFFET

SUNDAY 31 DECEMBER 2017

STARTERS

Half lobster served upon request
Local shrimps and local shellfishes
Local oysters from Dumbéa
Sashimi and seared yellow tuna
Octopus salad
Raw coconut fish salad

MUST HAVES

House smoked salmon and blinis,
vodka whipped cream
Ballotine of house foie gras, pepper mango compoté
Perigourdine salad, smoked duck breast, quail egg
Assortment of house made terrines:
venison and bush terrines
Carpaccio of beef, parmesan shavings and truffle oil
Assortment of fine french cheeses

XPF 19,900 per adult

including one welcome drink and one glass of Champagne
per person, one bottle of Sheraton Selection wine and one
bottle of mineral water for 2 persons, coffee or tea

XPF 6,550 for children (4-12 years old)

CARVERY

Stuffed suckling pig
Beef Wellington and truffle juice

SHOW COOKING

Fresh local shrimps à la plancha

MAIN COURSES

Salmon and red snapper with Champagne sauce
Roast duck breast with green pepper sauce
Venison fillet with morel and ceps
mushroom sauce

SIDES

Lemongrass rice
Stuffed jacket potatoe
Tian of baked vegetables and candied onion

SOUP

Onion soup and toast

DESSERTS

Chocolate fountain, local fresh fruits on skewers
and many other delectable sweets
Vanilla cream puffs and selection of eclair
And other sweets