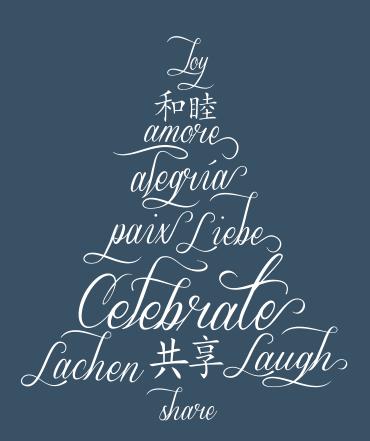


Sheraton[®] NEW CALEDONIA DEVA SPA & GOLF RESORT



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 cononut 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

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 cepes 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

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)