

# NEW YEARS EVE 2011



## MENU

### Oyster & Sushi Station

Natural, Oriental, chili & ginger, cucumber & Caviar, red onion & Grenadine, Pickled Ginger & Lime California Roll. Maki, Fashion Sandwich with African twist

### Build your own Salad

Bruschetta Selection with soft Tapanade, Cos Lettuce, Baby herb leaves, wild rocket, lollo rosso and Oak leaf Plum tomato, herbed feta, Cucumber, Parmesan Shavings, Garlic rustic croutons, pass dried tomatoes Pepperdew's, Toasted Seed collection, Sprouts, Roasted Cashews, Emerald asparagus, Jalapeno Peppers, Gremolata grilled Mediterranean Vegetables, Snow peas, Green peppercorn & Biltong powder Marinated mixed Olives, Creamy Feta & Blistered mixed Bell peppers.  
Served with Flavoured oils & vinegars

### Cold Seafood

Pastrami cured Salmon Trout, Salmon Gravidlax, Smoked Angelfish, marinated mussels, Chilli Prawn Pyramid, Roll Mops, Cape Malay Pickled Fish, Danish herring, marinated Calamari, Whole hot smoked side of Salmon, Whole peppered mackerel, smoor Snoek, marinated octopus

### Charcuterie

Rosemary crusted roast Beef, Sliced Schwarzwaldler schinken, Carpaccio of Kudu Coppa ham with fresh figs, Chicken liver Parfait & onion marmalade, Salami and cured Beef with pickled dill vegetables, Smoked chicken Caesar, Prosciutto di Parma Smoked Duck salad, Oriental Lamb loin salad

### Soup

Snow crown and smoked haddock chowder with gruyere & Paprika cheese straws

### Noodle & Pasta Bar

Live station with Variety of broths including Laksa and miso with traditional fillings and noodles  
pasta cooked on station with classic sauce combinations

### Hot main Station

Chalmar Fillet medallions, béarnaise napage'  
Dukkah Lamb rolled saddle, port wine glaze  
Aromatic Duck in crepe' with cucumber and its own jus  
Roast ostrich fan, beetroot chutney  
Panache of grilled line fish with citrus lentil salsa  
Teriyaki Salmon tranche with spring onion, lime and sesame dressing

### Accompanied by

Butternut and potato dauphinoise, feta, tomato & herb cous-cous  
Fragrant Rice with oriental flavours, black olive and leek fried new potatoes  
Steamed baby vegetables, plump peas with toasted pancetta, Saucy Caponata ragu

#### Radisson Blu Hotel Waterfront

Beach Road, Granger Bay, P.O. Box 50041,  
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## Dessert

Selection of miniature Desserts including  
Steamed Brandy Pudding with vanilla custard, Mince pies, milk tart spring rolls,  
White & Chocolate Brownies, Mini fruit tartlets, Opera slice, Tiramisu, Pecan and almond tart  
Strawberry Pavlovas, key lime pie, Crème Brulee, Black forest Gateau, Creamy baked Cheese cake,  
Chocolate croquembouche, chocolate fountain with special dipping delights

Selection of Local and International Cheeses  
Tomato Chutney and pickled onions  
Continental bread display

R1650.00 per Adult  
R825.00 per child between the ages of 4 & 12

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