



# MINTHIS

## NEW YEAR'S EVE

## DINNER BUFFET MENU



A CURATED CELEBRATION OF CULINARY ARTISTRY TO WELCOME THE NEW YEAR

### SALADS & COLD APPETIZERS

**Marinated Black Angus Beef Carpaccio** accompanied by aged Parmesan, black truffle dressing, and wild rocket leaves (U, D)

**Tuna Tartare Cones** filled with citrus-marinated tuna, Mascarpone, avocado cream, and a mango-passionfruit relish (B, D, U, E, F)

**Beetroot Carpaccio** served with goat cheese, confit pears, toasted pistachios, and a vanilla-infused dressing (N, D, U)

**Heirloom Tomato Composition** served with Italian baby Mozzarella, basil salsa, balsamic pearls, and toasted pine nuts (D, V, N)

**Vietnamese Duck Summer Rolls** with napa cabbage, mango, cucumber, and ponzu glaze (Y, K, G)

**Sea Bass Ceviche** marinated in mango tiger milk, garnished with pomegranate pearls and fire-charred corn (F, G, D, U, N)

**Chargrilled Vegetable & Quinoa Salad** with poached apples in mulled wine reduction, and candied pecans (N, V, S) (Vegan)

**Foie Gras Parfait** served with spiced gingerbread crumble and cranberry chutney (D, E, G, Y, U, S)

**Artisan Cold Cuts Selection** a refined assortment of international cured meats, served with marinated olives and pickled vegetables (G)

### HOT APPETIZERS

**Italian Pinsa Flatbread** topped with pistachio pesto, melted Burrata, marinated tomatoes, and aromatic basil oil (G, D, N, V)

**Crisp Halloumi Bites** **crisp** coated in panko breadcrumbs and sesame seeds, served with a velvety tahini and carob dressing (K, D, G, E, V)

**Brie and Pear Filo Tart** elegantly finished with rosemary-infused Minthis honey (E, D, G, V)

### SUSHI STATION

**Flame-Torched Salmon Sashimi** Norwegian salmon sashimi, gently seared and served with yuzu and soy reduction (E, F, U, K, Y)

**California Rolls** filled with marinated tiger prawn, sesame mayonnaise, and masago (B, K, Y, U, E, F)

**Salmon Uramaki** rolled with guacamole, cream cheese, and a teriyaki glaze (B, K, Y, U, E, F)

**Spicy Tuna Sushi** tuna tartare with spicy emulsion, senaka tartare, and crisp tempura crust (G, B, K, Y, U, E, F)

**Vegan Futomaki** filled with pickled daikon, carrot, cucumber, and umami-seasoned shiitake mushrooms (V, S, K, Y) (Vegan)

### OYSTER STATION

**Fine de Claire Oysters (M, F, K, Y, U)** freshly shucked French oysters, served on ice with a selection of classic and contemporary accompaniments:

#### SUGGESTED CONDIMENTS:

**Classic Lemon Wedge & Tabasco** - Timeless and simple

**Ponzu & Shallot Mignonette** - A zesty twist on the classic (Y, G, K)

**Wasabi & Soy Dressing** - For a gentle heat and umami depth (Y, G, K)

**Pickled Ginger Relish** - Aromatic and slightly sweet

### SELECTION OF DIPS

**Olive Tapenade (Vegan)**

**Pumpkin Hummus (K, V) (Vegan)**

**Spicy Romesco (D, V, N, G)**

**Baba Ghanoush (V, K) (Vegan)**

### SALAD BAR (VEGAN)

A selection of fresh vegetables and greens, accompaniments and dressings

### CHEESE STATION

An exquisite selection of international cheeses:

**Bûche de Chèvre (France) (D, V, K, S)**

**Camembert (France) (D,V)**

**Truffle Pecorino (Italy) (D, V)**

**Morbier (France) (D, V)**

**Manchego (Spain) (D, V)**

#### ACCOMPANIMENTS:

**Crackers(G)**

**crispy bread(G)**

**grissini (G)**

**Truffle-infused honey and house-made chutneys (S)**

**Local honeycomb (V)**

### SOUP STATION

**Classic French Onion Soup** served with cheesy croutons (D, G)

### CARVERY STATION

**Angus Beef Wellington** - Wrapped in San Daniele Prosciutto and wild mushroom duxelles, encased in golden pastry (D, G, E, U, A, K)

**New Zealand Lamb Crown** - Slow roasted with a pistachio and fresh herb crust (U, G, N)

**Herb-Marinated Baby Chicken** - Free-range and infused with garden herbs from Minthis estate (U)

#### ACCOMPANYING SAUCES:

**Port Wine Jus (U, D, C)**

**Mint Sauce (V) (Vegan)**

**Béarnaise Sauce (E, D)**

**Apple Sauce (V) (Vegan)**

**Cranberry Sauce (V) (Vegan)**

**Selection of Mustards (U)**

### LIVE COOKING - PASTA & RISOTTO

**Truffle Agnoli Pasta** filled with black truffle and Stracchino cheese, served with a creamy sauce (D, G, E)

**Wild Mushroom Risotto** infused with honey miso and citrus aroma, finished with flambéed Gorgonzola (S, Y, D, V)

**Beetroot Risotto** accompanied with marinated cranberries, baby spinach, and crushed pistachios (V, S, N) (Vegan)

### HOT DISHES

**Slow-Cooked Venison Fillet** served with carrot textures and a rich Morel mushroom jus (C, D)

**Oven-Baked Whole Duck** crisp skin duck served with roasted apples, hoisin and maple glaze (C, D, Y, K)

**Chargrilled Pork Tenderloin** presented with creamy polenta and Italian gremolata (D)

**Citrus-Marinated Wild Seabass** accompanied by glazed asparagus and a delicate Champagne sauce (F, D)

**Giant Fire-Grilled Prawns** flambéed with Zivania and served atop chickpea and chorizo ragout (B, F, U, G, S)

**Brussels Sprouts with Balsamic Glaze (S)** finished with toasted pecans (N, V) (Vegan)

**Oven-Baked Butternut Gratin** flavoured with yellow curry and topped with a Parmesan crust (D, E, V)

**Potato Dauphinoise** creamy gratin with aged Parmigiano Reggiano and black truffle (D, V)

**Poached Heirloom Winter Vegetables** finished with Minthis estate olive oil (Vegan)

### DESSERTS

**White Chocolate Mousse** infused with lavender, layered with lemon cream and a spiced biscuit base (D, G, E, N)

**Chestnut ‘Opera’** layers of chestnut sponge, rich chocolate ganache, mandarin confit & crunchy feuilletine (D, G, E, N)

**Minthis Triple Chocolate Cake** decadent layers with hazelnut praline, gianduja custard & caramelized nuts (D, G, E, N, Y)

**Millefeuille** crisp pastry layered with Tonka-infused vanilla cream, salted caramel & puffed corn (D, G, E, N)

**Baked Basque Cheesecake** infused with local oranges and served with a citrus-thyme compote (D, G, E, N)

**Classic Tiramisu** with espresso & Amaretto liqueur, finished with a bitter almond biscuit (D, E, N, G)

**Ricotta & Lemon Tart** bright yuzu cream topped with Italian-style flame-torched meringue (D, G, E, N)

#### Macaron Selection

Orange Macaroon with pine nut praline (D, G, E, N)

Milk chocolate Macaroon with kalamansi (D, G, E, N)

**Bitter Chocolate Mousse** infused with ginger, served with chia seed crumble (G, N) (Vegan)

**Plant-Based Panna Cotta** infused with ginger, served with mango tartare & chia seed crumble (G, N) (Vegan)

**Fruit Platter** a vibrant selection of local & imported fresh fruits (V) (Vegan)

#### ALLERGEN INFORMATION

Some dishes on our menu contain allergens, which are identified using the following abbreviations:

(G) Gluten (N) Nuts (V) Vegetarian (D) Dairy (E) Egg (P) Peanuts (C) Celery (F) Fish (M) Molluscs  
(S) Sulphur Dioxide (L) Lupin (Y) Soy (U) Mustard (K) Sesame (B) Seafood

If you have any specific dietary requirements or allergies, please speak to a member of our team before dining.

Prices: €160.00 per adult | €70.00 per child (4-12 y/o)