

# CHEF'S TABLE

NEW YEARS EVE CELEBRATION BUFFET  
TUESDAY DECEMBER 31ST

CHEF'S TABLE & RENDEZVOUS POOL DECK 7:00 PM  
**RENDEZVOUS GRAND NEW YEAR'S EVE BUFFET**

Usher in the New Year with unforgettable glitz and glamour. This year's live station grand buffet boasts a culinary affair like no other paired with flowing wine and chilled Champagnes. Embark on an elegant experience with timeless tunes.

**250.00 PER PERSON**

Reservations required

## JAPANESE STATION

### BRAISED MISO SHORT RIBS, PAPER WRAPPED

daikon, mushroom, sweet potato,  
sake port reduction

### SASHIMI

tuna, salmon, yellowtail combination

### SUSHI ROLL

surf & turf, lobster, prime beef,  
cucumber, avocado

SPICY TUNA MANGO PASSION

AVOCADO, ASPARAGUS ROLL

### ROBATA GRILL SKEWERS

MISO CHILEAN SEABASS

CHICKEN SHISO BUTTER

PRIME TENDERLOIN YUZU KOSHU

### TOKYO BAY TACO

spicy tuna, scallions, soy, sesame, chives  
hamachi, jalapeño, cilantro, citrus soy sauce

## SEAFOOD STATION ON ICE

### SEAFOOD ON THE SHELF

mussel, clams, lobster

### DIPS & SAUCES

shallot vinegar, spiced chili sauce, tabasco,  
tartar sauce, lemon wedges

### POACHED SALMON

pickled red onion, cucumber yogurt, crispy pita chips

### POACHED JUMBO SHRIMP

jumbo shrimp, cocktail sauce

### HAMACHI SHOOTERS

yellowtail, cilantro, jalapeno, yuzu,

### SCALLOP CEVICHE

poached scallops, sweet potato, mango,  
ahi amarillo sauce

## INTERNATIONAL STARTER STATION

### ANTIPASTO

bresaola, parma ham, chorizo, grilled artichoke,  
roasted peppers, assorted olives

### CHICKPEA HUMMUS

dukkah, plantain chips

### YELLOWFIN TUNA "TAGLIATA"

arugula, mint, coriander, Thai basil leaves,  
cucumber, cherry tomatoes

### HYDROPONIC SALAD BAR

butter lettuce, roasted beets,  
roasted mushrooms, asparagus, feta cheese,  
pistachio, walnuts, cranberries,  
honey truffle dressing & lemon dressing

## BBQ, CARVING & FRIED RICE STATION

### HIGH ROLLERS FRIED RICE

Angus beef, local lobster, chicken, carrots,  
onions, chives, egg, shiso garlic butter

### BBQ SMOKED MEATS

usda prime brisket, tri tip, virginia ham

### CARVING STATION

beef ribs, salmon wellington, pork porchetta

### SAUCES

smoked bbq sauce, mint chimichurri,  
green mojo, honey mustard,  
homemade spicy sauce

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### ITALIAN STATION

**PUMPKIN AND ALMOND RAVIOLINI**  
brown butter and sage sauce

**HOMEMADE TAGLIATELLE**  
wagyu beef ragout, parmesan cheese

**HYDROPONIC RISOTTO**  
kale, spinach, shitake mushroom,  
pecorino cheese, black truffle

**BRAISED LAMB SHANK**  
polenta, casserole cannellini beans

**BURRATA**  
heirloom tomato, strawberry, basil

### LOCAL GRILL STATION

**MULTIGRAIN & LOCAL JONNY CAKE**  
herbs cheese | vegetable curry | saltfish stew

**BBQ CRAYFISH**  
scallion lemon butter Sauce

**BBQ LOBSTER**  
parsley chive butter sauce

**BBQ LOCAL RED SNAPPER**  
marinated coconut lime

**RICE & PEAS**  
coconut and herbs

**CORN ON THE COB**  
chives and parmesan cheese, citrus aioli, smoked  
paprika

**TWICE BAKED SWEET POTATO**  
brown sugar butter, chives, parmesan cheese

### FOIE GRAS STATION

**FOIE GRAS CRÈME BRULE**  
seared foie gras, vanilla bean, caramelized sugar

**PAN SEARED FOIE GRAS**  
brioche crouton, salmon, honey truffle sauce, sherry  
reduction

**BALLANTINE**  
rye bread chips, mango chutney

### CHEESE BAR

**HARD CHEESES, SOFT CHEESES**  
langres panier aoc, camembert lait cru, brim brie de  
meaux, truffle brie de meaux, brillat savarin, saint  
maure aop, reblochon, morbier au lait cru, beaufort  
pointe, tomlette de chevre, pecorino al tartufo, bleu  
auvergne, tomme de savoie, sain saint - marcellin,  
crottin chavignol

**CONDIMENTS**  
red pepper jelly, orange chutney, caramelized onion  
jam, swiss fruit bread, lavosh, gressini

### DESSERTS

**STRAWBERRY PEACH ENTREMETS** D G

**RASPBERRY-PRALINE PARIS BREST** D G TN

**CHOCOLATE TRUFFLES** D

**ASSORTED MACARONS** D

**WHITE CHOCOLATE  
CRANBERRY FINANCIERS** D G

**DARK CHOCOLATE FOUNTAIN** V  
Marshmallows, strawberries, pineapple

**CARIBBEAN MOUNT BLANC** D  
meringue nest, pineapple confit, vanilla chantilly

**ICECREAM** D  
Vanilla & tonka, coconut Icecream

**SORBET** V  
Kalamansi & mint sorbet, berry sorbet

LEGEND D dairy G gluten TN tree nut SF shellfish V vegan VG vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.