

PARK HYATT SIEM REAP™

LUXURY is PERSONAL

New Year Eve Dinner Buffet

USD 185++ per guest | USD 92++ per child (6-12 years old)

APPETIZER SECTION

Seafood on Ice Fine De Claire Oyster Steamed Flower Crab | Prawns | Rock Lobster | US Scallops

SAUCES

Horseradish | Cocktail Sauce | Passion Fruit and Coriander Pesto Vinegar and Chopped Shallot | Mayonnaise | Lemon | Lime | Green and Red Tabasco

Sashimi, Maki Roll and Sushi
Salmon | Tuna | Ebi | Izumidai | Salmon Roe | Ebiko | Kani Kamaboko
Tamago Yaki | Kanpyo | Ginger Pickles | Wasabi | Shoyu
Sherry Herrings with Marinated Roasted Capsicum | Duck Liver Terrine with Cranberry Sauce
Pork Terrine, Dijon Mustard | Black Tiger King Prawn Cocktail
Rogue Duck Breast Salad | Mix Lettuce Salad

CONDIMENTS AND DRESSINGS

Fresh Berry | Organic Quinoa | Green Olive | Cornichon | Cucumber | Tomato Chickpeas | Red Onion | Yellow Corn | Red Kidney Bean | Baby Radish | Edamame Crispy Bacon | Parmesan Shave Lemon Dressing | Caesar Dressing Balsamic Dressing | Ponzu Dressing

BREAD SECTION

Mini Sour Dough Bread | Sliced Baguette | Mini Olive & Rosemary Bread Ajvar Spread Sauce | Butter Balsamic Vinegar | Olive Oil

SOUP SECTION

Mushroom, Truffle Cream Soup Red Chicken Curry Sweet Potato, Coconut Milk, Kampot Fish Sauce

LIVE STATION

Noodle Station (Chicken Broth) | Beef | Chicken | Prawn
Bean Sprout | Bok Choy | Lime | Chinese Cabbage | Kale | Straw Mushroom
Crispy Garlic | Coriander | Spring Onion

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes

CARVING AND MAIN SECTION

Roasted Salmon Fillet, Maple Syrup, Dill Porchetta Chicken Amok

CHARCOAL GRILL SECTION

US Beef Tenderloin Australian Lamb Chops, Rosemary, Garlic Black Tiger King Prawns Khmer Marinated Pork Ribs

SAUCES AND PICKLES

Pepper Sauce | Mushroom Sauce | Aioli Sauce | Gremolata | Whole Grain Mustard Tamarind Sauce | Spicy Sauce | Lime and Pepper | Red Wine Sauce Cognac Cream Sauce | Green Mango Pickle | Spicy Tomato Pickle

SIDE DISH SECTION

Roasted Baby Root Vegetables Mashed Potato Brussel Sprout with Bacon Vegetables Lasagna

COLD CUTS AND CHEESE SECTION

Parma Ham | Mortadella | Salami | Beef Pastrami Marinated Olives | Cornichons | Onion Pickles

Tomme De Savoie | Brie Cheese | Blue Cheese | Parmesan Cheese | Emmental Cheese Grapes | Fruits Chutney | Local Honey | Roasted Nuts | Dried Fruits | Lavosh | Crostini Stick

DESSERT SECTION

New York Cheesecake
Apple Pie
Cashew Nut Chocolate Cannoli
Chocolate Mousse with Pear compote
Caramel Sticky Rice
Khmer Rice Coconut Pudding

ICE CREAM AND SORBET

Fruit Jelly | M&M Chocolate | Marshmallow | Gummy Bear

3 Kinds of Seasonal Sliced Fruits | Sparkling Wine and Raspberry Sorbet Float

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