

New's year buffet 2019


RAMADA
RESORT
PORT VILA

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Gold buffet section.

Composed salads:

- Grilled chicken Caesar salad
- Niçoise salad with grilled tuna
- Roasted pumpkin feta salad
pine nuts, grilled onion and honey
- Thai Smoked salmon and vermicelli,
fresh crudités, fresh Asian herbs and
vermicelli salad
- Chopped prawns & potatoes salad
corn kernels, diced tomatoes, parsley and
cocktail sauce dressing
- Grilled vegetables, Parma ham, parmesan
& pesto salad
- Moroccan Tabbouleh salad
cherry tomatoes, mozzarella, basil and olive oil salad
- Indian style, grilled chickens, salad,
dried fruits and nuts coleslaw.

Charcuterie meat platter:

Selection of sliced cold meats, with pickles,
cherry tomatoes, black and green olives, feta cheese,
flame grilled capsicums.

Fresh vegetable platter:

Bowls of fresh crudités: Carrot sticks, celery sticks,
broccoli florets, radish, cucumber sticks, red capsicum
slices, shredded carrots, lettuce leaves,

Selection of breads and baguettes & condiments

Dessert Buffet

- Platters of macarons
- Selection of tasty petits fours
- Pear and cinnamon dome
- Jasmine and pear pyramid
- Raspberry, white chocolate charlotte with Nutella pebbles
- Fresh fruits salad in rum syrup

Gold seafood.

- Salmon Bellevue (whole poached salmon in
lemon aspic)
- Tusker Beer poached coconut crab served
with lime aioli
- Cascade of green tea poached green prawns
- New Zealand green mussels with pawpaw and
coriander salsa
- New Zealand oysters mignonette
- Grilled octopus salad, island style
- Polynesian lemon marinated tuna salad in
coconut milk

Live stations:

- Foie gras station
- Roast pork carving station
- Sautéed prawns station

Hot buffet:

- Creamy veal blanquette
- Porto and orange duck leg confit
- Seafood fricassée with tender vegetables
- Slow braised beef and olives casserole

Hot side dishes

- Creamy garlic potato gratin
- Spiced oriental rice pilaf
- Cheese and nutmeg baked penne pasta
- Braised garlic and burned butter local spinach
- Grilled Mediterranean root vegetables
with olive oil and roasted garlic cloves
- Braised Parisian style sweet peas with
herbs and smoked bacon

Cheese platter

Creamy Brie, bleu cheese, camembert, goat cheese
Served with nuts, dried fruits, pawpaw paste

Selection of breads and baguettes & condiments

- Butter, mustard, ketchup, HP sauce, soy sauce,
sweet chili sauce, mayonnaise