

THE DECK

NEW YEAR'S EVE DINNER

31ST DEC | \$195

LIVE FOOD STATIONS | LIVE ENTERTAINMENT ALL NIGHT | FIREWORKS

Reservations available from 6.30pm – 9.30pm

APPETIZERS

Artisanal Bread Selection

Wheat & white rolls, lavosh, herb butter, tomato tapenade, dips

Antipasto & Salad Station

Hydroponic mixed greens with condiments and dressings, Asparagus, baby carrots, zucchini, eggplant, green beans, peppers

Caesar Salad Station

Mediterranean couscous, The Deck signature mango avocado salad, Pasta salad with tomato, feta cheese, cherry tomato, cucumber, pesto, olive oil, Assorted artisanal cheese platter and nuts

Caprese Salad

Heirloom tomato, opal basil, aged balsamic vinaigrette

Prosciutto di Parma

Smoked duck magret

Sushi Bar

Assorted sushi: tuna maki, deck maki, California roll, inari. Assorted sashimi: hamachi, nigori, unagi

SEAFOOD BAR

Oyster Bar

Lemon, mignonette, cocktail sauce

Scallop & Octopus Ceviche

Red onion, jalapeño

Conch Salad

Peppers, tomato, lemon juice

Shrimp Cocktail & King Crab Legs

Cocktail sauce, lemon

MAIN COURSES

Carving Station

Roasted Prime Rib, Turkey Roulade, Roasted leg of Lamb, Traditional stuffing, peppercorn sauce, rosemary jus, chimichurri

Grill Station

Island jerk chicken, slow roasted island barbeque pork ribs, Grilled skewered shrimp, grilled catch of the day, South Caicos lobster, Mushroom sauce, rosemary jus, horseradish cream, lemon butter

HOT SIDES

Seared Wahoo

Tomato, caper, olive & herb sauce, butter chicken curry, vegetable biryani

Truffle Mac & Cheese

Grilled seasonal vegetables, mashed sweet potato, herb roasted potato, island peas & rice

DESSERT

Cinnamon Apple Mousse

Hazelnut praline shooter, pear and almond tart, Mince pie

Bambara Rum Cake

Yule log, sticky pudding with brandy sauce

Pecan Cheesecake

Homemade ice cream & sorbet

(Kids under 12 years \$95 pp)

Prices are in USD and exclusive of 10% service charge and 12% government tax.
Final menu selection is subject to change based on availability