



ENCHANTED Wonders

ARTHUR'S BAR & GRILL

NEW YEAR EVE DINNER MENU (31th December 2025)

COLD SEAFOOD APPETIZERS

Freshly Shucked Oysters

Poached Half Lobster with Spiced Cocktail Sauce



HOT APPETIZERS

Seared Duck Foie Gras on Caramelised Onion

Toasted Brioche, Black Truffle



SOUP

Saffron Prawn and Seafood Bisque



GRAND CARVING STATION

Diamantina 35-Day Dry-Aged Chilled Rump

Smoked Black Pepper Jus, Horseradish Cream

Whole Roasted Turkey with Sage and

Black Truffle Bread Stuffing

Herb Gravy, Cranberry Sauce

Slow-Roasted Moroccan-Spiced Lamb Leg

Rosemary-Pomegranate Jus, Mint Chimichurri

Whole Baked Salmon Coulibiac in Crisp Puff Pastry

Lobster Sauce



FESTIVE POTATO SELECTION

Duck Fat-Roasted New Potatoes

Black Truffle Dauphinoise with Aged Comté

Smoked Garlic Mashed Potatoes



FESTIVE VEGETABLES

Roasted Brussels Sprouts with Chestnut Butter

Glazed Baby Rainbow Carrots with Honey & Pistachio

Sautéed Asparagus Spears with Sea Salt



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CAVIAR STATION ON ICE Oscietra and Sevruga Caviar

Served with Warm Blinis, Crème Fraîche, Chives, and Egg Cream

FESTIVE ARTISAN CHEESE SELECTION

Brie de Meaux, Stilton, Taleggio, Aged Cheddar, Emmental
Honeycomb, Fig Jam, Candied Walnuts, Grapes, Dried Figs,
Cheese Crackers

DESSERT BAR COUNTER

Black Forest Yule Log
Ivory Raspberry Bûche de Noël
Signature Mont Blanc Yule Log
(Signature) Warm Spiced Chocolate Truffle Cake
House-Baked Classic Marzipan Stollen
Panettone
Banana Bread Vanilla Pudding
Christmas Plum Pudding
(Signature) Basque Baked Cheesecake
Tiramisu in Glass
Classic British Trifle
Gingerbread Crème Brûlée
(Must-Try) Hot Chocolate Mud Cake
Morello Cherry Cheesecake
Apricot Sacher Torte

CHOCOLATE FOUNTAIN

Selection of Dips: Christmas Chocolate Slab, Lollipops, Chocolate
Santa, Chocolate-Dipped Strawberries, Assorted Pralines, and
Christmas Tree Rocher

ICE CREAM SELECTION

Black Truffle, Valrhona Raspberry, Pistachio, Vanilla,
Ferrero Rocher, Soursop Sorbet, Tiramisu