

# NEW YEAR'S EVE MENU

## STARTER

### **Corn Fritter with Cucumber Mint Raita**

*Deep-fried sweet corn dough served with cucumber mint raita sauce.*

## SALAD

### **Oriental Chicken Salad**

*Grilled shredded chicken with beansprouts, leek, celery, cabbage, carrot, and tomato. Served with bacon dressing and garlic bread.*

## SOUP

### **Pea, Corn, and Mushroom Soup**

*Green pea, corn, and mushroom with butter, wine, and spicy herb and vegetable broth. Served with sourdough bread.*

## SORBET

### **Strawberry Granita**

*A glass of fresh strawberry granita*

## MAIN COURSE

*Your choice of:*

### **Provençal Lamb Chop**

*Marinated lamb, grilled to your preferred doneness. Served with asparagus, carrot, broccoli pie, potato gratin, onion confit, grilled cherry tomatoes, and wine sauce.*

*or*

### **Ribeye with Port Wine Saucer**

*Grilled marinated ribeye served with broccoli pie, potato gratin, shallot confit, and basil foam.*

*or*

### **Pan-Grilled Salmon with Lobster Bearnaise Sauce**

*Grilled Tasmanian salmon with asparagus, carrot, broccoli pie, onion confit, basil buttered baby potatoes, lobster bearnaise sauce, and coriander.*

## DESSERT

*Your choice of:*

### **Fruit Pavlova**

*Baked meringue with fresh fruits and caramel almond glaze.*

*or*

### **Banana Crumble**

*Banana, cereal, granola, and cashew nuts. Served with coffee ginger sauce and vanilla tiramisu ice cream.*

## BEVERAGE

### **Sparkling Wine Wine**



# VEGAN NEW YEAR'S EVE MENU

## STARTER

### **Guacamole and Soybean Crackers**

*Mashed avocado with paprika and coriander on soybean crackers.*

## SALAD

### **Chickpea Granola Salad**

*Chickpea, paprika, granola, and coriander served with ginger sesame dressing and flatbread.*

## SOUP

### **Zucchini Cappuccino Soup**

*Zucchini, herb, coconut oil, coconut milk, basil and zucchini foam, and sourdough bread.*

## SORBET

### **Strawberry Granita**

*A glass of fresh strawberry granita*

## MAIN COURSE

*Your choice of:*

### **Vegetable Tortilla Roll**

*Mixed diced vegetables with tomato sauce, vegan ricotta cheese, and herb wrapped in grilled tortilla. Served with fresh salad and potato chips.*

*or*

### **Lentil Steak with Mango Coriander Sauce**

*Marinated lentil steak grilled with coconut oil. Served with pesto, vegetables, potato chips, sundried tomato, and mango coriander sauce.*

*or*

### **Vegetable Cutlet**

*Grilled potato, red bean, and herb with fresh salad, lime olive oil dressing, red rice, coconut basil, and olive sauce.*

## DESSERT

*Your choice of:*

### **Sweet Potato Ball**

*Sweet potato ball with chocolate and strawberry sauce, served with coconut ice cream.*

*or*

### **Apple Tart**

*Served with almond, strawberry mint sauce, and coconut ice cream.*

## BEVERAGE

### **Sparkling Wine Wine**



**The Udaya**  
Resorts & Spa

# CANAPE AND COCKTAIL MENU FREE FLOW

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**STARTER**    **Pastrami and Asparagus on  
Garlic Bread**

**Cucumber Roll with Coconut  
Balsamic Dressing** *(Vegan)*

**Tuna and Tomato Salsa on  
Tempe Crackers**

**SAVORY**    **Chicken Quesadilla**

**Samosa** *(Vegan)*

**Calamari Ring**

**SWEET**    **Pumpkin Pie** *(Vegan)*

**Strawberry Mille-Feuille** *(Vegan)*

**Fruit Tartlet**

**COCKTAIL**    **Ubud Sunshine**

**Passion Mojito**

**Lime Mint Cooler**

**Crushed Strawberry**