



M A L O L O C H E L L A

NEW YEARS EVE 2024

Tuesday 31st December

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|---------------|----------------------------------------------------------------|
| 5.30pm | Kids buffet dinner at Terrace Restaurant |
| 6:30pm-7:30pm | Pre-dinner drinks at Beach Bar hosted by Malolo Island Resort |
| 7.00pm | Entertainment Ahura Dance Group |
| 7.30pm | NY Buffet Dinner at Terrace Restaurant |
| 8:00pm | Kids Foam Party at Kids Pool Lawn
DJ & Dancing at Beach Bar |
| 11:00pm | Fire Dance Ahura Dance Group |
| 11:30pm | Announcement of "Best Dressed" Prizes |
| 11.55pm | Countdown to 2025 |
| Midnight | HAPPY NEW YEAR! Fireworks! |



NEW YEARS EVE

Tuesday 31st December 2024

CHILLED SEAFOOD SELECTION

AUSTRALIAN SOUTH COAST OYSTERS | mignonette, cucumber, lemon, black pepper

CHILLED KING PRAWN | aioli, old bay mayo, local lemon

LOCAL CORAL CRABS | cracked and dressed, marie rose, bush lemon

LOCAL REEF FISH CEVICHE | avocado, cucumber, onion, coconut, lime, chili, coriander

HOUSE SMOKED SALMON | “pastrami style “, blini, crème fraiche, chive

“SEA GRAPES “ | local nama & seaweed salad, hand scraped coconut milk, palm hearts

SASHIMI OF LOCAL REEF FISH

LOCAL SEA URCHIN

YELLOWFIN TUNA

SPANISH MACKERAL

RUBY SNAPPER

CONDIMENTS | ponzu, chili oil, wasabi, pickled ginger, lime

KIDS ROLLS

KIDS CUCUMBER ROLL

KIDS AVOCADO ROLL

KIDS COOKED TUNA

KIDS CHICKEN TERIYAKI



IMPORTED CHEESES

CABRALES BLUE | TALEGGIO | SMOKED CHEDDAR | TRIPLE CREAM BRIE | preserved fruits, crackers, grissini, lavosh

CHARCUTERIE & CURED MEATS

MORTADELLA, SAN DANIELLE PROSCUITTO, CACCIATORE | olives, cornichon, chilli-garlic roasted cashews

SALADS & LIGHT FARE

“MIMOSA” | organic egg salad, sweet peas, mustard, dill, lemon / if asparagus available will buy

GRAIN SALAD | quinoa, barley, brown rice, fetta, lemon dressing

CASEAR SALAD | bacon, grated parm, sourdough croutons, boiled egg

LOVO ROASTED BEETROOT | goats' cheese, lentil, pickled onion

GREEN PAPAYA SALAD | tomato, coconut, long bean, spring onion, peanut

ROASTED CAULIFLOWER | pomegranate, hazelnut, cinnamon, maple

HEIRLOOM TOMATO SALAD | buffalo mozzarella, basil, extra virgin olive oil

ROASTED LOCAL PUMPKIN | garlic confit, labneh, garden herbs

ROASTED AND CARVED

WHOLE ROASTED PRIME RIB | bordelaise sauce

POULET ROTI | smoked and roasted chicken, lemon thyme gravy

ROASTED RACK OF LAMB | in the style of “persillade “, roasted garlic, mustard

PORCHETTA | roasted cabbage, apple, walnut



FROM OUR CLAY TANDOOR OVEN

TANDOORI PRAWNS | lemon, sawtooth coriander, chili

LAMB KOFTA | red capsicum, parsley, garlic, baharat

GARLIC NAAN | flake salt, herbs

HOT BUFFET OFFERING

POTATO PAVE | garlic, thyme, flake salt

ROASTED ROOTS | parsnip, sweet potato, carrot, cassava, leek

STEAMED GREENS | olive oil, flake salt, bush lemon

LOCAL MUD CRAB | coconut lolo, house masala

SLIPPER LOBSTER | curry leaf, beurre noisette, bush lemon

STEAMED CORAL CRAYFISH | steamed, served natural, drawn butter, flake salt

LIVE HANDMADE PASTA w/ SAUCES, ACCOMPANIMENTS

PASTA | trottolo pasta, radiatori, penne rigate

SAUCES | tomato sugo, basil, fried garlic, white wine | carbonara, bacon, cream, parmigiano, black truffle, mushroom, broccoli | selection of toppings for guests to enhance their own

PASTRY | DESSERT TO SHARED FOR THE TABLE

GINGER CREM BRULEE | PASSION FRUIT -WHITE CHOCOLATE MOUSSE | ROASTED COCONUT SORBET

CHOCOLATE FOUNTAIN & CHEESECAKE BAR for display

Items to be dipped by guests with pastry chefs' assistance

ISLAND FRUITS | pineapple, banana, pawpaw, melon

CONFECTIONS | selection of cookies, brownie, macarons, doughnuts, nut brittles, biscotti