

# New Year's Eve

Taboras

## DINNER

\$560 BBD

### Artisan Bread & Dip

House Bake Artisan Bread | Chef's  
Selection of Dips & Spreads

### SALAD

#### Charcoal Roasted Sweet Potato Corn Salad

Bajan Dressing | Fresh Coriander

#### Sweet Mustard Coleslaw

#### Fruited Quinoa Salad

#### Tomato & Watermelon Salad

Feta | Sherry & Herb Vinaigrette |  
Torn Herbs

### SEAFOOD

#### Seafood Corner

Lemongrass Poached Peel & Eat Shrimp  
RPV Signature Cocktail Sauce

#### Scottish Smoked Salmon

Traditional Garnishes

### CHEF'S CARVERY

#### Slow Roasted Prime Rib

Natural Jus | Chimichurri

### Lobster Boil Station

Aromatic Poached Lobster Tails  
Garlic Butter | Fresh Lemon

### ENTRÉES

#### Calypso Rice

#### Candied Bajan Sweet Potato

Spiced Brown Sugar Glaze

#### Herb Roasted Vegetables

#### Rosemary Roasted New Potatoes

#### Pan Seared Mahi-Mahi

Lemongrass Cream

#### Smoked Pork Loin

Red Wine Braised Cabbage

#### Roast Chicken

Cranberry Red Wine Reduction

#### Baked Truffle Mac & Cheese

### PASTRY CHEF'S SELECTION

Cakes | Tarts | Local Bajan Sweet Treats  
Selection of Sorbets & Ice Creams

## New Year's Eve

### PALM TERRACE

## RECEPTION

included in Dinner Menu price

Managers Cocktail & Canapés

Hand Passed Champagne &

Signature Rum Punch

Chef's Selection Of Passed Canapés

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill.  
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.  
Please be sure to notify your server of any dietary restrictions or allergies.

\* subject to change