



## NEW YEAR'S EVE BUFFET MENU

*Celebrate the start of 2025 @ko-ko-mo with our delicious seasonal menu of carefully selected prime ingredients*

### GLASS OF CHAMPAGNE

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**HOMEMADE BREAD ROLLS** - w/ olive oil & balsamic vinegar

**SEAFOOD BROTH** - prawns, calamari & white snapper in a light shitake, lemongrass, fresh herbs & ginger broth

**SUSHI & SASHIMI PLATE** - tuna & salmon sashimi, prawn sushi, nori rolls

**SEAFOOD SALAD** - prawns, calamari & octopus in an Italian style vinaigrette

**BEEF CARPACCIO** - Australian tenderloin, home grown rocket, topped w/ extra virgin olive oil & shaved parmesan

**VIETNAMESE ROLLS** - w/ prawns, coriander & vegetables & an Asian dipping sauce

**ROAST AUSTRALIAN SIRLOIN** - medium rare, w/ gravy, horseradish & a selection of mustards

**WHOLE POACHED ATLANTIC SALMON** - w/ wasabi mayonnaise

**JUMBO TIGER PRAWNS** - grilled & butterflied w/ garlic butter & fresh herbs

**GRILLED CALAMARI** - marinated in garlic & olive oil

**PUMPKIN & GOAT CHEESE SALAD** - w/ pumpkin seeds, cherry tomatoes, edamame & cucumber

**RICE PILAF** - w/ fresh basil & oregano

**STEAMED FRESH GREEN BEANS** - drizzled w/ extra virgin olive oil

**CREAMY MASHED POTATOES** - w/ fresh chives

**CAPRESE SALAD** - w/ tomatoes, mozzarella & fresh basil

**GREEK SALAD** - w/ iceberg lettuce, olives, cucumber & tomatoes

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**DESSERT SELECTION** - crème brûlée, chocolate mousse, apple strudel, fresh fruit

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### COFFEE & TEA SELECTION

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**IDR850,000 PER HEAD + 21% GOVERNMENT FEES & SERVICE**