New Year's Eve Cocktail Food

Celebrate New Year's Eve with Spectacular Harbour Views at Twenty Five, your premium Harbour View Venue!

Cold

- Yellow fin tuna carpaccio with preserved lemon capes and basil oil
- Sydney rock oysters with Thai dressing
- Assorted California roll with pickled ginger and soy
- Roasted asparagus wrapped in prosciutto olive oil and cracker pepper... G/F
- Thai roasted beef with green mango salsa G/F
- Pressed five spice pork rillettes
- Antipasto platters (buffet selection)

Warm

- Crispy battered tempura prawns
- Moroccan beef kofta with mint yogurt and dipping
- Grilled lamb cutlets with Provencal herbs
- Mushroom and goat cheese tart V
- Greek style chicken brochette with spicy garlic tomato sauce
- Indian cocktail samosa meat and vegetarian V
- Noddle boxes with Thai stir fry chicken
- Fried and steamed dim sum including siu mai pork prawns scallops and vegetarian

Dessert

- Sweets treats
- Assorted mini boutique
- Petit fours
- Berry tartlets
- Seasonal fruits and cheese boards (buffet selection)

^{*}Menu Subject to change without notice















