Mealea
Restaurant

New Year's Eve
BUFFET DINNER

DECEMBER 31ST, 2026 | 7:00 PM - MIDNIGHT

• Good Food • Unforgotten Night

LIVE STATION
European Oyster Shucking, Caviar and Blinis, Raclette Grill, Burrata

FRESHLY BAKED BREAD
Assorted Breads and Rolls, Butters and Spreads

SALADS AND APPETIZERS
Counter Salad Bar
With Homemade Salad Dressings and Fresh Garden Vegetables

CHARCUTERIE BOARD
- **Cheeses**

Manchego, Brie, Camembert, Raclette, Cantal, Mimolette, Saint-Nectaire

- **Cold Cuts**

Truffle Mortadella, Spanish Chorizo, Fuet, Truffle Fuet, Salami, Saucisson,

- **Terrines**

Foie Gras Mousse, Local Pork Terrine, Pâté en Croûte, Chicken Liver Pâté. Assorted Olives, Nuts, Dried Fruits, Cornichons and Crackers.

- **Marinated Vegetables**

Olives, Artichokes, Khmer Pickled Vegetables

COLD STARTERS
- Marinated Grilled & Roasted Vegetable Platter
- New Year's Chop Salad
- Cajun Blackened Chicken Caesar Salad, Egg, Bacon
- Gem Lettuce Cacio e Pepe Salad, Pecorino, Kampot Pepper
- Smoked Salmon Platter, Lemon, Chive, Dill, Crème Fraiche
- Khmer Beef Carpaccio
- Tuna Sashimi Carving Station

HOT APPETIZERS
- Warm Spinach and Artichoke Dip, Crispy Baguette Bread
- Mini Croque Monsieur
- Mini Soufflé de Fromage
- Oysters Rockefeller
- Roasted Pepper and Garlic Hummus, Toasted Pita Bread
- Mini Beef Negimaki
- Mini Lamb Vol-au-Vent
- Warm Camembert and Pomegranate Tart

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LIVE STATION AND SEAFOOD BAR

- Oysters
- Crab
- Sea Snail
- Cocktail Prawns
- Assorted Fresh Sushi & Japanese Sashimi: Hamachi, Madai, Kampachi
- Seafood Salad - Shrimp, Squid, Scallop, Citrus Roasted Garlic, Taro Chips
- Coconut Salmon Ceviche
- Snapper Ceviche, Passion Fruit Leche de Tigre, Taro Root Chips
- Whelk Salad
- Imported Marinated Anchovies

THE PALACE GATE BBQ GRILL AND CARVING STATION

- Shrimp
- Squid
- Shiitake Mushroom
- Vegetable Skewer Medley
- With dipping sauce
- Local Green Peppercorn Pork Sausage
- Grilled & Marinated King Oyster Mushroom
- Lollipop Lamb Chops, Marinated with Mint, Parsley, Thyme, Rosemary
- Traditional Persian Beef Kebab
- Marinated Khmer Chicken Thighs
- Roasted Sirloin of Beef, Red wine Peppercorn Sauce
- Salt & Nori Baked Snapper, Lemon, Garlic and Ginger
- Roasted Turkey Roulade, Chestnut and Sage Stuffing
- Australian Lamb Saddle Roasted and Stuffed
- American-Style BBQ Baby Back Ribs
- Kroeung Porchetta

GRAND BUFFET TABLE

- Samlor Machou
- Sour Soup with Prawn and Khmer Vegetables
- Vegetable Cannelloni
- Beef Saraman
- Baked Khmer River Lobster
- BBQ Beef Short Rib “Mac ‘N’ Cheese”
- 50-Layer Vegetable Lasagna
- Spicy Rigatoni with Fresh Mozzarella, Basil, Grilled Chicken and Broccoli
- Seafood Fried Rice
- Roasted Garlic Mashed Potatoes
- Potato Wedges with Truffle and Parmesan
- Caramelized Onion & Cheese Potato Gratin
- Duck Leg Confit with Orange Sauce

DESSERTS

- Fresh Local Fruit Selection
- Log Cake
- Cookies and Chocolates
- Blueberry Cheesecake
- Mini Tiramisu
- Chocolate Éclair and Cream Horns
- Assorted Khmer Desserts
- Assorted Fruit Tarts: Lemon, Mango, Apple
- Chocolate Fountain with Marshmallow, Fruits, Chocolates
- Berry Trifles
- Mango Panna Cotta
- Dubai Chocolate Tart