

ISLANDER

NITE OF CELEBRATIONS

FEATURING

The Islander BBQ Buffet, fresh Seafood Station, Coconut Stall for tropical treats, and captivating Live Cooking and Carving Stations.

LIVE ENTERTAINMENT

DJ Mark, The Cherish Live Band, Live Fire Breathing Show, Countdown Gimmicks & Culture Performance

GIVEAWAYS

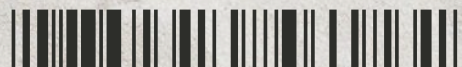
Featuring Best Dressed Male & Female, Best Dressed Couple & Pop Quiz

NEW YEAR'S EVE GALA DINNER | 31 DECEMBER 2024

Elevate your New Year's Eve with an exclusive celebration on a private island. Enjoy an elegant gala dinner themed as Islander Night with seafood and coconut stations, a whole lamb grill, and live cooking displays. Relish the enchanting island ambiance and live entertainment. Join us for an unforgettable evening where every moment sparkles with magic and wonder.



RM600+ PER ADULT | RM300+ PER CHILD



📅 2024



ITINERARY

ISLANDER NIGHT OF CELEBRATIONS

*ISLAND VIBES & STARRY SKIES
ON OUR PRIVATE ISLAND*



ITINERARY

**31ST DEC 2028
1800HRS**

- Welcome cocktail at Beach Bar

1930HRS

- Arrival of Guests at Marina Pavillion
- Burn Bad Memories Ceremony
- Live Music by DJ Mark
- Dinner Begins
- Performance by The Cherish Live Band
- Traditional Dance Performance
- Game Show hosted by MC
- Fire Breathing Show
- Performance by The Cherish Live Band
- Show Time with Borneo Dancers
- Pop Quiz
- Best Dressed Winner Announcement
- Performance by The Cherish Live Band

1159HRS

- Countdown to 2025
- Chef Parade & Party Time

**1ST JAN 2025
0100HRS**

- See You & Happy New Year

// EVENT DETAILS //

31st December 2024

RM600+ PER ADULT | RM300+ PER CHILD
AT MARINA PAVILLION | START FROM 1800HRS TIL MIDNIGHTS

New Year's Eve Gala Dinner

MENU

NEW YEAR'S EVE GALA DINNER | 31 DECEMBER 2024



“The New Year's Eve Buffet Dinner features premium offerings such as Oysters, Slipper Lobster Termidor, and a Roasted Whole Lamb with traditional Asian marinade. Interesting highlights include Beef Wellington, Sushi Station, Seafood on Ice Station, diverse salads, and a variety of international cuisines. Desserts include Apple Pie, Green Tea Tiramisu, and a Traditional Sweets Station with Malaysian Kueh.” - Executive Chef Bad

MAIN COURSE

Pilaf Rice, Mutton Biryani, Slipper Lobster Termidor, Chicken A la King, Lamb Korma, Grilled Salmon with, Lemon Capers Sauce, Beef Rendang Tok, Butter Garlic Vegetables, Stir Fried Vegetables with Ginger and Onion.

PASTA STATION

Penne, Tagliatelle, Spaghetti, Lasagne Verde, Carbonara, Napolitan, Bolognaise, Aglio Olio

ROASTED WHOLE LAMB

Traditional Asian Marinated whole Lamb, Mint Sauce, Rosemary, Black Pepper, Tomato and Garlic Salsa

DESSERTS

Pecan Pie, Apple Pie, Green Tea Tira Misu, Orange Cheese Cake, Sagu Gula Melaka, Opera, Red Velvet, Creeme Caramel, Yule Log Cake, Bread Butter Pudding, Assorted Macaroon, Lemon Tart, German Torte, Chiffon, Selections of Local Kueh, Chocolate Brownies, Chocolate Butter Pudding, Tropical Fruit Platter, Fresh cut fruits.

APPERTIZERS / SALADS / COLD PLATTER SELECTIONS

Apple and beef Pastrami , Chicken Caesar Salad, Tahu Sambat Peanut Sauce, Oriental seafood salad with Lemongrass, Raita, Mushroom with Zucchini, Potato Salad, Broccoli and Cauliflower Polonaise, Greek Salad, Poached Pear with Feta, Cheese Board Thai Chicken Salad, Nicoise Salad, Smoked Salmon Platter, Meat Cold Cut Platter, Assortments of Pickles Fruits , Thousand Island, Jalapeno Salsa, maxican Fruit Salsa, Vanaigrette, French, Italian, Tartar Ginger Piquant Sauce, Balsamic, Cocktail, Peanut Sauce

CHARCOAL GRILL STATION

Beef / Chicken Satay / Otak-Otak / Tenggiri Steak / Prawn Crab / Squid Cucumber, Onion, Rice Cake, Peanut Sauce, Thai Chili Coriender Sauce, Lemon Butter Sauce.

CARVING STATION

Roasted Turkey, Beef Wellington / Mint Sauce, Rosemary, Black Pepper, Tomato and Garlic Salsa

BURITTOS STATION

Lamb, Chicken, Beef, Vegetables Fruits and vegetables salsa, Jalapeno

SUSHI STATION

Selections of Sushi Maki and California Rolls, Wasabi , Kikoman, Ginger Pickles

SEAFOOD ON ICE STATION

Oyster, Prawns, Slipper Lobster, Crabs and Calamari, Wasabi , Kikoman, Ginger Pickles, Cocktail sauce, Chili Corriender, Lemon

SOUP

Cream of Asparagus Soup, Kapitan Mutton Soup, Selections of Dinner Bread and Olive Dip

NAAN STATION

Aloo Mutter, Cheese and Garlic Naan Puri, Phulka, Dhal Tadka, Dal Makhini, Paneer Palak

NOODLES STALL

Mee Curry, Noodles Soup, Fried Yellow Noodles / Kuay Teow, Fish Ball, Fish Cake, Shrimps, Chicken, Beansprout, Choy Sum.

MURTABAK STALL

Chicken, Lamb Dhal Curry, Onion Pickled

TRADITIONAL SWEETS STATION

Assortments of Malaysian Kueh

FROZEN STALL

Ais Kacang, Cendul and Ice Cream