SEASON'S GREETINGS

Join us for an extra special celebration as we welcome the New Year in tropical style!



NEW YEAR'S EVE DINING & ENTERTAINMENT HIGHLIGHTS THURSDAY, SIST DECEMBER 2020

A Culinary Showcase

From Chef to Plate ~ LIVE culinary food stations ~

Indulge your palate with a delectable variety of fresh, a la minute main dishes personalised with creative culinary flair by our chefs.

Savour a delightful round-the-world culinary adventure with a combination of appetisers from chilled French ratatouille to Argentinean potato salad to Middle Eastern hummus and Spanish gazpacho and more.

Bid sweet adieu to 2020 and rejoice in a decadent dessert display to relish!

A Cultural Spectacle

Traditional Dance & Live Music Performances & Local Arts & Crafts Show

Revel in the cultural wonders of Indonesia on an evening soiree with us as we celebrate local music, dance and charming handmade arts and crafts.

> IDR 550.000++ per person IDR 275.000++ per child (6 to 12 years old) Complimentary for children below 6 years old

NEW YEAR'S EVE MENU HIGHLIGHT made to order live counters Freshly baked breads featuring wide range of leavened mixes with the likes of baguette, focaccia, multigrain, soya rolls etc

Sumptuous display of Artisanal Cheese Selection (from soft to semi-soft and from hard to blue) with delightful condiments

Adding seasonal recipe to your New Year's Eve celebrations with **Pumpkin and Seafood** Quenelles

Moroccan spiced Lamb Whole lamb marinated in flavoursome spice mix, slowlyroasted, served with lamb jus and mint sauce

Gourmet Pasta Station Spaghetti, Penne, Fettuccine, Farfalle with Crabmeat Sauce, Beef Ragu

STARTERS

MADE TO ORDER LIVE COUNTERS

Caesar Salad

Romaine lettuce, crispy beef bacon, parmesan cheese, crouton, caesar dressing

Island's Seafood Delights

Gong-gong (sea snails), prawn, crab flower, Bintan shellfish with chili and pineapple dipping, soy sauce, ginger sauce

Rujak Penang (vegetarian)

A mouth-watering mix of seasonal tangy fruits and vegetables, pineapple, mango, cucumber, cakwe, jicama, water apple and rujak sauce

Oxtail Soup

Mastering the century old recipe and bringing the best of this local delicacy with homemade beef broth, potatoes, carrot, celery, leek, fried shallot, lime, emping crackers and sweet soy sauce

Appetisers (Individually Plated) Chilled rock lobster ceviche, foie gras terrine, pan seared hokkaido scallops, prawn and mango gazpacho, assorted lettuce and fresh vegetables served on chilled ice chest with freshly made dressings (thousand island, french vinaigrette, remoulade, caesar etc.)

MAINS

MADE TO ORDER LIVE COUNTERS

Sushi Counter

Colourful display of sushi condiments, filled and rolled with your choice of ingredients, served with pickled ginger and wasabi accompaniments

Beef Wellington

Baked striploin coated with pate and duxelles wrapped in ham and puff pastry

Flavours from India

Paratha, chapatti, boti chicken, lamb kofta, dal, chicken curry, raita, chutney, green sauce, salad

Oriental Corner

Chicken and prawn siaw mai, har gow, ngo hiang, char siu bao, roasted duck with a selection of sauces, ginger-soy, ginger-chilli, thai-chili, plum, and hoi sin

A Taste of Indonesia

Medanese lotong featuring rice cake, sambal goreng bilis, udang tauco, vegetable lodeh, sambal kacang, serundeng, kerupuk ikan, fried shallot

Fresh Fruit Forest

Seasonal fresh fruits featuring Mango, Jack Fruit, Star Fruit, Green and Red Apple, Local Orange, Mandarin, Sunkist, Papaya, Pineapple, Watermelon, Banana, Plum, Longan, Red and Green Grapes

Sweet Delights Pastries, Cakes, Pudding, Jelly, Pies, Mousse, Strudels, Caramels

Chocolate Fountain

with attractive accompaniments

DESSERTS

MADE TO ORDER LIVE COUNTERS

Wine Selection

Bringing you the boutique wineries from around the world with handpicked labels, specially chosen to complement dinner.

Champagne & Sparkling

Moët & Chandon, Impérial Rosé, NV, Champagne Blend	5.300'
Dom Pérignon Millésime, 2009, Champagne Blend	6.400'
Taittinger Brut Réserve, NV, Champagne Blend	5.000'
Ca'Bolani Prosecco Brut D.O.C., NV, Glera, Veneto, Italy	1.200'

Whites

Robert Mondavi, 2011, Chardonnay, California, USA	3.500'
Pouilly-Fumé, 2014, Sauvignon Blanc Loire Valley, France	2.550'
Louis Jadot Bourgogne, 2017, Chardonnay, France	2.500'
Santa Digna Reserva, 2015, Sauvignon Blanc, Chile	1.700'
La Segreta Il Bianco, 2017, Grecanico Blend, Italy	1.500'

Reds

Robert Mondavi, 2009, Cabernet Sauvignon, USA Giacomo Borgogno & Figli Langhe DOC Barolo, 2015,	3.350'
Nebbiolo, Piedmont, Italy	
Two Hands Brave Faces, 2016, Barossa Valley,	3.300'
Grenache-Mourvèdre-Shiraz, Australia	7 7 0 01
Pétalos by Descendientes de José Palacios Bierzo, 2016,	3.300'
Mencia, Spain Yalumba The Strapper, 2015, Grenache-Shiraz-Mataro,	2.700'
Barossa Valley, Australia	2.700
Tommsi Rafaèl Valpolicella Classico Superiore, 2016, Italy	2.400'
Cartagena by Casa Marin, 2016, Pinot Noir, Chile	2.200'
Frescobaldi Rèmole IGT, 2017, Sangiovese Blend, Italy	1.700'
	1.500'

All prices are in IDR thousand denominations, subject to 10% service charge and 11% tax. If any of these wines or vintages are unavailable, a suitable alternative will be suggested.

THE RESIDENCE BINTAN LOCAL ARTS & SUSTAINABILITY SHOW

Bring home a unique souvenir from our Local Arts & Sustainability Show and help promote the island's arts and crafts. Learn secrets to living green and sustainably with purifying plants to liven up your interiors and create a more relaxing living space indoors to growing your own garden with your own organic compost. Gather the family to sit for a lovely family portrait, handsketched by our local artist. A delightfully engaging time awaits at The Residence Bintan this year end!

Art of Portraits

Showcasing the artistic twist to your New Year's Eve celebrations. Get your portraits lovingly sketched by our local artists and take a beautiful piece of handmade art home as a souvenir.

Handmade Eco Souvenirs

Witness the hand weaving art of local villagers, crafting different types of household items by demonstrating the sustainable approach. Buy, support and be a part of this unique collaboration.

Items: Baskets, Placemats, Coasters, Hats, Light shades and decorative items.

Plant Therapy

Looking to change the visual aspect of your office workstation or your living room, choose the Indoor House Plants that will uplift your senses. From leafy Monstera to verdant Boston ferns and from different varieties of Sansevieria to the Viney Pothos.

Garden Secrets

Learn from our Sustainability expert and educate others on how to make the best compost for your own backyard garden or farm. Simple and easy to execute technique for a divine and lush green outcome. Take home our compost for your gardens.

Other Interactive Activities

Teh/Kopi Stall, Jamu on Wheels, Ice Cream Corner Karaoke booth at Rica Rica and Photo booth at Pool Bar.

Hygiene and Safety Protocols

- Safe distancing norms;
- Trained staff for safety and proper hygiene;
- Minimum contact service in all areas;
- Availability of hand sanitizers in all prominent locations;
- Individually portioned items (cold food items);
- Controlled number of guests in each and every counter with safe distancing measures in place;
- Continuous disinfection and sanitation of frequent touch points;
- Events and activities will be held under the strict compliance of hotel's established hygiene protocols;
- Use of Personal Protective Equipment by team members at all times.







Join us for a spectacular display of fireworks to welcome 2021!

Enjoy watching the night sky light up in splendour with a glass of wine or a preferred cocktail, with our compliments.

Location: Main Beachfront Time: 00.00 hours

We look forward to delighting you with a sparkling celebration to ring in the New Year!

> For reservation and information, please contact The Residence Bintan: T +62 778 6000 888 E reservation-bintan@theresidence.com