



Le MERIDIEN

COLD BUFFET

Platter of shellfish (shrimp, whelk, and mussels)
Cold or grilled half lobster
Oyster's station
Assorted terrines and fish ballotines
Smoked lagoon fish
Homemade smoked salmon and lemon cream
Salmon gravlax
Tuna sashimi
Shrimp carpaccio with vanilla oil
Fried shrimp with coconut and tandoori
Foie gras with mango, muscat and its variety of breads
Puffed snails with parsley
Beef carpaccio
Assortment of charcuterie and cold meats
Selected cheeses
Gizzard salad and rosemary duck breasts
Thai beef salad
Quinoa salad with citrus
Tropical grapefruit salad with feta
Raw fish in coconut milk
Octopus salad and papaya
Cucumber gazpacho shooter

XPF 13,500 per adult (excluding drinks)

XPF 6,000 per child

Reservation : fetes.noumea@lemeridien.com

HOT BUFFET

Artichokes cream with scents of truffles
Roasted venison steak, marinated in honey and scents of wood
Beef fillet steak, "foie gras" chips and red wine sauce
Veal stew with mushroom sauce
Seared duck breast with raspberry
Whole piglet station
Viennese salmon steak with herbs with white butter sauce
Steamed mahi-mahi fish with its seaweed broth
Stuffed mussels with garlic butter
Seafood risotto
Gnocchi with porcini mushrooms
Potato & bacon gratin with dried tomatoes
Sautéed vegetables with ginger
Provençal tian

DESSERTS

Saint-Honoré cake
Black Forest cake
Tiramisu with gingerbread
Caramel cream
Assorted "Le Méridien" éclairs
Fresh fruits salad
Assorted cookies
Fruit tartlets
Candies, lollipops