



TAMARIND HILLS

RESORT AND VILLAS - ANTIGUA

*New Year's Eve*  
*at the Wild Tamarind Restaurant*  
*12.31.2025*

**LIVE MUSIC - LIVE DJ - FIRE WORK**  
**8PM TO 1AM**

**SOUP STATION**

*Seafood Stew*  
*Leek, Potato and Callaloo Velouté*

**SEAFOOD AND SUSHI BAR**

*Marinated Shrimps with Cocktail Sauce*  
*Dressed Lobster, King Crab Legs, House Cured Gravlax*  
*Mussels with Mignonette sauce*  
*Tuna and Salmon Sashimi,*  
*Spicy Tuna Roll, California Roll, Shrimp and Plantain Roll, Tempura Vegetable*  
*Vegan Roll*

**ANTIPASTI COLD CUTS AND CHEESE**

*Marinated Crudites in short Glass, Sundried Tomatoes, Kalamata Olives, Pickled*  
*vegetables, Nuts, Puff pastry cheese Twist*  
*Black Olives, Cherry Tomatoes, Parmesan*  
*Salami, Prosciutto, Bresaola, Mortardella*  
*Cheese Board – Edam, Comte, Brie, Aged Cheddar, Gorgonzola, Provolone*  
*Grapes, crackers, Sweet Chutney*



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## BREAD STATION

*Sourdough Bread, French Baguette, Focaccia and Soft Rolls.  
Salted Butter. Garlic Butter*

## SALADS

*Shrimp Cocktail in short glass  
Caesar Salad, Romaine, Caesar Dressing, Bacon, Anchovy, Sourdough Croutons  
Feta and Watermelon Salad  
Mozzarella di Buffalo and Tomato Caprese,  
Roasted Beef and Grilled Vegetable Salad  
Hummus with Pita Bread*

## PASTA STATION

*Penne, Rigatoni, Linguini  
Choice of Sauce; Mushroom Cream, Tomato, Bolognese, Cream*

## GRILL STATION

*Marinated Suckling Pig, Red wine and Apple Sauce  
Roast Rib of Beef, Red Wine Jus, Pop Overs*

## SIDES

*Roasted Baby Potato, Sweet Mashed Potato, Creamy Polenta, Mushroom Risotto,  
Sautéed Seasonal Vegetables, Rice with Black Eye Peas*

## DESSERT BUFFET

*Selection of Homemade Desserts*

**\$250 PER ADULT | \$200 PER TEENS | \$100 PER KIDS**

*Alcoholic and non alcoholic drinks included*

**RATES ARE IN USD AND INCLUDE 17% TAX  
10% SERVICE CHARGE WILL BE ADDED**