

NEW YEAR'S EVE  
CIP'S BY CIPRIANI & PIMMS

Happy  
Holidays



CAP JULUCA  
A BELMOND HOTEL  
ANGUILLA

# New Year's Eve Dinner

Celebrate New Year's Eve in style with an unforgettable dining experience at Cip's by Cipriani and Pimms. Savour a beautifully curated selection of seasonal dishes that blend timeless classics with fresh, local inspirations.

DECEMBER 31, 2025

FREE FLOW OF CHAMPAGNE, WINES & SOFT BEVERAGES

## CAVIAR & OYSTER STATION

CAVIAR DEGUSTATION – OSETRA, SEVRUGA, BELUGA  
Buckwheat blinis, crème fraîche, egg mimosa, shallots, chives

OYSTER SELECTIONS – GILLARDEAU, PINK MOON  
Champagne minonette, white ponzu sauce, fermented hot sauce

## SEAFOOD

ALASKAN KING CRAB, STONE CRAB CLAWS, SRIMP COCKTAILS  
ANGUILLIAN LOBSTER, CRAYFISH, MUSSELS, CLAMS, SCALLOPS  
Sauces: Marie Rose, Cocktail, Dijonnaise

## SUSHI & SASHIMI

HAND ROLL MAKI & NIGIRI SELECTIONS  
SASHIMI SELECTIONS – TUNA, HAMACHI, ORA KING SALMON

## ANTIPASTO BAR

BURRATA, BUFFALO MOZZARELLA, FRESH RICOTTA  
PROSCIUTTO DI PARMA, BRESAOLA, TRUFFLE HAM, FINOCCHIONA, CANTABRIAN ANCHOVIES  
SEMI DRIED TOMATOES, GIANT OLIVES, ROASTED PUMPKIN, ROMAN ARTICHOKE  
BASIL PESTO, AGED BALSAMIC, ROMESCO SAUCE, DRIED FIGS TAPENADE  
ARTISANAL FOCACCIA, GRISSINI, APULIAN TARALLI, CARTAMUSICA

## PARMESAN WHEEL

HOMEMADE TAGLIATELLE, BLACK WINTER TRUFFLE SERVED ON PARMESAN WHEEL

## CARVING STATION

PRIME RIB STANDING ROAST  
HERBS CRUSTED RACK OF LAMB  
PORCHETTA  
Crispy skin pork belly & loin, fennel pollen seasoning



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## SIDE DISHES

COCONUT RICE  
SCALLOPED POTATOES  
BABY VEGETABLES  
Coconut and vadouvan curry

## VEGAN SALAD STATION

GREENS  
Arugula, Spinach, Kale, Mache, Mitsuna

## TOPPINGS

Chickpeas, Roasted Sweet Potatoes, Sunflower seeds, Pepitas, Cranberries

## GRAINS

Farro, Buckwheat, Lentils, Cous Cous, Bulgur

## DRESSING

Tahini lemon, Balsamic vinaigrette, Green goddess

## GARNISH

Edible flowers, vegetables shavings, parmesan wheel

## PASTRIES

RASPBERRY ROLLED CAKE, MATCHA TEA & WHITE CHOCOLATE MOUSSE CAKE, APPLE CRUMBLE TART,  
SNICKERS CAKE, VANILLA MILLE-FEUILLE, CRÈME BRULEE, CHRISTMAS COOKIES, RASPBERRY TIRAMISU,  
CHOCOLATE MOUSSE, RICOTTA CREAM PIE, BERRY CLAFOUTIS, RED VELVET CAKE,  
CHOCOLATE & BANANA TART, FRUIT TARTLET

## CHOCOLATE FOUNTAIN

Marshmallows, Fresh Strawberries, Lady Fingers, Puff Sticks, Fruit Skewers



USD 495 PER PERSON

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. THE DESIGNATED ALLERGENS AND PRODUCTS ARE:  
(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts  
(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds  
(12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs  
(15) Suitable for vegetarians (V) Suitable for Vegan.

15% Service Charge will be added to guest folio.

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