



THE PALMS NYE MULTIVERSE NIGHT

This New Year's Eve, The Palms opens
the gateway to A Multiverse Night.

Explore infinite worlds of flavor, sound,
and style — all in one night,
all with one ticket.

Where Will Your Universe Take You?"

Concept Deck

Concept Overview

In pop culture, the **MULTIVERSE** means many worlds existing side by side: each one different, yet connected.

For The Palms NYE, it becomes a metaphor for one magical night, many realities to explore.

Every restaurant, bar, and event space transforms into its own “universe”, each with its own atmosphere, music, menu, and vibe.

Guests can “travel across worlds” — from refined to relaxed, from glamorous to playful — all in one ticketed evening.

Official Theme Description

STEP INTO A **MULTIVERSE** NIGHT —

an extraordinary New Year's Eve celebration
where every corner of The Palms
becomes a world of its own.

Inspired by the pop-culture concept of the
multiverse —
countless realities coexisting side by side :
this event lets members dine, drink, and
dance across unique "universes" of flavor,
music, and mood.

From The Continental's refined elegance to
Café Asiana's vibrant energy, Nishijin's calm
precision, and the Pool Bar's tropical escape,
guests are free to explore and experience it
all with just one ticket.

**One night.
Many worlds.
Infinite possibilities.**

INTERPRETATION

	Multiverse "World" Concept	Description
The Continental	Universe of Elegance	Fine dining, champagne toasts, antipasti buffet, and premium dishes in an atmosphere of sophisticated glamour.
Nishijin	Universe of Zen	Japanese serenity meets sophistication — sushi, sake, and minimalist modern design.
Café Asiana	Universe of Flavor	A lively Asian street-market vibe — bright, aromatic, and bustling with color and sound.
Ballroom	Universe of Celebration	The grand central hub — music, dancing, countdown build-up, live performances.
Pool Bar	Tropical Universe	Island lounge energy — chill cocktails, resort lights, and open-air freedom.
Strikes	Universe of Fun	Bowling, karaoke, games — the playful, youthfully nostalgic side of the multiverse.
Multi-Purpose Hall	Universe of Motion	A high-energy space with active entertainment — sporty, dynamic, and interactive.
Tennis Court	Universe of Fireworks	The night's finale — the Countdown Universe under the stars.

Each venue = One Universe
in the Palms Multiverse

WHERE WILL YOUR
UNIVERSE TAKE
YOU?

CAFE ASIANA & POOLBAR

New Year's Eve Menu

APPETIZER & SALAD

Kilawin tuna
Tokwa't baboy
Tortang talong
Lumpiang gulay
Grilled vegetable platter
International cheese board
with crackers and veggie sticks
Assorted cold meats from around the World
Sundried Tomato and Parma ham Frittata
Beef Carpaccio
Celebrity Coleslaw
Assorted Maki, Sushi and Sashimi
Home Baked Breads and Rolls

SOUP

Dried porcini
"Mushroom Cappuccino"

RACLETTE

Swiss style melted cheese served
with garlic-rosemary potatoes,
boiled potatoes and condiments

CARVING

Slow Roasted Prime Rib with
three peppercorn sauce and
red wine shallot sauce
Australian Slow Roasted Lamb
rack with Mint Jelly

HAW-IHAW ITEMS

Assorted Sausages
Peri- peri Chicken
Iberico pork chops
Triple Mongolian lamb
skewer with tzatziki
Bulgogi station (Beef and Chicken)
Smashed wagyu burger

Cedar-planked salmon fillet
Butterflied grilled prawns
Stuffed squid
Moroccan fish
with tarragon tomato salsa
Firecracker marinated maya-maya

SIDINGS

Steamed rice
Meat paella
Grilled Sweet corn
Shrimp oreganata pasta
Creamy potato and pumpkin mash
Wok Fried vegetables

DESSERTS

Fresh tropical fruit platter
Assorted cakes and tarts
Fruit crepe
Zuppa Ingles
Assorted bite sized French pastries
Pannacotta
Crème Brule
Ice cream station

In consideration of the present strain of resources in the market, some menu items may change without prior notice if necessary – price and quality will remain the same.

CAFE ASIANA

New Year's Eve Menu

VEGETARIAN OPTION

COLD ITEMS

Fried and fresh Vietnamese vegetable spring rolls
Hummus with crispy pita chips and vegetable crudité
Assorted garden greens with dressing and condiments

SOUP

Cream of broccoli

SHOW COOKING

Pasta with creamy oyster mushroom sauce
Roti Pratha
Falafel with Israeli salad
Bite size vegetable samosa

HOT

Potato balls filled with cream cheese and chives (Rosti)
Ratatouille vegetable
Paneer tikka masala
Margaritta pizza
Vegetable biryani
Jasmin rice

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GRAND BALLROOM & BLEACHERS

New Year's Eve Menu

COLD ITEMS

Cold roast us turkey with cranberry sauce
International cold and cheeseboard
platter with cracker
Duet of smoked and marinated salmon
Parma ham with melon
Marinated and grilled vegetables
Seafood salad Napoli
Beef carpaccio with
freshly-shaved parmesan cheese
Assorted garden greens with condiments
Sushi, sashimi and maki selection

BREAD AND ROLLS

Freshly-baked breads
and rolls served with butter

SOUP

New Orleans seafood chowder

CARVING

US prime rib with red wine gravy

SHOW COOKING

Gambas

HOT

Teriyaki-glazed Chilean sea
bass set on vegetable julienne
Stir-fried NZ green-lip mussel
in garlic and tomato sauce
New Orleans-style baby back ribs
with smoky BBQ sauce
Grilled Australian lamb chops
with mint jelly
Almond-crusted chicken supreme
with peach salsa
Meat lasagna with basil pesto
Butter-sauteed garden-fresh
vegetables
Californian fried rice

DESSERTS

Mini French pastries
Assorted fruits platter
Tiramisu cake
Mango float
Fresh fruit cream cake
Choco chip pudding
Filled éclair and profiteroles
Choco mousse
Ice cream station with toppings

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THE CONTINENTAL & MEMBER'S LOUNGE

New Year's Eve Menu

ANTIPASTO BAR

Wide selection of assorted cheeses around the world
with crackers, dried fruits, grapes and nuts
Finest Cold cut selection with condiments &
Jamon serrano with melon, kiwi, and peaches
Assorted garden greens with condiments and choice of dressing

SEAFOOD SELECTION

Hot-smoked citrus salmon
with tomato-leek vinaigrette
Feta-Laced shrimp salad
with house vinaigrette
Pesto calamari with chorizo
and sundried tomato salad
Chilled Mussels with Pickled Vegetables

MIXED SALADS

Marinated vegetable selection:
(Artichoke heart, Aubergine, Mushroom,
Green asparagus, Zucchini
and Cherry tomatoes
Caribbean chicken cobb salad
Fresh vegetable spring roll
with spicy peanut sauce
Roast beef steak with
lime-coriander dressing
Burrata caprese salad

SOUP

Cappuccino onion bisque
Enhanced with semi-whipped cream,
cheese straw, and crispy onions

CARVING

Rost Biff steak with smoky
red chimichurri sauce
Garlic and Herb-crusted lamb rack
with rosemary-infused lamb jus
Cognac-flamed beef tenderloin
in creamy peppercorn sauce

SHOW COOKING

Spaghetti Alle Vongole
in parmesan cheese wheel

HOT ITEMS

Texas-style BBQ back ribs
Creamy Tuscan chicken
Baked cheese mussel
with tomato-pesto coulis
Garlic-buttered prawns
Pan-seared barramundi
with chive-caper sauce

SIDINGS

Mashed potato casserole
Garlic roast marble potato
Garden buttered vegetable
with almond flakes and parmesan chips
Sauteed French beans and corn niblets

DESSERTS

Assorted fruits, Assorted Swiss chocolates, Cheesecake cups, Pavlova, Profiteroles,
Mini red velvet cupcake, Raspberry jelly squares, Tiramisu verrine, Triple chocolate mousse,
Coconut mango parfait, Strawberry cheesecake verrine
Chocolate beignet with vanilla sauce

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NISHIJIN

New Year's Eve Menu

ASSORTED SUSHI, MAKI AND SASHIMI

Kani salad / Kaiso salad
Hiyashi tanuki soba

SHOW COOKING

Ebi tempura (Prawn)
Anago tempura
Yasai kakiage

AGEMONO

Tori karaage
Premium
tonkatsu

ROBATAYAKI

Buri kama sioyaki
Gindara teriyakii

NOODLES

Spicy yakisoba

TEPPANYAKI

Beef teppan
(Beef tenderloin)
Mix yasai itame
Mix mushroom teppan
Kurobuta pork
belly shogayaki

SOUP

Miso soup
Sukiyaki

RICE

Gohan
Seafoods yakimeshi

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STRIKES KIDS MENU

New Year's Eve Menu

COLDS

Nachos with condiments

HOT

Cheese dog and Hotdog on sticks

Corn dog

Deep-fried calamari with tartar sauce

Mini burger in bun

Fish sticks

Beef lasagna

Linguini with carbonara sauce

Chicken nuggets

Firewood Hawaiian pepperoni pizza

4 cheese

French fries

Steamed rice

DESSERTS

Ice cream station with toppings

Candy corner

French pastries

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TENNIS COURT COCKTAIL SELECTION

9:00PM TO CLOSING

New Year's Eve Menu

COLD ITEMS

Smoked salmon crostini
Nachos topped with spiced beef
Antipasto bites
Grazing platter

DIMSUM SELECTION

Pork and Shrimp siomai
Beef siomai
Harkau
Pot stickers

HOT ITEMS

Fried Roesti snacks
Vegetable triangle with bacon
Mountain cheese and chives
Mozzarella sticks
Meatballs with pretzel
Mini cocktail sausage
Chicken karaage
Bacon-onion-cheese quiche
Crab and fish cakes with chipotle dip

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