



## NEW YEAR'S EVE MENU

### **Finest Seafood Selection on Ice Carving**

Blue crabs | mud crab | king crab | claws  
Scampi | yabbies | pink shrimp | tiger prawns | langoustine  
Vongole | razor clams | amenders clams | green lip mussels  
Thousand island | citrus | garlic mayo | thai spicy soya vinaigrette | cocktail

### **Delicacy Station**

Sturia caviar  
Oyster fine de clair  
Organic scottish salmon gravlax  
Onion pearl, pumpernickel bread, cream cheese, cornichons, boiled quail egg, salsa vinaigrette

### **Handcrafted Sashimi, Sushi & Nigiri**

Maki: california, spicy tuna, fried salmon, cream cheese, crab, futomaki  
Kimbab and vegetarian roll  
Nigiri: tuna, salmon, mackerel, eel, octopus, crab  
Served with soya, wasabi and pickled ginger

### **Terrines & Verrines**

Duck foie gras terrine with raspberry jelly  
Fish terrine  
Char grilled vegetable, terrine  
Bacon wrapped chicken & dry fig terrine  
Mix meat pate

### **Tapas Bar**

Lemon & vanilla infused salmon midline  
Citrus blue shrimp's cocktail  
Foie gras parfait with raspberry jelly  
Mushroom mousseline with feta crumbles  
Mini confit duck leg salad

### **Salads & Appetizers**

Pomelo, chicken & cucumber salad,  
Crab & mango salad,  
Grilled beef flank & baby potato, caramelized onion salad,  
Caprese salad  
Roasted beetroot & green beans feta salad,  
Mexican sea food salad



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### Levant

Traditional hummus with virgin olive oil  
Stuffed vine leaves with syrup grenadine molasses  
Char grilled eggplant baba ghanouj  
Fish tagine with nuts and bread crisp  
Muhammara with nuts  
Hand chopped tabbouleh with quinoa  
Seasonal vegetable fattoush with pomegranate seeds

### Shooters

Tomato, cucumber, beetroot, pineapple,  
Lemon grass and rock melon shooter

### Live Counter

Wagyu Beef With Asian Salad and Tree Kind Of Sauce  
Teryaki Sauce, Panzu Sauce and Japanese Pepper Sauce  
Seafood Tartar  
All made to order served with classic condiments

### Carpaccio

Wagyu beef, Atlantic octopus, Scottish salmon and sushi grade tuna

### Cheese Room

Handpicked French Mons cheese selection  
Water crackers, apple chutney, walnuts, berries, dark chocolate

### Carvings

Prime New Zealand beef ribs  
Sweet potato crisps, heirloom vegetables and morels

### Asian BBQ Chicken

Pecking Duck  
Assorted condiments Sauces

Whole lamb with pickle carrot  
Onion & roasted bell pepper



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### Levant Meet India, Char Grill

Shish tawook, lamb kofta ,shish kabab ,fish kabab  
Chicken tikka, samosa chat, lamb sheekh kebab, crab kebab

### Soft Crab Shell Tempura

Nam pla sauce, lemon wedges & smoked paprika cocktail

### Western Main Dishes

Slow roasted rosemary marinated lamb shank  
Beef bourguignon with wild mushroom  
Baked cod fillet with warm tartare sauce  
Saffron chicken chowder  
Herbs roasted crispy potato  
Champagne braised red cabbage  
Tri-colour gnocchi with basil tomato sauce  
Garlic & honey glazed baby root vegetables

### Soups

Turkey broth with Parisienne vegetables  
Jerusalem artichoke, chestnut and thyme

### Indian Station

Lamb rogan josh jumbo shrimps biriyani  
Butter chicken  
Palak paneer raita, green chili, papads, achar  
Live Indian tandoor bread

### Levantine Cuisine

Chicken vermicelli soup

### Levant Main Courses

Delicacy Lebanese birds sautéed with syrup grenadine molasses  
Stuffed cabbage with lamb chops  
braised lamb shank with kabsa rice and nuts  
Under the hot lamp  
Seafood kibbeh, sujok roll, spinach fatayer  
Tahini sauce, garlic paste, pickles, lemon wedges, watercress, zaatar, mint  
Fresh saj bread, yoghurt cucumber salad



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### Arabic Carving

Roasted whole Hamour fillet with char grilled vegetables  
Harrah sauce

### Asian Carving

Braised beef briskets with garlic soya sauce

### Asian Main courses

Chili prawn wok fried chicken pepper sauce  
Wok fried beef with mushroom sauce  
Steam rice  
Fried rice  
Sautéed vegetable

### Soup

Seafood Soup

### Asian BBQ Window

Wagyu beef, Asian duck, corn fed chicken

### Live Mussels Counter

Green curry, red curry

### Mongolian Tappan Station

Selection of grilled and fried local fish with variety of sauces  
Salmon, tuna, shrimps, calamari, octopus, sultan Ibrahim, pomfret

### Artisanal Bakery Selection

#### Rolls

Mini baguette epi | mini traditional pave 6 cereals  
Mini walnut and emmental cheese bread  
Mini honey goat cheese bread  
Mini Tourte Auvergnat  
-Sundried tomato and black and green olives

#### Loaves

Rye bread | chestnut / honey bread  
Bucchero bread | Tourte Auvergnat  
Roasted wheat flour/ hazelnut bread  
French traditional baguette  
Walnut bread | French baguette



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### Desserts

Red velvet raspberry choux  
Macaron finger passion fruit mango  
Pistachio cherry paris-brest  
Apple cinnamon gateau Basque  
Magnum vanilla mix berry  
Mango chocolate tacos  
Flourless chocolate cake  
Manjari brownie & salted caramel cremeux  
Chocolate and peanut tart | berries tiramisu  
Pear almond tart | saint-honore

### Shooters

Rose water baba, lychee and raspberry foam verrine  
Pavlova sudachi chocolate verrine  
Panna cotta orange hazelnut  
Macaron blueberry lavender

### Big Cakes

Parisian flan  
Organic carrot with spiced caramel sauce  
Religieuse Parisienne chocolate  
Honey biskelia chocolate cake

### Season's Best Fresh Fruit Platter

Rock melon | honeydew melon | pineapple  
Watermelon | mandarin | mix berries

### Extras

Chocolate fountain with condiments  
Macaron tower | meringue tower  
Strawberry tower  
Assorted caramelised nuts

### Ice creams

Vanilla | chocolate | strawberry  
Bounty | strawberry cheesecake  
Lemon yoghurt | Oreo cookies  
Pistachio | lime sorbet | passion fruit sorbet  
Mango sorbet | raspberry sorbet



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## NEW YEAR'S EVE ALCHOLIC PACKAGE

### SPARKLING WINE

Amore di Amanti

### WHITE WINE

Sauvignon Blanc, Hardys The Riddle  
Pinot Grigio, Da Luca

### RED WINE

Cabernet / Merlot, Hardys The Riddle  
Nero d'Avola, Da Luca

### ROSE WINE

Kumala Rosé

### BEER

Stella  
Corona

### SPIRITS

JW Red Label Whisky  
Stolichnaya Vodka  
Tanqueray Gin  
Bacardi Blanco Rum  
Jose Cuervo Tequila

### COCKTAILS

**Blue Mojito Punch** – Rum, Blue Curacao, Coconut Milk, Fresh Lime, Sugar Syrup  
**Winter Zest Gin & Tonic** – Gin & Tonic, Blue Curacao, Raspberry, Lime, Sugar Syrup  
**Anise Whisky Sour**- Whisky, Orange juice and Grenadine Syrup  
**Frozen Flavoured Cosmopolitan** – Vodka, Mixed Berries, Lemon juice, Sugar Syrup

### NON-ALCOHOLIC COCKTAILS

**Virgin Jack Frost** –Pineapple Juice, Blue Lagoon, Coconut Cream, Vanilla Ice Cream  
**Santa Mule**- Ginger Ale, Lemon Juice, Grenadine  
**Cinderella Virgin Mojito**- Lime Wedges, Lemon Juice, Mint leaves, Blue Lagoon, Sugar Syrup,  
Soda on top