

A December To Remember



zaytoun *New Year's Eve Dinner*

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Langoustine | Amande clams
Citrus dressing | Garlic mayo | Thai spicy soya vinaigrette
Cocktail sauce | Lemon wedges

SHUCKED, MIXED AND MADE TO ORDER

Kaluga caviar
Dibba oysters | Wagyu beef tartar | Scottish salmon gravlax
Pumpnickel bread | Blinis | Hard boiled eggs | Lime
Sour cream | Fresh chives | Mini potatoes | Chimichurri

TERRINES AND PÂTÉ

Foie gras | Fish | Vegetable | Pâté en croûte
Quince chutney | Brioche | Onion pickles

JAPANESE LIVE STATION

Temaki | Gunkan | Aburi salmon

Japanese Section

Handcrafted sashimi | Sushi | Nigiri
Maki: California | Spicy tuna | Tempura | Crazy California
Smoked salmon with cream cheese | Futomaki | Vegetarian roll
Nigiri: Tuna | Salmon | Eel | Ebi | Crab
Soya sauce | Wasabi | Pickled ginger

ARTISANAL BAKERY SELECTION

Fig and walnut twist | Apple nutmeg focaccia | Nordique
Sourdough | Pain de campagne | Mini French baguette | Rye
Levant bread | Thin savory sticks

ARTISAN CHEESE

Pont-l'Évêque | Brie de Meaux | Morbier | Fourme D'Ambert
Truffle Pecorino | Comté
Water crackers | Onion marmalade
Fig jam | Dry fruits | Nuts

COLD MEAT SHOP

Premium bresaola | Beef chorizo | Smoked chicken breast
English mustard | Onion pickles | Cornichons | Horseradish

SALAD

Champagne marinated shrimp | Grapes | Mango salad
Smoked Duck | Dry fruits | Figs | Quinoa | Cranberry | Pecan
Mixed festive root vegetables | Thai beef noodles | Peanuts
Coriander | Charcoal hummus | Tabbouleh | Pomegranate seeds
Stuffed vine leaves | Grenadine molasses
Baba ghanoush | Kale and cabbage fattoush

TAPAS BAR

Watermelon mille feuille | Basil crumbs | Melon gazpacho
Apple and gorgonzola tartlet | Chorizo espuma

WESTERN CARVING EXPERIENCE

U.S. prime beef ribs | Pistachio crusted Welsh lamb rack
Truffle mash | Buttered vegetables | Almond green beans
Pepper sauce | Horseradish | English mustard | Pommery mustard
B.B.Q sauce | Muray river pink salt

MAIN

Beef short ribs bourguignon | Duck leg confit with orange sauce
Seafood Newberg | Potato dauphinois
Steamed broccolini and baby carrots | Quinoa pot

ITALIAN STATION / WINTER BLACK TRUFFLE

Morel risotto al prosecco | Selection of homemade gnocchi
Penne | Farfalle | Parmigiano wheel | Morel | Fresh herbs
Taggiasca olives

INDIAN TARKA

Goan shrimp curry | Char-grilled butter chicken | Lamb khorma
Paneer lababadar | Dhal makhni

Arabic Carving

Braised whole lamb stuffed with vine leaves

Soup

Saffron infused Moroccan harira

Main Course

Chicken tagine with pickled lemon and green olives
Vegetable couscous | Homemade shish barak

Under the Hot Lamp

Seafood kibbeh | Cheese and sujok rakakat | Tahina sauce

ASIAN EXPERIENCE

Soup

Asian mushroom soup

Asian Main Course

Deep fried prawns with Thai chili sauce | Asian B.B.Q chicken
Traditional nasi goreng | Stir fry Asian greens

KIDS CORNER

Mini burger with fries | Chicken nuggets | Fish and chips
Bangers and mash | Spaghetti meatballs | Margherita pizza

DESSERT

Petit Dessert

Red velvet raspberry choux | Apple vanilla crème brûlée
Pink guava vanilla panna cotta | Orange posset shooter
Chocolate velvet tart | Carrot walnut roulade

Entremet

Chocolate cheesecake | Rouge et noire | Pistachio almond tart

Fresh Fruit Selection

Dragon fruit | Pineapple | Papaya | Watermelon | Lychee | Rambutan

Chocolate Fountain

Chocolate brownies | Marshmallows | Madeleine | Strawberries

Hot Dessert

Apple, rhubarb and almond crumble
Chocolate pudding with clotted cream

Condiment Station

Green apple pâte de fruits | Fig and dark chocolate
Macaroon tower

Chocolate Praline

Chocolate passionfruit vanilla | Almond rosette pralines
Raspberry truffles

Ice Cream and Sorbet

Vanilla | Chocolate | Strawberry | Salted caramel
Pistachio | Tiramisu | Oreo cookies | Bounty
Lemon sorbet | Raspberry sorbet | Mango sorbet

Level 5, Crowne Plaza Dubai Festival City

For bookings, or further information, please call +971 (0)4 701 1127/28, email reservation.dfc@ihg.com
or visit dubaifestivalcityhotels.com/festive