

New Year Eve Menu-2018

Cold Carving

Chicken Pistachio and Asparagus Terrine; Poached salmon rolled with dried prunes; Homemade cured Beef; Chicken galantine; Smoked salmon Gravlax with dill mustard seeds; Seafood Terrine.

Condiments

Capers, Red Onion, Lemon, Horseradish, Sour Cream

Salads

Chicken Mango and Wasabi; Refreshing watermelon with goat cheese; Oriental Duck and Citrus; Sea Bass Ceviche with Spicy Tomato Drizzle; Mussels & Endives Salad; Mexican Three Bean Salad with Mixed Pepper

Hummus; Tabouleh; Mutable; Smoked Beetroot with Cottage Cheese & Nuts; Grilled Eggplant with Garlic

Frisse / Radicchio / Iceberg / Lolo Rose / Oak Leaf / Rocka Leaves / Bean Sprouts / Shredded Carrots with Raisins / Tomato / Cucumber/Sun Dried Tomato/Gherkin/Pickled onions/Green Olives/Black Olives

Selections of Dressings

Vinaigrette / Italian / French / Thousand Island / Balsamic / Caesar

Sushi/Sashimi Station

Sashimi-Shake (Salmon), Magaro (Tuna), Ebi (Shrimps), Kani (Crabstick), Tako (Octopus)

Nigiri Sushi-Shrimps Salmon; Hamour

Te-Maki-California Te-Maki; Spicy shake Te-Maki

Cold Seafood's On Ice

Shrimps Towers/Mussels/lobster Tails/Kind Grab Leg /Tiger Prawns

Condiments

Garlic Mayonnaise, Red Wine Vinegar with Shallots, Saffron Mayonnaise, Sliced chilies with White Vinegar, Capers, Lemon and Lime Wedges.

International Cheese Station

Cheddar/Edam/Brie/Blue Cheese/Camembert/Gouda/Goat Cheese/Feta Cheese

Served with fresh crackers, Grissini Bread sticks, Grapes, Apples and a selection of nuts and Dried Fruits.

Bread Stations

Selection of freshly baked Sun Dried Tomato Bread, Wheat Bread, Multi Grain Bread, Rye Bread, French Sour Dough,

Ciabatta, Olive Bread, Crusty and Soft Rolls and loaves, Arabic Breads

Served with olive tapenade, chimichurri, Salted and unsalted Butter.

Soups Station

Crab Bisque with Mango & Curry Cream

Cream of Carrot & Chestnut Soup

With sautéed oyster mushrooms.

Carving Station

Slow Roasted Lamb Rack with lemon and Thyme sauce

Roasted Turkey with Brussels sprouts, Turkey Stuffing and Cranberry Sauce



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Holiday Inn

بر دبي - منطقة السفارات
BUR DUBAI - EMBASSY DISTRICT

Live Station

Oyster Bar - Live Station with condiments

Tempura Station – Shrimps, Fish & Vegetables with condiments

Pasta Station – Live with different sauces

Indian Chat Counter-Live with different chats

Main Course

Veal Strip Loin with wild mushroom, Bok choy
Pan Fried Duck Breast with creamed Savoy cabbage and Orange Sauce
Steamed Salmon Fillet with on fennel ragout, Lentil salads
Seared Red Snapper with saffron sauce, Coriander, Lime
Spiced Chicken with Kabsa Rice
Wok fried Chicken with Cashew Nuts
Stir fry Singapore noodles
Garlic and herbs new potato
Ratatouille
Steam Rice
Mutton Sheek Kebab
Aloo Tikki/Tandoor Baby Corn
Bhindi Masala
Dal Makhani
Paneer Tikka Masala
Kerala Fish Curry

Desserts

Wild berry and cherry trifle
Mocha Éclair
Fruits Savarin
Cheese Cake with Fruit Jelly
Raspberry & White Chocolate Terrine
Fraiser
Ricotta & White Chocolate Delight
Rhubarb & Honey Crumple
Baked Cheese Cake with Fresh Fruits
Chocolate Espresso Brulee Tart
Mango & Pistachio Brownie
Passion Fruit, Banana & Walnut Yummy
Fresh Fruit Salad with Exotic Fruit Garnishes
Assorted Fresh Macaroon
Assorted Chocolate Truffles
Assorted Arabic Sweets
Fresh Fruit Tart
Marinated Strawberries in White Wine
Lavender Vanilla Bean Panatonne
Motichur Ladoo
Um Ali
Chocolate & Hazel Nut Pudding



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