

# **New Year's Day Lunch 2018**

## **Kids Corner**

Fish Fingers with Tartar Sauce  
Golden fried chicken fillet  
Macaroni with turkey ham and cheese sauce  
Vegetable Spring Rolls with sweet Chili Sauce  
Hot Dogs  
Corn on the cob  
Mini cheese Burger  
with Relish, cheese, onion, tomato, Mustard and Ketchup

## **Kid's heaven**

pop corn  
Cotton candy  
Live Ice cream drops  
Gummy bears,

## **Chocolate Fountain**

Silky bright chocolate with fresh fruit skewers and selection of candies

## **Chilled Shooters**

Tomato essence with pesto caviar  
Carrot and orange

## **Cold Appetizers**

Prawn and cocktail pearls, Smoked salmon with cream cheese , Rock melon and bresola, Cherry tomato and bocconcini with balsamic jelly, Roasted butternut and goat cheese, Angel egg with keta caviar, strawberry and feta,

## **Sashimi, Sushi and maki**

Californian maki, salmon maki rolls, spicy tuna maki rolls,  
Salmon nigiri, tuna nigiri, king fish nigiri  
Served with it condiments

## **Raw Corner**

Salmon ceviche, tuna tartar

## **Seafood Corner**

Rock Lobsters, Sand lobster, Prawns and Blue Crabs,  
With American cocktail sauce, Cocktail Sauce, red wine and shallot sauce, Horseradish Cream and Lemon Wedges

## **Arabic Mezzeh**

Hummus, baba ghanouj, tabbouleh, labneh bel tom, fattoush, stuffed vine leaves,

## **Fresh Salads and Crudit **

Romaine lettuce, mesclun, oak leaves, radicchio, endives , Italian Rocca, baby spinach, ice berg, tomato, cucumber, capsicum, carrot, corn , celery, cheese cube, assorted marinated olives, mixed arabic pickles, variety of dressings and crostini's

### **International composed Salads**

German Potato salad, Tender broccoli spears, white asparagus and almond flecks salad, Asian glass noodle salad with seafood, Bondi Rita, tandoor aloo chaat, Tuna Nicosia, purple Cole Slaw, Thai beef salad

### **Bread and Cheese**

Brie cheese, gorgonzola, taligio, goat cheese, cheddar yellow, cheddar white, parmigiano oregiano  
Grapes white, grapes green, grapes red, nuts and condiments  
International Selection of Bread, lavash, Loaves and Rolls,  
Arabic Bread, Butter and Margarine

### **Soup**

Vichyssoise soup  
Seafood tom yam

### **Dim Sum**

Steamed chicken, Seafood and Vegetarian dumplings  
With spicy garlic and chili dip, sweet chili dip and Soya sauce

### **Carving**

Traditional roasted turkey with Cranberry sauce & Giblet gravy  
Roasted beef rib Eye with Gravy and wild mushroom Sauce  
Accompanied with roast potatoes, Yorkshire pudding, Brussels sprouts and honey glazed root vegetables

### **Shawarmah**

Chicken shawarmah with traditional condiments

### **BBQ**

Marinated Beef Medallions, sheesh tawouk, Lamb kofta,  
King Prawns, Salmon, Calamari's,  
Condiments like Mustards, Horseradish, Chili, Ketchup, BBQ Sauce, etc

### **Main Dishes**

Seven vegetable couscous, lamb and prune tagine  
Chicken caprice with pesto cream sauce  
Salmon with citrus, Beef stroganoff, Chicken ballotine  
Buttered green vegetables, Steamed Rice, Potato hasselback  
Fish sayadia, Murg Mugali, dal makhani, rada nail gosh, wok-fried beef in oyster sauce with broccoli  
Chinese Egg Noodles with Vegetables  
Naan, Paratha

### **Dessert**

Assorted Rice Crisp, Mince Pie, Lemon meringues tartlet, Christmas fruit cake, Caramelized pears delight, Cream Caramel, Orange Chocolate Mousse Cake, Almond pear cake, fresh strawberry tart Blubbery, cheese cake, Rasmalai with pistachio, Crème Brule, Mixed Baklava  
Selection of fresh whole and sliced seasonal and exotic fruits,

**Hot dessert**

Um Ali, Gulab Jamon

**Freshly prepared Crepes**

With Strawberries, Bananas, Kiwis, Orange Segments, whipped Cream, Maple Syrup, Chocolate Sauce, Chocolate Nutella, Icing Sugar, Raspberry Sauce and toasted Almond Flakes, Marshmallows