

## New Year's Eve 2017

# **Cold Appetizers**

## **Individuals**

Salmon and cheese balls
St-Jacques on top of beetroot espuma
Green lip mussels with mango salsa
Grapes & cheese
Vietnamese spring rolls
Bresaola tartlet
Fish opera style
Prawns mohammarah
Roast lamb and peach

# **Chilled soup**

Golden gazpacho, peach and mint, virgin strawberry mojito, coconut and pineapple, chilled citrus dragon fruit

# **Live Whole yellow fin tuna**

Free range slicing with condiments Ceviche, tartar, Sashimi

#### Sushi and maki

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

# Seafood cocktail ice tower

Gulf Prawns, blue crab, Alaskan crab leg, Black mussels, Giant clams, green lip mussels and fin de Claire oysters

With Thousand island sauce, Cocktail Sauce, red wine and shallot sauce, Horseradish Cream and Lemon wrap

## **Live Canadian lobster action station**

With tabasco, lemon wrap, cream thermidor sauce, Mexican picante salsa and Lebanese garlic lemon sauce

#### Saumon Bellevue Platter

# **Live Anti-paste corner**

Parma ham, pepperoni, Bresaola, salami felino, salami calabarese, pork mortadella Grilled and marinated zucchini, eggplant, mushrooms, capsicum

#### **Live Chaat corner**

Bhel puri, paani puri, sev, papadi, chana chaat, Boondi, aloo chaat, bhujia, kurkure, chai puri Tamarind chutney, mint chutney, Raita, chopped tomato, chopped chili, chopped coriander, chopped onion, lemon & lime

#### Arabic mezza corner

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

#### Fresh salad bar

Romaine lettuce, mesclun, oak leaves, radicchio, endives, Italian Rocca, baby spinach, ice berg, tomato, cucumber, capsicum, carrot, sweet corn, celery sticks, asparagus sticks, assorted marinated olives, mixed arabic pickles, variety of dressings and crotons

#### **International Salads**

German potato salad, citrus green salad

Cajun chicken and pineapple salad, roasted pumpkin with pine nuts salad, Thai beef salad, marinated shrimps salad, Mediterranean calamari salad, chicken & green papaya salad, coleslaw

## **Bakery corner**

International Selection of Bread

Lavash, German Loaf, ajdov kruh (buckwheat loaf), barmbrack loaf, baguette, black and white grissini, cheese saint Christian, rye bread, pretzel, soft and hard Rolls, ciabatta Arabic Bread, Butter, olive oil, green olive tapenade, black olive tapenade and Margarine

# **Cheese corner**

Cheese raclette with cornichon, boiled new potatoes, silver onion and baguette bread Cheese curler (la marotte cheese, manchego cheese, moine cheese, parmesan cheese) Bre cheese, gorgonzola, taligio, goat cheese, Edam cheese, Emmental Cheese, scamorza, Grapes white, grapes green, grapes red, nuts, honey and jam, Cheese crackers

#### Soups

Seafood chowder soup Tom yum kai soup

#### **Action station**

#### Shawrma

Lamb Sausage shawrma, chicken shawrma with its condiments

### **Pasta**

Variety of homemade pasta accompanied with mushrooms cream sauce, tomato sauce, pesto sauce

#### **Tempura**

Shrimps, calamari, fresh salmon, fresh vegetables Served with variety of Asian dips and sauces

#### **Carvings**

Roasted turkey with Brussels sprouts, sweet potatoes and roots vegetables Served with cranberry sauce

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Oven roasted Beef strip loin accompanied with York shire pudding and sauces

#### **Asian Wok fried station**

Calamari, Prawns, Beef and Chicken with Selection of Vegetables
Sauces

## **Live BBQ station**

Beef medallion, sheesh tawooq, Indian seek kebab, Marinated gulf prawns, lamb steak

## Dosa & vada

With Sambar, tomatoes chutney, coconut chutney, chole masala, aloo Bhaji, mango chutney, pineapple chutney

# **Tex Mex**

## **Burritos and guesadillas**

Aztec style marinated and grilled Beef, chicken filled in homemade tortillas accompanied with chili con queso, sour cream, guacamole, salsa picante, salsa Verde, and salsa Fresca, jalapenos, Pico de Gallo, black bean salsa, re-fried bean, salsa Serrano & shredded ice bergs

#### **Main Dishes**

Beef stroganoff, chicken picatta, salmon saffron sauce, chili garlic shrimp, Gratinated asparagus and broccoli, dawood basha, beef medallion and potatoes pie, seared duck breast with orange sauce, semolina gnocchi a la fungi, Barbecue Beef Short rips

peas pilaf, oriental rice topped with roasted lamb ouzi, seafood marinara stew, dhal lal Gulab, steamed rice, badami tikka masala, paneer tikka shishlik, hassle back potatoes

Barbecue smoked Pork rip

# Wonder land (dessert) Whole Cake

Red Velvet Cake, lemon meringue tart, white forest, baked cheese cake, soft chocolate cake, Florida cake

## **French Pastries**

Opera Cake, raspberry mousse cake, chocolate fudge cake, mix fruit tart, upside down pineapple, vanilla custard cake

#### In Glasses

White and dark Choco mousse, black forest, raspberry panna cotta, mango mousse, cherry cream brulee, fruit trifle

Selection of fresh whole and sliced seasonal and exotic fruits

#### **Arabic corner**

Baklava, awameh, ballorieh, ush al bulbul, verity of mamoul

#### **Hot dessert**

Um Ali, bread and butter pudding, gajar ka halwa, chocolate lava pudding

## **Chocolate fountain**

Silky bright rye chocolate with fresh fruit skewers and selection of candies

# **Croque en bouche**

#### **Live Station**

#### **Tamrieh**

Freshly homemade Middle Eastern semolina fried desert dusted with icing sugar

## Paani puri ice cream

Modern style liquid nitrogen ice cream with variety of flavors and condiments

# Chocolate teppanyaki

Teppanyaki style Chocolate ganache prepared up to your choice with your favorite nuts, berries and topping

# Ice cream cake & Cotton candy flambé

Vanilla ice cream coated with jeconde sponge topped with flamed cotton candy Blue curracao

# **Crepe station**

With Nutella, strawberries, marshmallows, Cherry compote, lemon compote, mango compote, peach compote, pear compote apple compote, white chocolate, dark chocolate, icing sugar ,honey, maple syrup, chocolate sauce, crumples, banana, butter scotch, raspberry puree, strawberry puree, mango puree, blue berry compote, vanilla sauce