



*Handisan*

*New Year's  
Eve*

Ground Floor,  
Hilton Dubai The Walk

# NEW YEAR'S EVE BUFFET MENU

## ARABIC COLD MEZZE

Hummus (V)  
Garlic Labneh (D)  
Babaganoush (V)  
Mixed Pickles  
Moutabel, Fattoush (G), Tabbouleh (G)  
Grilled Halloumi Cheese (D)

## INTERNATIONAL CHEESE SELECTION (D)

Brie Cheese  
Gorgonzola  
Emmental  
Mature Cheddar  
Grapes, Mixed Nut, Dried Fruits, Crackers  
Selection of Chutneys and Jams

## FARMER TABLE (V)

Local Lettuce, Asian Mix Greens, Lolo Rosso  
Carrot Julienne, Cucumber Slice, Tomato Wedges  
Balsamic Dressing, Lemon Dressing, Ranch Dressing, and Olive Oil

## MINIATURE SALADS

Smoked Salmon with Yuzu Pearls (S)  
Green Peas Panna Cotta, Pickle Vegetable (V)  
Goat Cheese Roulade, Semi Dried Fig.(V,N) (D)  
Baby Beetroot, Feta Cheese Crumble (V,N) (D)



## **CHARCUTERIE BOARD**

Ham, Prosciutto, Bresaola

## **SUSHI BAR (S)**

Assorted Nigiri, Sushi, Maki  
Soy Sauce, Pickled Ginger, Wasabi

## **COMPOUND SALAD**

Canadian Lobster Salad (S)  
Shredded Chicken, Peanut & Coriander Salad (N)  
Spiral Pasta, Vegetable Salad, Honey Xeres Vinegar Dressing, Crispy Shallots(V)  
Spicy Thai Grilled Beef Salad (N)  
Roast Pumpkin, Pine Nuts, Basil, Fetta With Honey-Chili And Lime Dressing (V,N)

## **ANTIPASTI (V)**

Marinated Mushrooms  
Pickled Carrots  
Glazed Pumpkin  
Grilled Eggplant  
Grilled Vegetables  
Olives

## **SOUP**

**French Onion Soup (V)(G)**

## **LIVE COOKING STATION**

Mint Buttered Lamb Chops (D)  
Hickory BBQ Chicken Thighs  
Spicy Squid, Garlic & Chili (S)

## **CARVING STATION**

### **Roasted Beef (A)**

Beef Jus  
Roasted Vegetables and Roots  
Potato Dauphinoise (V)(G)  
Brussels Sprouts & Veal Bacon  
Yorkshire Pudding (V)(G)

## **Roasted Salmon Fillet (S)**

Grilled Asparagus, Pickled Vegetables  
Lemon and Dill Mornay Sauce

## **Maple Glazed Ham (P)**

Marinated Herbs Roasted Potato

## **MAINS**

### **Jeweled Rice Pilaf (V)**

### **Seafood Guazzetto (S)**

### **Chicken Fillet in Parmesan Cream Sauce (D)**

Mushroom and Leeks

### **Braised Lamb Rump (G)**

Pearl Couscous Tabbouleh

### **Sweet Corn Tamale Cake (D)(V)(G)**

Guacamole, Pica De Galo, Sour Cream

### **Grilled Medley of Seasonal Vegetables (V)**

### **Pan Fried Seabream (S)(D)**

Freshly Steamed Asparagus, Cilantro Beurre Blanc

## **PASTRY CORNER**

### **Big Cakes**

Gianduja Vanilla Enetrement (G)(N)(D) (E)

Burnt Cheese Cake (G)(N) (D) (E)

Pressed Sabale Chocolate Caramel Tart  
(G) (D) (E)

Chocolate Dulce Cake (G)(N) (D) (E)

Pina Colada Enetrement (G)(N) (D) (E)

Green Tea Traveling Cake (G)(N) (D) (E)

## Mini Pastries

Tangy Lemon Tart with Fresh Berries (G)(N)(D) (E)

Mini Passion Fruit Pavlova (G)(N)(D)(E)

Crispy Mini Assorted Éclair (G)(N)(D)(E)

Maderin Petit Gateaux (G)(N)(D) (E)

Mango And Lime Cheese Cake (G)(N)C(E)

Lychee Rose Raspberry Tart (G)(N)(D) (E)

Pistachio Mascarpone Roulade (G)(N)(E)

## Verrines

Opera Café Chocolate Mandarine (G)(N)(G)

Tahiti Vanilla White Chocolate Cream Brulee (D)

Vanilla Panna Cotta With Pink Grapefruit (D)

Valrhona Jivara Hazelnut Crunchey (G)(N)(D)

Crunchy Honey Cake Verrine (G)(N)(D)

Mixed Flavored Macaron (G)(N)(D)

## Hot Pudding

Chocolate Caramel Pudding (G)(D)

Pineapple Upside Down Cake (G)(D)



*Season's Greetings*  
*and a*  
*Happy New Year*

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For reservation & inquiries:  
Call +971 4 318 2319, WhatsApp +971 50 700 4785 or  
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**Hilton**

DUBAI THE WALK