

NEW YEAR EVE MENU

SOUP

Lobster Bisque

Cream of Asparagus

SALAD BAR

Pickle Bar

Selection of olives, peppers and Arabic pickles

Eggs farci

Chicken Terrine

Smoked fish

Cold Beef platter

Smoked salmon with accompaniments

Smoked Turkey Platter

Pate en croute

International Cheeses with accompaniments

(Edam, cheddar, gruyere, emmental, Feta, Blue cheese)

Artichoke salad

Golden corn and pepper salad

Greek salad

Nicosia salad

Russian Salad

Pink Hummus

Moutabel

Stuffed vine leaves

Thai papaya salad

Assorted mixed lettuce

Tomato

Cucumber

Carrot

DRESSINGS

Caesar, French, Balsamic, Vinaigrette, Cocktail, Thousand Island

BREAD DISPLAY

Artisan Breads

ARABIC BREAD / BREAD ROLLS / MULTIGRAIN/ RAI BREAD/ BUTTER

MAIN COURSE

Smoked and Roast Lamb

(With Roasted Potatoes and Green Beans)

Roasted Turkey with cranberry sauce

Tandoori chicken

Lamb Kofta

Grilled mixed seafood with chilly and lemon sauce

Garlic Mashed Potato

Grilled seasonal vegetable

Spaghetti Bolognese

Lamb Ozzi

Chicken Biryani

Chicken Tikka Masala

Methi Chaman

Dal Peshawari

Steamed rice

DESSERT

Velvet pastries

Chocolate Fudge cake

Black current coconut dacquoise

Orange enduement

Red velvet

Tea lime tart

Fudge Brownie

Classic cheesecake

Spicy mango slice / Assorted Mousse

Baked cheesecake / Crème Brûlée

Mahalabia

Baklava

Fresh Fruit Display