

TIME

OAK
HOTEL & SUITES

New Year's Eve
GALA DINNER MENU

Free Flow Sparkling Scavi & Ray
Freshly Stone Oven Baked Pranzo Bread with Dips

A Festive Start

*Smoked Salmon, Gravlax and Seafood Ceviche
Peel and Eat Shrimps with Horseradish Cocktail Sauce
Omani Lobster Salad
Oysters on Ice, Shallot Vinegar and Lemon
Chicken Liver Parfait with Toast
Lobster Bisque Served with Pastry Puffs*

From the Oriental Corner

*Hummus, Mutable, Tabbouleh, Fattoush, Rocca Salad,
Warak Enab, Mutable, Potato Harrah*

From The Grill

Oriental Style Shish Tawouk, Lamb Kofta, Beef Kebab and Lamb Chops

Chef's Special

*Carved Beef Wellington with Truffle sauce
Potato Roesti
Grilled Mix Seafood with Lemon Basil Butter Sauce
Free Range Chicken Breast, Green Asparagus and Shiitake Mushrooms, Au Jus
Braised Lamb Shank Osso Buco Style
Vegan Baked Zucchini with Herb Fennel and Pesto
Ravioli alla Primavera
Roesti Potatoes and Glazed Steamed Vegetables*

Sweetest Taboos

*Red Berry Cheesecake and Rose Macarons,
Cardinal Cake, Dark Chocolate Crème Brûlée
Saint Honore, Brittany Sable Tart with Tutti Frutti,
Honey Crunchy Cake, Raspberry and Lime Mousse
Chocolate Fountain with Fruits and Marshmallow
Exotic Fruit Salad*