NEW YEAR'S EVE DINNER

Menu

SALAD BAR & GARDEN GREENS

Mixed Salad Leaves (VG)
Lollo Rosso, Frisée, Oak Leaf, Boston Lettuce and Romaine Lettuce

Fresh Salad Vegetables (VG)
Sweet Corn, Radishes, Cherry Tomatoes and Cucumbers

Pickles & Toppings (VG)
Carrots, Olives, Capers, Jalapeños, Pearl Onions and Arabic Pickles

Dressings & Condiments
Cocktail Sauce | Lemon Dressing | Balsamic Dressing | Olive Oil (VG) | Honey Mustard | Herb Vinaigrettes

CHEESE SELECTION

Brie (V, D) | Manchego (V, D) | Wensleydale with Cranberry (V, D) | Gorgonzola (V, D) | Smoked Gouda (V, D)

| Artisan Crackers (V, G) | Cranberry Chutney (VG) | Grapes (VG) | Dried Apricots (VG) | Walnuts (VG, N)

Selection of Dressings
Balsamic Dressing (VG) | Lemon Dressing (VG) | Caesar Dressing (D, E) | Olive Oil (VG) | Honey Mustard Dressing (V)

ANTIPASTI SELECTION

Tossed Haricot Beans (VG) | Charred Broccoli (VG) | Balsamic-Roasted Beetroot (VG) | Artichokes (VG) | Confit Tomatoes (VG)

SALMON GRAVLAX

Beetroot-Cured Salmon | Vanilla-Cured Salmon

CHARCUTERIE, TERRINES & MILLE-FEUILLE

Premium Charcuterie Selection
Beef Bresaola | Beef Pastrami | Smoked Turkey Breast | Cornichons (VG) | Pickled Pearl Onions (VG) | Wholegrain Mustard (VG)

Chicken & Pistachio Terrine (N)

Roasted Vegetable & Ricotta Mille-Feuille (V, D, G)

(V) Vegetarian (VG) Vegan(D) Dairy/Milk (N) Nuts (S) Shellfish/Crustaceans (G) Gluten(E) Egg
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NEW YEAR'S EVE DINNER

Menu

CHILLED SEAFOOD STATION

Chilled Lobster (S) | Blue Crab (S) | Poached Tiger Prawns (S) | Half-Shell Mussels (S)

Sauces & Accompaniments

Classic Cocktail Sauce | Garlic Aioli (E) | Lemon & Chive Sour Cream (D) | Fresh Lemon Wedges

SALAD SELECTION

Rainbow Cauliflower & Herb Couscous Salad (G, N)
Roasted Chicken, Toasted Almonds, Pomegranate and Citrus Vinaigrette

Heirloom Tomato & Burrata Salad (V, D, N)
Baby Rocket, Basil Pesto and Aged Balsamic Glaze

Smoked Duck Breast & Winter Greens Salad (N)
Caramelized Pear, Toasted Walnuts and Raspberry Balsamic Dressing

Mediterranean Baby Octopus Salad
Charred Bell Peppers, Mango, Cherry Tomatoes and Chili-Lime Vinaigrette

Roasted Butternut Squash & Pearl Barley Salad (VG, G)
Baby Kale, Dried Cranberries, Toasted Pumpkin Seeds and Maple Mustard Dressing

Heritage Beetroot & Goat Cheese Salad (V, D, N)
Orange Segments, Pistachio Crumble and Honey-Thyme Vinaigrette

ARABIC COLD MEZZE

Hummus (VG) | Moutabal (VG) | Tabbouleh (VG, G) | Fattoush (VG, G) | Stuffed Vine Leaves (VG) | Baba Ghanoush (VG) | Muhammara (VG, G, N)

SOUP

Seafood Bisque (S, D)
Cream of Leek & Asparagus Soup (V, D)

Condiments

Lemon Wedges (VG) | Croutons (V, G)

BREAD & BUTTER

French Baguette (VG, G) | Ciabatta (VG, G) | Focaccia (VG, G) | Soft Rolls (V, G) | Pretzels (V, G)
Multigrain Bread (V, G) | Lavash (V, G) | Grissini (V, G) | Tandoori Roti (V, G) | Naan (V, D, G)
Arabic Breads & Loaves (V, G) | Salted & Unsalted Butter (V, D)

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MAIN COURSES

Pan-Seared Sea Bass (D)
Saffron Velouté, Braised Fennel and Confit Cherry Tomatoes

Mediterranean Seafood Paella (S)
Mussels, Calamari and Roasted Peppers

Pistachio & Leek-Stuffed Chicken Ballotine (D, N)
Wild Mushroom and Tarragon Cream Sauce

Slow-Cooked Beef Short Ribs
Red Wine Jus, Roasted Shallots and Glazed Carrots

Wild Mushroom & Spinach Cannelloni (V, D, G, E)
Parmesan Cream and Basil Oil

Baked Eggplant Parmigiana (V, D, G)
Tomato Fondue, Mozzarella, Parmesan and Fresh Basil

Butter Chicken (D)
Tandoori Chicken, Creamy Tomato and Fenugreek Gravy

Dal Makhani (V, D)
Slow-Cooked Black Lentils, Butter and Cream

Steamed Basmati Rice (VG)

CARVING STATION

Prime Beef Brisket | Whole Roasted Turkey

Sauces & Condiments
Honey Mustard | Dijon Mustard (VG) | Beef Jus | Cranberry Sauce (VG)

BBQ STATION

Lamb Kofta | Chicken Shish Taouk (D) | Tiger Prawns (S) | Vegetable & Halloumi Skewers (V, D)

ASIAN STATION

Assorted Dim Sum (G)

Wok-Fried Asian Noodles (VG, G)
Seasonal Vegetables, Sesame and Soy Glaze

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NEW YEAR'S EVE DINNER

Menu

CHAAT STATION

Pani Puri (V, G)
Papdi Chaat (V, D, G)
Dahi Bhalla (V, D)

PASTA STATION

Assorted Pasta (G, E)

Selection of Sauces

Cream Sauce (V, D) | Tomato Sauce (VG) | Pesto Sauce (V, D, N) | Beef Bolognese

KIDS' SECTION

Chicken Nuggets (G, E)
Fish Fingers (G, E)
Bangers & Mashed Potatoes (D, G)
French Fries (VG)
Vegetable Crudités (VG)
Popcorn Station (VG)

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NEW YEAR'S EVE DINNER

Menu

DESSERTS

WHOLE CAKES & TARTS
Basque Cheesecake (V, D, E)
Red Velvet Cake (V, D, G, E)
Chocolate Fudge Cake (V, D, G, E)
Blueberry Crumble Tart (V, D, G)
Almond & Apricot Tart (V, D, G, E, N)

INDIVIDUAL DESSERTS
Raspberry-Pistachio Profiterole (V, D, G, E, N)
Brownie Cheesecake (V, D, G, E)
Piñacolato Cake (V, D, G, E)
Pavlova (V, D, E)

VERRINES
Black Forest Shooter (V, D, G)
Mango-Coconut Sago (VG)

HOT DESSERTS
Umm Ali (V, D, G, N)
Spiced Chocolate Fondant (V, D, G, E)

CHOCOLATE STATION
Chocolate Fountain (V, D)
Sliced Fresh Fruit (VG)
Marshmallows
Gummy Candies
Assorted Chocolate Bars (V, D)
Assorted Bonbons (V, D)
Pâtes de Fruits (VG)

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