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NEW YEAR'S EVE

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Langoustine | Clam | Mussel
Thousand islands | Citrus dressing | Garlic mayo | Thai
spicy soya vinaigrette | Cocktail sauce
Lemon wedges

SHUCKED, MIXED & MADE TO ORDER

Kaluga Caviar
Dibba oyster | Wagyu beef tartar
Scottish salmon gravlax
Pumpernickel bread | Blinis | Hard boiled white eggs |
Lime
Sour cream | Fresh chives | Mini potatoes | Chimichurri
salsa

TERRINES AND PÂTÉ

Foie gras | Fish | Vegetable
Pâté en croûte
Quince chutney | Brioche | Onion pickles | Dark
chocolate

JAPANESE

Temaki | Gunkan
Salmon Aburi
Torched salmon nigiri | Tuna tataki
Wakame | Japanese salad with yuzu dressing
Handcrafted sashimi | Sushi | Nigiri
Salmon | Tuna | Ikura | Uni
Maki: California | Spicy tuna | Tempura | Smoke salmon
with cream cheese
Crazy California | Futomaki | Vegetarian roll
Nigiri: Tuna | Salmon | Eel | Ebi | Crab
Soya sauce | Wasabi | Pickled ginger

ARISANAL BAKERY SELECTION

Star cinnamon
Candied spiced fruit brioche | Orange walnut bread
Mr. Chocolate bread | Cheesy tree
Traditional baguette
Turkey ham cheese focaccia
International bread rolls | Levant bread
Thin savory sticks

ARTISAN CHEESE

Poulligny St. Pierre | Pont-l'Évêque | Comté
Brie de Meaux | Morbier | Fourme d'Ambert
Truffle pecorino | Queso manchego | Mature cheddar
Water crackers | Assorted chutneys | Dry fruits | Nuts

COLD MEAT SHOP

Premium bresaola | Beef pastrami | Turkey ham
English mustard | Onion pickles | Cornichons |
Horseradish

SALADS

Champagne marinated shrimps | Grapes
Pomegranate | Mango salad
Smoked Duck | Dry fruits | Figs | Quinoa
Cranberry | Pecan
Mixed festive root vegetables | Thai beef noodles | Peanuts
| Coriander
Avocado hummus | Virgin olive oil | Tabouleh |
Pomegranate seeds
Stuffed olives | Stuffed vine leaves | Syrup grenadine
molasses
Eggplant mutable | Pomegranate seeds
Kale and cabbage fattouch



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TAPAS BAR

Watermelon Mille feuille | Basil crumbs | Apple and gorgonzola tartlet
Melon gazpacho | Chorizo espuma

WESTERN

Wagyu beef Wellington
U.S prime beef ribs
Pistachio crusted Welsh lamb rack
Truffle mash | Buttered vegetables | Almond green beans
Pepper sauce | Horseradish | English mustard | Pommery mustard | B.B.Q sauce | Muray River pink salt

MAINS

Veal stew with bacon | Beans | Baby onion
Chicken duxelles | Morel sauce | Fisherman pot | Potato gratin
Steamed broccolini and baby carrots
Vegan Sheperd's pie

ITALIAN STATION / WINTER BLACK TRUFFLE

Morel risotto Al Prosecco (contains alcohol)
Selection of homemade gnocchi | Penne | Farfalle
Parmigiano wheel | Morel | Fresh herbs | Taggiasca olives

Pizza

Seafood | Classic margherita

INDIAN TARKA

Goan shrimp curry | Char grilled butter chicken
Lamb khorma | Paneer lababadar
Dhal makhni
Live Indian tandoor bread

LEVANT CUISINE

Char Grill

Lebanese birds | Salmon skewers
Grilled vegetables

Arabic carving

Whole Hamour sayadiya | Tahina sauce

Soup

Saffron infused Moroccan harira

Main courses

Stuffed cabbage with fwerigh
Braised lamb shank tagine style
Vegetable couscous
Stuffed chicken with oriental rice

Under the hot lamp

Seafood kibbeh | Cheese rakakat
Tahina sauce

ASIAN EXPERIENCE

Asian BBQ window


Beef short ribs | Pecking duck

Dim sum

Chicken | Shrimps | Vegetables
Assorted condiments

Soup

Asian mushroom soup





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Asian main courses

Deep fried prawns with Thai chili sauce | Asian B.B.Q chicken

Panang beef curry | Traditional Nasi Goreng
Honey and chili tofu | Stir fry Asian greens | Jasmine rice

LIVE TEPPANYAKI

Omani lobster | Jumbo prawns | Salmon fillet | Seabass fillet

Assorted noodles | Asian greens | Wide variety of sauces

Kids' Corner

Mini Burger with fries
Chicken nuggets | Fish and chips
Bangers and mash | Spaghetti meatballs | Margarita pizza

DESSERTS

Petits desserts

Red Velvet raspberry choux | Balsamic blueberry crème brûlée
Pink guava vanilla panacotta | Rice charlotte
Green apple and black currant terrine | La verrine exotica
Chocolate velvet tart | Carrot walnut roulade

Entremets

Chocolate cheesecake | Rouge et Noire
Pistachio almond tart

Season's fresh fruit platters

Dragon fruit | Pineapple | Papaya | Watermelon

Chocolate fountain

Chocolate brownies | Marshmallows | Madeleine | Strawberries

Hot dessert

Apple Rhubarb & almond crumble
Chocolate self-sauce pudding with clotted cream

Condiments station


Green apple Pâte de fruits
Blackberry Pâte de fruits | Chocolate Duchesse
Fig & dark chocolate
Macaroons tower

Chocolate praline

Chocolate passion fruit vanilla | Almond rosette pralines
Raspberry truffles | Coffee pralines
Mango chocolate squares

Ice cream

Vanilla | Chocolate | Strawberry
Pistachio | Tiramisu | Oreo Cookies
Salted Caramel | Bounty
Lemon Sorbet | Raspberry Sorbet | Mango Sorbet





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NEW YEAR'S EVE
BEVERAGE MENU

SPARKLING WINE

Prosecco Amore di Amanti

WHITE WINE

Arcadian, Sauvignon Blanc
Da Luca, Pinot Grigio

RED WINE

Arcadian, Merlot
Argento, Shiraz

ROSÉ WINE

Kumala, rosé

BEER

Heineken
Corona
Peroni

SPIRITS

JW Red Label
Stolichnaya
Tanqueray
Bacardi Carta Blanca
El Jimador Bianco

COCKTAILS

It's for her

(Rum, Vanilla Ice Cream, Orange Juice, Ginger Ale)

Cranberry, Grapefruit Mimosa

(Cranberry Juice, Sparkling Wine)

Coconut Margarita

(Tequila, Triple Sec, Lime Juice, Coconut Milk, Coconut Powder)

Cranberry Cocktail

(Cranberry Juice, Vodka, Peach Schnapps)

