

Zaytoon

NEW YEAR'S EVE GALA DINNER MENU

CAVIAR STATION

Sturia caviar | Salmon roe | Tobiko
Blinis | Pumpernickel bread
Crème fraîche
Chopped hard boiled eggs
Finely diced shallots | Fresh chives
Lemon wedges | Capers

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Half shell mussel
Smoked salmon | Salmon beetroot gravlax
Smoked haddock
Citrus dressing | Garlic mayo
Thai spicy soya vinaigrette
Cocktail sauce | Lemon wedges

OYSTER BAR

Dibba | Fine de Claire
Fresh chives | Tomato salsa
Chimichurri salsa | Shallot vinegar

TERRINES

Foie gras | Fish | Vegetable
Quince chutney | Brioche | Onion pickles

JAPANESE LIVE STATION

Temaki | Gunkan | Aburi salmon
Handcrafted: Sashimi | Sushi | Nigiri
Maki: California | Spicy tuna tempura
Smoked salmon with cream cheese
Crazy California | Futomaki
Vegetarian roll
Nigiri: Tuna | Salmon | Eel
Ebi | Crab
Soya sauce | Wasabi | Pickled ginger

ARTISANAL BAKERY SELECTION

Fig & walnut twist | Apple nutmeg focaccia
Nordiques | Sourdough | Pain de campagne
Mini French baguette | Rye
Levant bread | Thin savory sticks

ARTISAN CHEESE SELECTION

Pont-l'Évêque | Brie de Meaux | Morbier
Fourme d'Ambert | Truffle pecorino | Comté
Water crackers | Onion marmalade
Fig jam | Dried fruits | Nuts

COLD MEAT SHOP

Premium bresaola | Beef chorizo
Smoked chicken breast
English mustard | Onion pickles
Cornichons | Horseradish

SALADS & APPETIZERS

Smoked duck with fresh figs | Pearl couscous
Nuts | Dry fruits
Rare wagyu beef | Asian greens | Sesame dressing
Festive quinoa with berries | Baby kale
Shrimp | Quail egg | Parmesan croutons
Anchovies | Stuffed olives
Hamour fish tagine | Pine nuts
Bread crisp | Charcoal hummus
Virgin olive oil | Tabbouleh | Pomegranate seeds
Stuffed vine leaves | Grenadine molasses
Baba ghanoush | Traditional fattoush

LIVE BURRATA STATION

Fresh burrata served with balsamic caviar
Olive oil caviar | Truffle foam
Taggiasca olives | Basil cress
Premium extra virgin olive oil
Edible leaves | Focaccia crostini

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WESTERN CUISINE

Carving Experience

U.S. prime beef ribs
Pistachio crusted Welsh lamb rack
Baked sea bass fillet
Truffle mash | Buttered vegetables
Almond green beans
Pepper sauce | Horseradish | English mustard
Pommery mustard
BBQ sauce | Murray river pink salt

Soup

Festive seafood

Main Courses

Beef short ribs bourguignon
Duck leg confit with orange sauce | Seafood stew
Chicken strips with creamy morel sauce
Steamed broccolini & baby carrots
Vegan cottage pie

ITALIAN STATION / WINTER BLACK TRUFFLE

Seafood ravioli with lobster bisque
Farfalle with roasted tomato & red bell pepper sauce
Blue cheese & walnut gnocchi | Parmigiano wheel
Extra virgin olive oil | Basil cress

INDIAN TARKA

Goan shrimp curry | Char-grilled butter chicken
Lamb korma | Paneer lababdar | Dhal makhani
Live Indian tandoor bread

LEVANTINE CUISINE

Char Grill

Grilled jumbo prawns
Salmon skewers
Lamb skewers
Shish tawouk
Grilled vegetables

Arabic Carving Experience

Braised whole lamb
Vine leaves

Soup

Saffron infused Moroccan harira

Main Courses

Roasted stuffed chicken
Laban ummo with shish barak
Stuffed cabbage with fwerigh

Under The Hot Lamp

Seafood kibbeh
Cheese rakakat
Tahini sauce

ASIAN CUISINE

Asian Main Courses

Seafood green curry
Stir fry beef with Asian greens
Wok fry vegetables
Jasmine rice

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DESSERTS

Petit Desserts

Red velvet raspberry choux
Apple vanilla crème brûlée
Pink guava vanilla panna cotta
Strawberry Oreo cheesecake
Orange posset shooter
Chocolate velvet tart

Entremets

Chocolate cheesecake
Rouge et Noir
Pistachio almond tart

Season Fresh Fruit Platter

Dragon fruit
Pineapple
Papaya
Watermelon

Chocolate Fountain

Chocolate brownies
Marshmallows
Madeleines
Strawberries

Hot Desserts

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

Condiment Station

Green apple pâte de fruits
Fig & dark chocolate
Macaroons tower
Chocolate passion fruit vanilla pralines
Almond rosette pralines
Raspberry truffles

Häagen-Dazs Ice Cream Selection

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NEW YEAR'S EVE GALA DINNER

BEVERAGE PACKAGE

SPARKLING WINE

Amore di Amanti Prosecco, Italy

WHITE WINES

Tommasi Soave Classico, Italy

Cosseti Gavi di Gavi, Italy

ROSÉ WINE

The Beach by Whispering Angel, France

RED WINES

Chateau Ste. Michelle Merlot, USA

Vieux Monde Syrah-Grenache, France

BOTTLED BEERS

Corona

Heineken

Peroni

HOUSE SPIRITS

Stolichnaya Vodka | Tanqueray Gin

JW Red Label Whiskey | Jim Beam Bourbon Whiskey

Bacardi Carta Blanca Rum

El Jimador Blanco | El Jimador Reposado Tequila

COCKTAILS

Dazzling Mimosa

Glamorous Mojito

Twinkling Gin Fizz

MOCKTAILS

Festive Cooler

Mixed berries | Strawberries | Ginger ale | Lemon juice

Gala Colada

Coconut purée | Pineapple juice | Mango juice

Delight Lemonade

Lemon juice | Mint leaves | Lemonade

SELECTION OF FRESH JUICES, SOFT DRINKS, WATER