

anise

New Year's Eve

CAVIAR STATION

Sturia caviar | Salmon roe | Tobiko

Accompaniments & Condiments

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
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

Seafood soup

Main Courses

Lamb shank stew | Duck leg confit | Orange sauce
Champagne butter poached seafood medley
Chicken strips with creamy morel sauce
Potato Dauphinois
Steamed broccolini & baby carrots
Vegan cottage pie

ITALIAN STOP / WINTER BLACK TRUFFLE

Seafood ravioli | Lobster bisque
Farfalle with roasted tomato & red bell pepper sauce
Gnocchi | Blue cheese | Walnut | Parmigiano wheel
Extra virgin olive oil | Basil cress

Pizzas

Truffle | Classic Margherita

INDIAN TARKA

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

LIVE TEPPANYAKI

Omani lobster | Jumbo prawn
Salmon fillet | Sea bass fillet
King fish steak
Assorted noodles | Asian greens
Wide variety of sauces

LEVANTINE CUISINE

Char Grill

Lebanese birds | Salmon skewers
Lamb skewers | 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 BBQ Window

Peking duck | Beef short ribs

Dim Sum

Chicken | Shrimp | Vegetable
Assorted condiments

Soup

Asian wild mushroom soup

Asian Main Courses

Deep fried prawn with Thai chili sauce
Asian BBQ chicken | Asian beef stew
Traditional nasi goreng | Honey & chili tofu stir fried
Asian greens | 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

Exotic fruit selection

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
Macaroon tower
Chocolate praline: Chocolate passion fruit vanilla
Almond rosette | Raspberry truffles

Ice Cream

Vanilla | Chocolate | Strawberry
Pistachio | Tiramisu

Sorbet

Lemon | Raspberry | Mango

