

# Zaytoon

## NEW YEAR'S EVE GALA DINNER MENU

### **FINEST SEAFOOD SELECTION ON ICE CARVING**

Shrimps | Langoustine | Clam | Mussel Lobster  
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 egg | 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 STATION**

Handcrafted sashimi | Sushi | Nigiri  
Salmon | Tuna | Ikura | Uni  
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

### **ARISANAL BAKERY SELECTION**

Star cinnamon  
Candied spiced fruit brioche  
Orange walnut bread  
Mr. Chocolate | Cheesy tree  
Traditional Baguette

### **ARTISAN CHEESE ROOM**

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 shrimp | Grapes  
Pomegranate | Mango salad  
Smoked Duck | Dry fruits | Figs  
Quinoa | Cranberry and 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 mutabal | Pomegranate seeds  
Kale and cabbage fattouch

### **WESTERN**

Wagyu beef Wellington  
Salmon Coulibiac  
Truffle mash | Buttered vegetables with Salsify |  
Almond green beans  
Pepper sauce | Horseradish | English mustard |  
Pommery mustard | B.B.Q sauce  
Caviar beurre blanc | Muray river pink salt

### **MAINS**

Veal stew with bacon | Beans and baby onion  
Chicken duxelles with Morel sauce  
Duck leg confit | Braised fennels | Orange reduction  
Fisherman pot | Potato gratin  
Steamed broccolini and baby carrots  
Vegan Shepperd's pie

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## NEW YEAR'S EVE GALA DINNER MENU

### ITALIAN STATION / WINTER BLACK TRUFFLE

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

### INDIAN TARK

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

### LEVANT CUISINE

#### Char grill

Jumbo prawns | Salmon skewers  
Lamb kebab | Lamb kofta | Chicken shish tawouk  
Grilled vegetables | Garlic sauce | Chili paste

#### Soup

Saffron infused Moroccan harira

#### Main courses

Stuffed vine leaves with fwerigh  
Braised lamb shank tagine style  
Vegetable couscous  
Chicken shekriyeh | Shish barak | Baby onion

#### Under the hot lamp

Seafood kibbeh | Cheese rakakat | Spinach fatayer  
Tahini sauce

### ASIAN EXPERIENCE

Deep fried prawns with Thai chili sauce  
Asian B.B.Q chicken  
Panang beef curry | Traditional Nasi Goreng

### KIDS' CORNER

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

### DESSERTS

#### Petits desserts

Red Velvet raspberry choux  
Balsamic blueberry crème brûlée  
Pink guava vanilla panacotta | 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 | Chocolate Duchesse  
Fig & dark chocolate | Macaroons tower

#### Chocolate praline

Chocolate passion fruit vanilla  
Almond rosette pralines  
Raspberry truffles

#### 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 GALA DINNER BEVERAGE PACKAGE

### HOPS & GRAPES

#### Sparkling Wine

Atto Primo Brut, Italy

#### Red Wine

Chateau Ste Michelle, Merlot  
Vieux Monde Syrah-Grenache

#### White Wine

Tommasi Soave Classico, Garganega  
Cossetti Gavi di Gavi, Cortese

#### Rosé Wine

The Pale, Rosé by Sacha Lichine

### BEER BOTTLE

Corona, Mexico  
Heineken, Netherland

### HOUSE SPIRITS

Stolichnaya, Russia  
Tanqueray, London  
Bacardi Carta Blanca, Cuba  
Bacardi Negra Rum, Cuba  
JW Red Label Whisky, Scotland  
Jim Beam Bourbon Whiskey, USA  
El Jimador Blanco Tequila, Mexico  
El Jimador Reposado Tequila, Mexico

### COCKTAIL PLAYGROUND STATIONS

#### Gin-Voyage Station

Tanqueray / Bombay Sapphire

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## NEW YEAR'S EVE GALA DINNER BEVERAGE PACKAGE

### Cocktails

Passiflora Skyline  
Tanquary, Giffard Syrup Raspberry, Lemon Juice, and Soda

Orchard Elixir  
Tanquary, Orange, Lemon, Cranberry Juice, Vanilla Syrup

### RUM-SHACK STATION

Bacardi Carta Negra / Bacardi Carta Blanca

### Cocktails

Picnic Mojito  
Rum, Mint Leaves, Lime Fresh, Giffard Syrup, Sugar Cane, Lemon, and Soda

Peach and Guava Cooler  
Nectarine Rum, Guava Juice, Lemon Juice, Simple Syrup and Soda

### EXOTIC STOLICHNAYA STATION

### Cocktails

Moscow Mule  
Stoli, Ginger Ale, Lemon Juice, PG Lime Corona

Picnic Passion  
Passion Fruit Puree, Basil Syrup, Pineapple & Lemon Juice, Peach & Guava Cooler

### Mocktails

Berry Punch  
Mix berries, Strawberries, Ginger Ale, Lemon Juice

Cucumber Lychee Slush  
Cucumber Mint, Lychee Syrup, Lemon Juice, Sprite

Picnic Tropical Colada  
Pineapple Juice, Lemon Juice, Kaffir Coconut Syrup