

Sirocco

New Year's Eve

MENU

FINEST SEAFOOD SELECTION ON ICE CARVING

Jumbo shrimp | Mussel
Lobster | Clam
Citrus dressing | Garlic mayo
Thai spicy soya vinaigrette
Cocktail sauce | Lemon wedges

SHUCKED, MIXED & MADE TO ORDER

Dibba oyster
Scottish salmon gravlax
Pumpernickel bread | Blinis
Hard boiled eggs | Lime
Sour cream | Fresh chives
Mini potatoes
Chimichurri salsa

JAPANESE SECTION

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
Honeycomb butter
Herb butter | Chili & sage butter

CHARCUTERIE

Beef salami | Roasted turkey
Bresaola | Veal lyonner
English mustard | Onion pickles
Cornichons | Horseradish

ARTISAN CHEESE SELECTION

Premium selection of French Mons cheese
Water crackers | Onion marmalade
Fig jam | Dry fruits | Nuts

ANTIPASTI

Bresaola with grissini
Scottish salmon | Asparagus paupiette
Balsamic baked figs with saint Maurie
Pepper pinwheels

SALADS

Marinated shrimp | Grapes
Pomegranate | Mango salad
Smoked duck | Dry fruits | Figs
Quinoa | Cranberry | Pecan
Purple potato salad | Dill cream
Keta caviar
Charcoal hummus | Virgin olive oil
Tabouleh | Pomegranate seeds
Stuffed olives | Stuffed vine leaves
Syrup grenadine molasses
Baba ghanoush
Kale & cabbage fattoush

MINIATURE & TAPAS

Scallop sausage-mango & passion fruit salsa
burnt onion crisp
Atlantic smoked salmon, pumpernickel galette
dill water cress crisp
Yukon potato mousse, leek jelly, herring caviar
Foie grass terrine, pear ginger chutney
beet & cherry velvet



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WESTERN

Carving
U.S. prime beef ribs
Slow roast duck

Sauces & Accompaniments

Béarnaise | Beurre Blanc
Chili hoisin sauce
Yorkshire pudding
Truffle potato mash
Heirloom carrots with orange butter
Pepper sauce | Horseradish
English mustard | Pommery mustard
BBQ sauce | Murray river pink salt

SOUPS

Duck consommé royale
Truffled wild mushroom soup

MAINS

Beef bourguignon
Stuffed chicken | Wild mushrooms
Truffle velouté
Grilled seabass | Ratatouille
Yuzu cream

INDIAN TARKA

Lobster biryani | Dal makhani
Selection of Indian breads
Chicken tikka masala
Raitha | Pickles

ASIAN EXPERIENCE

Grilled salmon with Thai curry sauce
Jasmine rice | Honey & chilli tofu

ITALIAN STATION

Morel risotto al prosecco
Penne | Farfalle | Gnocchi
Parmigiano wheel | Morel
Fresh herbs | Taggiasca olives

Pizzas
Truffle
Classic Margherita

LEVANT CUISINE

Char Grill
Lamb chops | Kofta
Chicken shish tawouk
Jumbo shrimp | Grilled vegetables

ARABIC CARVING

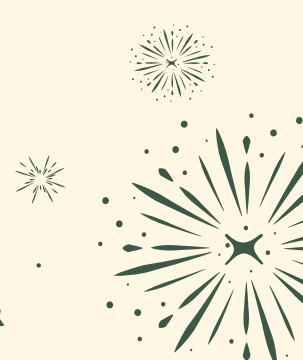
Braised whole lamb

Soup
Saffron infused Moroccan harira

Main Courses
Seafood harah
Laban omo with shish barak
Chicken tagine | Oriental rice

KIDS' CORNER

Crunchy chicken tenders | Fish fingers
Spaghetti with meatballs
Mini pizza | French fries





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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

Seasonal 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 fruit
Fig & dark chocolate | Macaroons tower
Chocolate passion fruit vanilla pralines
Almond rosette pralines | Raspberry truffles

Ice Cream

Vanilla | Chocolate | Strawberry
Pistachio | Tiramisu
Oreo cookies
Salted caramel
Bounty

Sorbet

Lemon | Raspberry | Mango

Live

Crepe Suzette

