



## NEW YEAR'S EVE GALA DINNER 2024

### Beverage Menu

#### House Beverages:

Amstel Bottle Beer, Budweiser Bottle Beer, Skyy Vodka, Bombay Gin, Bacardi Rum, Red label whisky, Jose Cuervo Tequila, House Red/White/Rose wines.

#### Premium Beverages:

Heineken Bottle beer, Corona beer, Grey Goose Vodka, Tanqueray Gin, Captain Morgan Spice Rum, Chivas Whisky, Black Label whisky, House Wines, Patron Tequila

To Provide All the Guest One Glass of Sparkling wine on Arrival and Mid Night

### COLD SEAFOOD SECTION ON ICE

Prawns, Calamari, Mussels and Lobster with Dips

Tomato Gazpacho, Shallot and Red Wine Vinaigrette

Condiments: Lemon wedges, Cocktail Sauce, Thai Chilli Sauce, Honey Mustard Sauce,  
Sweet Chilli Sauce, Shallot and Red Wine Vinaigrette

### COMPOSED SALADS

Chunky Tuna and Sweetcorn Salad with Roasted Peppers,

Beef Tataki with Mushroom and Beans Sprout,

Lobster Salad with Fennel and Pineapple,

Avocado and Lump Crab Salad,

Cured Salmon with Beetroot,

Chicken and Artichoke with Pesto,

Beef Salad with Balsamic Vinegar Glazed Baby Onions,

Nicoise Salad with Anchovies and Fresh Grilled Salmon,

Dressing: French, Vinaigrette, Raspberry, Blue Cheese, Italian,

### **ANTIPASTI AND SALAD BAR AND COLD MEZZE**

Mushrooms | Artichokes | Boiled eggs | Grilled Courgettes and Aubergine  
Olives | Sun dried Tomato | Grissini | Assorted Cold Cuts (Turkey, Chicken, Beef Bresaola)  
Display of Green Salad and Bar Salad | Cherry Tomato Radish | Cucumber,  
Celeriac | Carrots Julienne | Capsicum | Sweet Corn  
Hummus | Moutabel | Tabbouleh | Beans Salad | Muhammara | Halloumi and Watermelon Salad

### **INTERNATIONAL CHEESE STATION**

Vantages Cheddar | Goat Cheese | Blue Cheese | Camembert | Reblochon De Savoy | Gruyere  
Condiments: Assorted Crackers, Grapes, Walnuts, Dried Apricots, Dried Apple and Assorted Chutneys

### **BREAD WITH CENTER PIECES**

Assorted Soft Bread | Country Bread | Rustic Bread | Focaccia Bread | Rye Bread  
Sour Bread | Arabic Bread | Ciabatta Bread | Brown Bread

### **HOT STARTER**

Lollypop Spicy Chicken Wings  
Saffron Arancini

### **CARVING CORNER**

Roast Beef Prime Rib, Yorkshire pudding and Root Vegetables

### **SOUP**

Lobsters Bisque  
Chestnut Truffle Soup

### **INTERNATIONAL MAIN COURSE**

Fillet of Venison with Peppercorn Sauce and Wild Mushrooms,  
Herbs Crusted Rack of Lamb, Polenta and Smoked Tomato Chutney,  
Salmon Teriyaki,  
Roasted Turkey Roll, Bread Sauce and Braised Red Cabbage,  
Fondant Potatoes in Goose Fat,  
Steamed Vegetable in Sesame Oil,  
Mushroom Ravioli and Sage and Truffle Sauce,  
Garlic Chili Prawns in Olive Oil,

Seafood Paella,  
Italian Meat Balls with Tomato Sauce,

### **BBQ AND PASTA STATION**

Marinated Chicken Thigh, Shish Taouk, Lamb Kebab, Lamb Kofta  
Selection of 3 Different Kind of Pasta with 3 Kind of Sauce with Condiments and Vegetable

### **DESSERTS**

Chocolate Pudding in Shooter | Carrot Cake | No Bake Cheesecake  
Chocolate Loving Cake | Chocolate Brownie  
Assorted Arabic Desserts and Baklava | Selection of Candies in the Glass Jars  
Sliced Fresh Fruits | Um Ali | Kunafa