

# NEW YEARS EVE

## SEAFOOD BAR

### Poached Seafood

Argentinian Shrimp, Mussels, King Crab Leg,  
Clams, Cured Salmon with Potato Leeks

### Raw Bar

Raw Scallop Carpaccio Passionfruit Dressing, Tuna Tartar,  
Salmon Ceviche, Seabass Ceviche, Sashimi Selection

### Oyster Bar

Oysters with condiments: bloody mary, raspberry vinaigrette,  
mignonette, lemon, and tabasco

### Sushi Bar

California Roll, Philly Cheese Roll, Spicy Tuna Roll,  
Mango Cucumber Roll, Nigiri Selection

## COLD CUT PORK

Serrano Ham, Pork Chorizo, Salchichón, Salami, Speck, Sobrassada  
With Toast, Manchego Cheese, Olives, Spicy Bread Crouton

## CHEESE & PATE

International cheese selection with, various chutney, nuts &  
crackers, beef bresola, chicken foie gras parfait, duck rillettes

## ASIAN STARTERS

Prawn Hargau, Chicken Suimai, Vegetable Gyoza,  
Chicken Curry Samosa, Vegetable Samosa,

## CHAAT TROLLEY

Traditional Indian street food selections: Golgappa, Papdi Chatt, Bhelpuri

## BREAD & SOUP STATION

Truffle Mushroom Soup, Seafood Bisque

## SALAD STATION

Caesar Salad, Cobb Salad, Sweet Potato Herb Salad, Smoked Duck and Lentil Salad,  
Greek Feta, Thai Beef Salad Labneh, Smoked Eggplant

## CAPRESE STATION

Burrata, Mozzarella, Heritage Tomato

## DESI DHAABA

### Tandoor

Basil Tandoori Chicken Tikka, Malai Broccoli, Lamb Seekh Kebab, Achari Fish

### Bread

Indian Bread, Roti, Butter Naan, Peshavari Naan

### Curry

Butter Chicken, Paneer Sagwala, Hing Jeera Aloo, Mutton Biryani, Pulao, Daal Makhni

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## PASTA, PIZZA & RISOTTO

### Pasta

Mushroom Ravioli, Seafood Linguini, Pappardelle Veal Osso Buco,  
Fettuccine Truffle, Cacio e Pepe

### Pizza

Margherita, Truffle Mushroom, Quattro Formaggi

### Risotto

Truffle Mushroom, Seafood Risotto

## MEZZEH CORNER

### Cold

Pumpkin Hummus, Hummus Beiruti, Muhammara, Baba Ghanoush,  
Truffle Labneh, Fattoush, Tabouleh

### Hot Tapas

Meat Kibbeh, Cheese Bread, Beef Empanada, Chicken Empanada, Spring Rolls,  
Spinach Fatayer

## CHICKEN SHAWARMA STATION

### Seafood Grill

Tiger Prawn, Mussels, Octopus, Seabass, Salmon, Lobster Tail, Halwayoo

### Middle Eastern Halwayoo

### Chimichurri Octopus

### Mustard and Herb Marinated Salmon

### South Indian Bird Eye Chilli Spiced Seabass

### East Asian Spiced King Prawn

### Mediterranean Spiced Calamari

## MEAT & CHILL

### BBQ

BBQ Short Rib, Rosemary Rubbed Lamb Chops, Chimichurri Rib Eye,  
Paprika Rubbed Spanish Chicken

### Carvery

### Slow Roasted Whole Leg of Angus Beef

### Roasted Turkey

### Slow Cooked Pork Belly

### Condiments

Gravy, Harissa Spice Sauce, Mint Sauce, Barbecue Sauce, Salsa Verde

### Sides

Roast Potato, Yorkshire Pudding, Corn on the Cob, Garlic Mash, Sauteed Vegetable

### Lamb Ouzi

Traditional slow cooked lamb with rice and nuts

# NEW YEARS EVE

## DESSERTS

### Ice Cream Station

Assorted sorbet and ice cream with toppings

### Eton Mess

### Baba au Rum

Serve traditional baba bun soaked in dark rum with mixed fruits and whipped cream

### Espresso Opera Cake *DENG*

### Crunchy Praline Spiced Cake *DEGN*

### Sacher Torte *DEGN*

### Honey Cake *DEG*

### Almond Peach Tart *DEGN*

### Passionfruit and Chocolate Cheesecake *DEG*

### Mandarin Entremet with Kumquat *DEG*

### Red Fruit Bomb *DEG*

### Bounty Tart *DEGN*

### Raspberry Pistachio Layer Cake *DEGN*

### Saffron Crème Brûlée *DEG*

### Basque Burnt Cheesecake with Blueberry Compote *DEGN*

### Dry Fruit Pudding *DEGN*

### Mango Coconut Choux Bun *DEG*

### Valrhona Chocolate Cake *DEG*

### Vanilla Green Apple Panna Cotta *DEG*