



New Year buffet 31-12-2024

Salad & Appetizers

Mixed lettuce, tomato, cucumber, radish, green pepper, carrots, fennel, arugula, green and black marinated olives, seasonal garden green and fresh salad, asparagus with pastrami, rucola, crab meat with sweet corn, beetroot with orange, salade Russe, rice noodles with chicken, palm heart Salad, pasta with tuna, German potato, shrimps with avocado, hummus, tabbouleh, homemade vine Leaves, babaganouge salad, tahina salad, pickled tomato, pickled eggplant

Mirrors

variation of smoked salmon, smoked fish, cold shrimps 20/30, fish terrine with different sauces, cold cuts, pâté de maisons, chicken galantine ,mix cheese platter

Mono Portion

crab sticks Vol au vent, avocado shrimps with sweet chili, red tuna fish with wasabi, mussels with parmesan, salmon stuffed crêpe, pesto stuffed egg , profiterole with cheese mousse, gazpacho, pumpkin, mozzarella with cherry tomato

Salad Dressings

Mustard dressing, Thousand Island, French & balsamic Dressing

Selection of international cheese and condiment

Bread

Selection of Homemade Bread

Soups

Oxtail soup & lobster bisque

Italian corner

Live Cocking

Pasta station

Selection of pasta and condiments

Main Course

Beef fillet, chicken parmesan Sautéed vegetables, cannelloni with meat, mushroom rice

Mediterranean Corner

Potato chateau, shish tawook, Greek moussaka, seafood provençal, veal blanquette

Asian Corner

Egg noodles, sweet & sour chicken, fried rice, beef oyster, vegetables spring rolls

Mexican Corner

Beef ribeye with pepper sauce, shrimp quesadillas with condiments, Mexican chicken, jack potato, chili con carne

Seafood live Cooking Station

Salmon butter lemon sauce, shrimps dill sauce

Dessert

Raspberry white chocolate, strawberry panna cotta, Zegota, black berry chocolate marquis, mini Italian panettone cakes, chilled cherry cassata cake, hazelnut chocolate mousse, cheese tart, mille feuille, chocolate éclair, crème brûlée, fresh strawberry tartlet, lemon meringue tartlet, apple jalousie, Swiss roll with berry, passion fruit mousse, macarons, crème caramel, konafa stuffed with cream, goulash roll with nuts, konafa roll, almond Basbousa, konafa with pistachio, blueberry tart with orange, apple strudel with ginger, opera cake, almond chocolate, seasonal Fruit display