

***New Year Eve Dinner Buffet***

***2024 / 2025***

***Garden Manager***

***Cold Appetizer And Mirrors***

***Vitello Tonnato With Endive – Duck Pate In Puff Pastry With Apricot Aspic Smoked Roasted Beef – Chicken Liver Parfait With Pistachio Turkey Galantine –Selection Of Bruschetta Tomato Mozzarella Platter With Balsamic Reduction Glaze Shrimps Cocktail With Caviar In Glasses Smoked Eel With Spring Onions – Stuffed Avocado With Crab Meat Pastrami With Sweet Melon – Wrapped Tortilla With Crispy Duck And Avocado .***

***Compose Salads***

 ***Italian Calamari Salad - Chicken Hawaii With Pineapple And Curry Fusilli Pasta Salad With Sundried Tomatoes - Caesar Salad - Baby Shrimps And Avocado Salad - New Potatoes And Chives Smoked Mackerel Salad - Smoked Turkey With Stir – Fry Greens Ocean Trout And Asparagus - Sautéed Shrimps And Green Apple - Rigatoni With Broccoli And Bleu Cheese - Asian Crispy Noodle - Mexican Beans With Tortilla Chips - Marinated Octopus With Colored Pepper And Oregano Crabstick And Cherry Tomatoes - Chicken Mandarin And Grapes Marinated Fresh Mushrooms And Broccoli - Fatoush , Indian Chicken Chat Salad Greek - Waldorf - Mediterranean Grilled Vegetables With Pesto And Parmesan Cheese - Thai Glass Noodles Salad With Baby Shrimps .***

 ***Selections Of Oriental Mezza Salads ( Baba Ghanough ,Tehina , Hummus ….ETC. )***

***Fresh Salad Bar***

***Cherry Tomatoes – Cucumber – Colored Bell Peppers green and black Olives – Lollo Rosso – Frieze Lettuce – Endive – Rucola Leaves Spring Onions – Roman Lettuce – French Parsley - Tomatoes Mixed Pickles ……ETC.***

***Selections Of Dressing***

**Cocktail Dressing - French , Italian – Preserved Lemon And Chives Vinaigrette Thousand Island - Cranberry And Raspberry Vinaigrette , White Radish Dressing Remoulade Dressing – Blue Cheese .**

***Carving Station***

***Homemade Marinated Fish Tuna Gravlax With Condiments***

***(Capers , Horseradish , Chopped Onions , Lemon Wedges And Olive Oil )***

***Shrimps And Crab Tower***

***Marinated Shrimps And Crab Display***

***Cold Soups***

***Gazpacho – Melon Soup With Pan Fried beef - Yoghurt With Raspberry***

***Cheese And Crackers Corner***

***Selection Of International & Local Cheese With Condiments***

***( Celery Sticks , Dried Fruits – Mixed Nuts – Crackers )***

***Soups Kittle***

***Thai shrimps Chowder***

***Ox – Tail With Vegetables Cubes***

***Our Butter Display***

***Anchovy Butter – Mustard Butter – Café De Paris – Matter De Hotel Butter***

***Soup Condiments***

***( Lemon Wedge , Croton , Parsley , Cheese )***

***Main Buffet ( Hot Section )***

***Spanish Basmati paella Rice***

***Fancy Steamed Vegetables From Our Garden***

***Buttered Chateaux Potatoes***

***Broccoli mimosa with glazed mushrooms***

***Verdi seafood Lasagna Portion***

***Strips of veal with apricot and plums ( Valencia style )***

***Chicken Ala Kiev With Sundried Tomatoes***

***Ambassador beef steak with Sharon sauce***

***Honey Glazed Duckling Roll With Kiwi Salsa***

***Paupiette Of Fresh Salmon and fish fillet in caper Cream***

***Mixed seafood thermidor***

***Mushrooms Rice***

***Carving Station***

 ***Carnival Of Birds***

***Bread Stuffing Whole Turkey ,chicken and stuffed quills***

***( Served With Chestnut Sauce - Zesty Orang And York Shire Budding )***

***Whole Fish Sotto Sale***

***( Served With Lemon dill Sauce )***

***Live Cook Station***

***Italian Corner***

***Variety Of Home Made Pasta***

***( Ravioli , Tortellini , Fettuccini ….ETC . )***

***Served With ( Napoli , Marinara , Quarto Formaggi , Carbonara And Salmon Sauce )***

***Condiments For Pasta***

***Baby Shrimps , Tuna , Calamari , Chili Pepper ,Chopped Onions , Garlic , Tomatoes , Parsley , Sliced Mushrooms And Parmesan Chz.***

***Asian Corner***

***Sizzling* *: Chinese Chicken Moo Goo Gai Pan***

***Malaysian Fried Vegetables Spring Rolls With Sauces***

 ***Deep Fried mixed seafood Coconut Crust***

***Arabian Gulf Corner***

***Roasted Whole Lamb With Oriental Rice***

***(Served With Frostier And Mint Gravy Sauce )***

***Oriental Mixed Dolma***

***Charcoal Grill***

***Marinated Shisk Kebab / Lamb Kofta / Shish Tawook***

***From Our Hunter display***

***You Can Choose Your Favorite Kind Of Fresh Fish From Our Hunter Display ( Grilled)***

***Bakery***

***Big Varity Of Our Home Made Bread And Crackers***

***Naan Bread , Rye Bread , Chapatti Bread , Pita , French Baguette ….ETC.***

***Dessert Buffet***

***Chocolate Cupcake , Chestnut Cream Cones , Blueberry Mousse White And Brown Chocolate Mousse , Sachar Tarte , Black Forest Gateau , Carrots Cake , Mille Feuillet With Black Cherries , Cream Caramel ,Apricot Strudel , Apple Budding Strawberry Charlotte , Black Currant Cake , French Meringue Tiramisu In Glasses , Chocolate Profiterole , Panna Cotta With Raspberry Sauce , Cheese Cake With Cranberry Lemon Meringue Pie , White Chocolate & Caramel Mousse Blueberry Bavaroise . Cinnamon Mousse With Red Cherry Compote Assorted Of Fresh Fruit Tartelette , Kiwi Mousse White Chocolate Marquise . Selection Of Oriental Sweets***

***Fresh Fruit Display With Strawberry Pyramid* .**

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*Wishing happy new year to all of you*