



Dear valued guest,

On behalf of the entire team, welcome to the Brayka Bay Resorts and best wishes for a wonderful and festive vacation. We are extremely pleased that you have chosen our hotel, to spend this vacation here in Marsa Alam. We will do our very best to make the holidays for you and your family a memorable and special time.

*On New Year's Eve our team is going to prepare a delicious Gala Dinner and we would like to commence it with a cocktail reception in our lobby at **19:00** accompanied by live music before we go altogether into our tent.*

The Buffet for the Gala dinner will be opened around 20:00 pm.

We would like to inform you that on 31th December there will be no snacks after lunch time in the hotel, the restaurants Tamara and Gamberini will be closed.

Thanks for understanding.

The New Year's Gala Dinner is part of your all-inclusive stay but please be informed it is mandatory to make a reservation in our lobby by guest relation desk in Brayka Bay.

Opening hours Reservations Desk:

27th – 30th of December: 08:00 – 11:00 and 16:00 – 20:00



New Year's Eve Dinner

Appetizers & Salads

Smoked Salmon with Cream of Horseradish – Shrimps
cocktail – Chicken Liver terrine – Homemade Pates
Roast Beef & Remoulade

Salad Corner

Salad Olivier – Greek Salad – Caprese Salad – herbed
Mushroom & Bell pepper Salad – Seafood Salad – Hawaii
Chicken Salad – Beetroot Salad, Thai glass noodle Salad

Oriental Mezza

Variation of Classic Levantine Mezzeh

Soup

Beef consommé Celestine

Crab Bisque

Gourmet Plate

Salmon & shrimp strudel – saffron-sauce – glazed carrots
with fresh herbs

Carving Station

Roast Lamb on the Spit – Rosemary Sauce
Boulangère Potatoes – brussels sprouts

Thai corner

Egg noodles Tom Yum Kung style

Stir fried Vegetables

Thai fried rice

Italian corner

Homemade Ravioli – Pesto al Genovese

Penne Pasta – Sicilian Tomato Sauce

from the charcoal grill

grilled mixed Seafood on a skewer

Lemon Pepper Sauce – Basmati Rice

other mains

Oven roasted Duck – braised red peppers – Polenta

Blanquette de veau – sautéed artichoke hearts

Desserts

Apple Strudel with Vanilla Sauce

Crème Brulle, Chocolate Marquise

Chocolate fountain with fresh fruit.

Cheese Cake with red berry sauce

Strawberry and Kiwi Pavlova

Assorted Pastries

Fresh Fruit

ho! ho! ho!
Who wouldn't go?

Dear guest,

On behalf of the entire team, we welcome you to the Brayka Bay Resorts and wish you a wonderful and festive holiday. We are very pleased that you have chosen our hotel to spend your vacation here in Marsa Alam. We will do our best to make your vacation an unforgettable and special time for you and your family.

On Christmas Eve, our team will prepare a delicious gala dinner. We would like to start it with a cocktail reception accompanied by live music in our lobby at 6:30 p.m. before we go to our tent together.

The buffet for the gala dinner starts at 7.30 p.m. Santa Claus will of course also be there. We expect him at around 9:00 p.m. this Christmas Eve and to make sure that he will meet all the children, we have asked him to pay another visit to the beach on Christmas Day at 11:00 a.m.

A table reservation is necessary and can be made in the lobby of the Brayka Bay Resort, to the right of the reception

Opening hours:

December 20-23: 8:00 a.m. - 10:00 a.m. and 4:00 p.m. - 8:00 p.m.

Merry Christmas!

Appetizers & Salads

Smoked salmon and gravled lax, homemade pates,
roast beef & remoulade, marinated crabs in their shell

Salad Corner

Avocado Shrimps Salad, German Potato Salad, Caesar
Salad, Artichokes Salad, Hawaii Salad,
Niçoise salad, Waldorf Salad

Oriental Salad corner

Variation of classic Levantine Mezza's

Soup

Beef consommé – roasted tomato-pumpkin soup

Gourmet Plate

Veal shops – mushroom sauce – honey glazed baby
onions.

Carving

Stuffed Turkey – gravy sauce – red cabbage

Thai corner

Glass noodle soup & 7 flavors
Vegetable tempura – curcuma sesame mayonnaise

Christmas Eve Dinner

More Main Courses

Chicken cordon bleu – Potato Gratin - Broccoli

Tournedos Beef Fillet – slow roasted tomatoes -
Peppercorn Sauce – basmati rice

Barracuda Filet – lemon butter sauce – shrimp zucchini -
couscous

Vegetarian

Puff Pastry Strudel – Roquefort cheese - Roasted
Peppers – Walnuts – Tomato Basil Sauce

Italian corner

Homemade Ravioli filled with basil & cheese
homemade fettucine – tomato sauce

Desserts

Cheese Cake with red currant sauce, Christmas cake,
Apple Tart with Vanilla Sauce, Marvel cake, Chocolate
Mousse Roulade, Truffle Cake, Pannacotta, Linzer Tart,
Crème Brulee, Hazelnut Tart, variety of Mousse and
French Pastries, Strawberry Pavlova, Ice-cream Corner
with Condiments and Toppings