



## 2025 NEW YEAR PROGRAM

As we bid farewell to the old year and welcome in a brand new one, join us for a spectacular New Year's Eve celebration at Ancient Sands Hotel & Resort.

Prepare for an unforgettable evening filled with:

**6:30 PM**

Reception Cocktail at the reception lobby

**07:00 PM**

Gala Dinner NY Buffet at Ancient Sands New Year Tent

With

Live Music with Claudia

Brazilian Dance Show

Belly Dancer

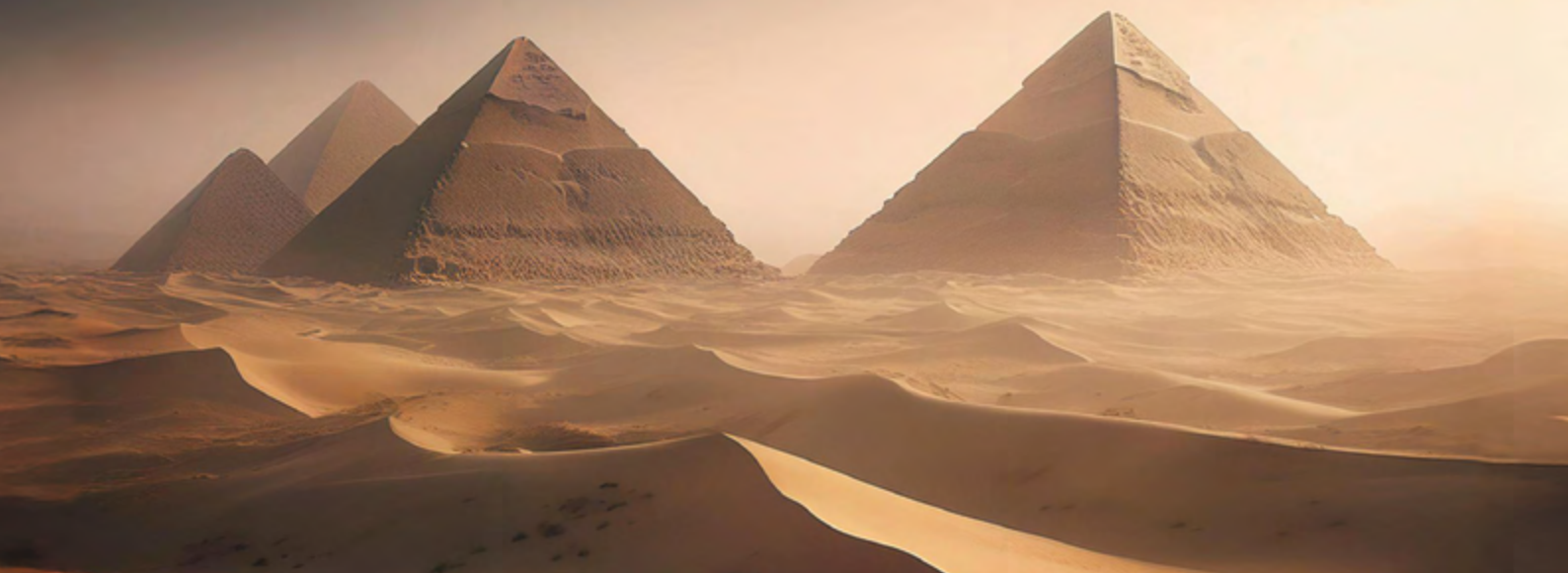
**DJ**

Animation Show

Let's ring in the new year together with joy, laughter, and

memories that will last a lifetime at : 00:00 AM

Count Down & Champagne Glasses distribution



# New Year

## 31ST GALA DINNER NY BUFFET

### SALAD BAR

Lettuce, Arugula / Carrot / Spring onion / Cucumber / Fresh mint / Fresh Dill / Turnip / Endive / Crouton / Artichoke / Sweet corn / White bean / Asparagus / Braised fennel / Fresh lemon / Marinated black olive / Marinated green olive, Marinated feta cheese, Marinated feta cheese, Marinated Gouda cheese, Shaved parmesan  
Semidried tomato / semidried carrot / semidried eggplant / Green peas / Boiled potatoes / Boiled egg / dried bacon / Grilled chicken / smoked turkey

### ASSORTED INTERNATIONAL SALADS

German Potato Salad with Spring Onions  
Grilled Beans and Cherry Tomatoes  
Salad Nicoise,  
Marinated Grilled Vegetable with Fresh Herbs  
Mozzarella with Oven Smoked Tomatoes  
Beetroot Salad with Orange Segments, and Quinoa  
DRESSING: Thousand Island, Vinaigrette, Balsamic, Tartar, French Dressing

### ARRANGEMENT OF LOCAL MEZZAH

Hummus, Mutabel, Labnah, Baba Ganoush, Fatoush, Grilled Haloumi Cheese, Tabouleh, Muhammara

### SHOW PLATER

Pink Duck Breast served with dry fruit & orange chutney  
Chicken Roulade Terrine with Chicken Liver and raisins  
Smoked Turkey Breast with Apples Chutney dip  
Stuffed Roasted Beef Fillet with sun dry tomatoes and basil  
Air-Dried Beef with crushed black pepper and sweet melon



## SOUP STATION

Oxtail Clear Soup & lemon grass

Cream Mushroom Clear soup with vegetable & lemon grass

## CHEFS TOUCH CORNER

Stuffed Chicken Breast with spinach and Blue Cheese

Sea Food Ragout

Breaded Escalope served with mushrooms

Turkey Saltimbocca Dry fruit & beef bacon

Grilled Calamari square with Vegetables Tomato spicy sauce

Steamed Vegetables with anise seeds

Vegetarian Cannelloni Gratin

Pommes Gratin Dauphinoise

Saffron Rice with Sea Food

Pilaf White Rice

Glazed Seasonal Vegetables / Cauliflower & Broccoli Provincial with almond butter

## CHEFS TOUCH LIVE COOKING & CARVING STATION

Charcoal Grill Station]

Grilled Beef Ribeye

Grilled Beef Fillet

Grilled T bone Steak

Grilled Vegetables

Mushroom Sauce, Demi-Glace, Bearnaise Sauce, Mustard

Pan Fried Station

Pan Fried Shrimps Crust Kunafa served with Dill butter capers sauce

## GRILL STATION

Lobster / Calamari / Fresh Salmon / Fresh Fish Fillet / Crab  
Lemon Butter Sauce

## CARVING

Whole Roasted Lamb  
Served with Brown Rosemary Sauce

## SELECTION OF INTERNATIONAL CHEESES

Served with caramelized nuts, dry fruit, crackers, grapes, celery, home-made apple chutney

## DESSERT

Warm cherry clafoutis / Panettone, stolen with cranberry / Mango, blueberries

Chocolate mousse / Mini chocolate, praline and vanilla éclairs

Pear tart tatin / Tiramisu

Oreo cheesecake / Lemon meringue cones

Banana and caramel cake / Orange and chocolate mousse cake

Strawberry and white chocolate mille feuille

Sacher tort

Seasonal fruit tart

Selection of Arabic sweets (5 kinds)

Seasonal cut fruit

Crepe station, lemon juice, sugar, apricot jam, chocolate sauce, caramelized apple and figs

Croquembouche

1st January 2025

New Year Brunch 12.00 pm at Leisure Pool