

2026 NEW YEAR'S EVE MENU

GOURMET PLATE

Roquefort Cheese, Gouda Cheese, Walnut Breadstick,
Roast Beef with Asparagus, Salmon Roll with Cream Cheese and Dill,
Jumbo Shrimp, Olive Oil Stuffed Vine Leaves, Olive Oil Artichoke Heart,
Mini Toasted Bread with Hummus, Cretan Spread, Tzatziki,
American Potato Salad, Pistachio Paste, Cucumber, Lime, Lemon,
Red Cherry Tomatoes, Zebra Cherry Tomatoes, Quail Egg, Caviar

CHEF'S COMPLIMENTARY SUSHI

California Roll, Philadelphia Roll,
Vegetarian Maki, Dragon Roll
Served with Soy Sauce, Teriyaki Sauce, and Wasabi

SELECTIONS FROM THE SEA

Seafood wrapped in Crêpe with Mushrooms and Vegetables,
Served with Concasse and Basil Sauces

EXOTIC MANGO SORBET

With Forest Fruits and Fresh Mint Leaves

MASCULINE SALAD

Garden Greens with Goat Cheese, Caramelized Walnuts,
Avocado, Tomato, Corn, and Pomegranate Seeds,
Topped with Parmesan Cheese and French Dressing

MARSALA MEDALLION

Herb-Marinated Beef Steak with Caramelized Onions,
Fondant Potatoes, Roasted Vegetables, and Marsala Sauce

SALMONE ALLA GRIGLIA

Spinach Florentine, Château Potatoes with Blue Poppy Seeds,
Asparagus and Sautéed Vegetables,
Served with Pimiento Sauce

CHEF'S SURPRISE

CROWN OF THE KING

Raspberry, Blackberry, Blueberry, Biscuit Crunch,
Served with Wild Berry Sauce

FRESH FRUITS

Exotic and Tropical Seasonal Fruits

NIGHT SOUP

Tripe Soup with Vinegar, Garlic, Lemon, and Butter Sauce
Lentil Soup with Croutons and Butter Sauce

KIDS' BUFFET

01.01.2026 Brunch Buffet

EXECUTIVE CHEF

Remzi Çirkin