

New Year 2025 Dinner Buffet

Enjoy Tasting World Cuisine

Cold Appetizers

Salad Bar

- Assorted lettuce and row vegetables
- Lolo Russo, iceberg, rucola, carrots, cucumber, tomato, capsicum & red cabbage
- Onions, Spanish capers, minced olives, olive oil, rosemary oil, chili oil, walnut oil, almond oil, oregano oil

Dressings & Condiments

- Mushroom, Sundried tomato, onion, sweet corn, shredded cheese, red beans, black beans, fresh peas
Sliced olive (black & green)-feta cheese cubes
- Cesar dressing, Ranch dressing, thousand island, honey mustard dressing, blue cheese dressing, miso ginger dressing, balsamic maple syrup dressing, orange ginger dressing, French dressing, green goddess dressing

Olive Oil & Vinger

- Olive oil, sesame oil, hazelnut oil-basil oil-corn oil, Chili oil-black pepper oil-herbal oil, ginger oil
- Apple vinegar-nature vinegar-thyme vinegar, Hot & sweet vinegar-ginger vinegar-orange vinegar

COMPOUND SALAD

- Marinated Beef & Hazelnuts Salad with beetroots
- Shrimps Avocado Salad with oregano coconut
- Smoked salmon broccoli salad with capers & onion
- German potato salad, broccoli salad,
- Mediterranean artichoke salad with shrimps.
- Calamari salad with red pepper, dill, mustard, garlic
- Crab salad with leek, spring onion, capsicum, lime leaves
- Roasted zucchini, green cabbage, red onion, baby gem, smoked mozzarella cherry, cherries tomato, tarragon vinegar dressing.
- Miniature of Greek salad skewer
- Blackened orange thyme free range chicken breast, boiled eggs, grilled zucchini, roasted capsicums, artichoke, Parmigiano Reggiano shaved, seasonal organic leaves, yogurt and chive dressing.
- Red cherries tomato, cucumber, yellow capsicum, Ricotta cheese, oregano, broccoli, bread croutons
Baby gem, radicchio, cured tuna, avocado, plum tomato, fried lemon cauliflowers.
- Quinoa, roasted vegetables, Nile perch lemon marinated, baby gem, coriander, lime and ginger dressing.
- Grilled mushrooms, lime shrimps, baby gem, roasted zucchini, Piccadilly tomato, kale, Chinese cabbage, balsamic vinegar dressing
- Red cabbage, barley, sultana grapes, carrot, pine seeds, baby gem, smoked Scottish salmon, orange segments, white vinegar dressing.

TERRINES & MIRRORS

- Salmon spinach terrine
- Duck & green peppercorn terrine
- Chicken pistachio terrine
- Veal mushroom terrine
- Salmon spinach terrine
- Smoked salmon & cream cheese terrine
- Tuna olive terrine
- Turkey & chestnut terrine
- Fresh seafood display (shrimps, calamari, fish, crab)
Salmon Gravlex with condiments

ORIENTAL Mezzeh

- Hummus, Babaghanoush, Muhammara, Tubule, Mackdouse, Mint labne Fattoush salad, Stuffed Eggplant finger
- Sambousk (vegetables, cheese & meat) - Wrak enab, Vegetables Spring roll, Meat kobeba

Charcuterie & artisanal cheese

- Gruyere cheese-smoked gouda-cheddar imported
- Pree cheese- goat cheese-Emmental cheese - Edam cheese-
- All served with **CONDIMENT**: Walnut, dry fruit, cheese crackers,

Bakers TABLE

Mini breads rolls

- Brioche plain, saffron brioche, whole meal roll, white sesame roll, black sesame roll, baguette plain, rosemary focaccia, pretzel roll, pitta bread, beetroot roll

Whole breads

- White baguette, brown baguette, white loaf, brown loaf, sour dough loaf, corn panini, honey loaf, sundried tomato loaf

Soup Corner

- Profiteroles White Tomato Soup
- Tom Yum Kung Soup

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Main Courses

Steamed Rice with Roasted Almond
Veal with maroon cream & shiitake mushroom
Potato floating islands with ham bacon topped with dried beef & raisin
Brussels Sprouts with Sure Krut
Beef Paupiette with Spätzle and porcini mushroom sauce
Lamb rolled & stuffed with dry fruits & vegetables sage
Chicken cordon bleu
Pan Seared Sea bass on carrots corn grenobloise sauce
Grilled Salmon and Shrimps on spinach herbal lemon butter sauce
Seafood cannelloni cream cheese sauce
Meat Lasagna

Carving station

Beef fillet wellington with red wine sauce

Slated Salmon

Sweet Chili, Sweet corn, Teriyaki Sauce and Wasabi Mayo sauce

Whole Lamb

Staffed Whole Lamb Oozy with vine leaves.
Mint Gravy, Daqoos' Sauce, Yogurt Sauce and Cranberry Sauce

Live cooking station

Turkish Beef and Chicken shawarma with condiments

BBQ station

Shish Tawook | Beef kofta | Veal Steak | chicken kofta

Indian Corner

Chicken Biryani with raita and mango chutney
Indian Lamb Kebab
Shrimps Nasi goreng

Pasta station

Penne | Fusilli | Ravioli stuffed with Cheese Sauces:

Alfredo | Arrabbiata | Pesto | Tomato | Bolognese.

Garnishes:

Lamb Sausage | Grilled Chicken | Olives | Mushroom | Capsicum | Tomato Onion | Parmesan | Shrimp | Beef
Beacon | Tuna | Meatball | Salmon

Risotto station

Bisque Sauce | Black Mussel | Shrimp | Calamari

Sweet Endings

Gateau Soirée and Assorted Verrines

- Éclairs, Cream Puffs,
- Opera cake
- Raspberry Financiers
- Green Tea Crème Brulé
- Passion fruit Mango Crème Brulé
- Crystalized Ginger Crème Brulé
- Milk Chocolate, cinnamon and lemon Crème Brulé
- Lenzer tart – date tart – pistachio tart
- Mille Feuille Slice
- Vanilla Pannacotta,
- Chocolate Tartlet
- Cream brulée
- Mixed Fruit Tartlet
- Extra bitter chocolate Crusty-fondant, Hazelnut Crystallin
- Chilled Honeydew melon and sago pearl
- Assorted Housemaid Cookies

The Crêperie

- French Sweet Crepes
Whipped Cream, Chocolate Sauce and Red Berry

Chocolate Fountain

- Strawberries, pineapple, banana, Marshmallows

Assorted Oriental Sweet

- Barazek, Rawany, Baklava, Basboosa, Basema, Ghoraiba, Kunafa Burma, Kunafa with Cream, Awamat

Stations

- Um Ali with nuts & cream
- Warm Apple cinnamon strudel (carving)
- Movenpick Ice cream

Fruit

- Whole fruit display