

New Year's Eve 2024-2025

Gala Dinner under the Star

Appetizers and Salad

Quinoa, Pomegranate, Goats Cheese, Grape Salad (V)
Roast Pumpkin, Pine Nuts, Basil, Fetta (V) (N)
Black Quinoa Salad, Tiger Prawns, Pomelo, Thai Basil (S)
Watercress Salad, Cecina De Leon and Xeres Vinaigrette
Zucchini & Grilled Eggplant Salad, Roasted Pecan Nuts, Feta Cheese (N)
Baby Spinach, Crispy Leeks, Pecorino Cheese, Truffle Dressing (V)
Canadian Lobster Salad (S)
Smoked Duck Breast, Peanut & Coriander Salad
Grilled Vegetable Salad, Raspberry Honey Dressing, Feta
Spiral Pasta, Vegetable Salad, Honey Xeres Vinegar Dressing, Crispy Shallots

COLD BAR

Leaves & Vegetables
Show Case Micro, Herbs, Leaves, and Lettuce (V)
Cherry Tomatoes (V), Cucumber (V), Shredded Carrots (V)
Aged Balsamic, French dressing, Ranch Dressing,
Cocktail Sauce, Virgin Olive Oil, Sriracha Dressing,
Balsamic Dressing, Citrus Dressing.
Appetizers and Salad
Quinoa, Pomegranate, Goats Cheese, Grape Sala

Seafood Stall

Caribbean Lobster (S), Slipper Lobster (S)
Blue Crab (S), Alaskan Crab Leg (S),
Tiger Prawns (S), Fresh Clam (S)
Razor clams (S)
New Zealand Black Mussels (S)
Fin-De-Claire Oyster (S)
Kelly Oyster (S)
New Zealand Clams (S)
To Dip With Cocktail Sauce (G), Tartar Sauce (G), Shallot Mignonette (V),
Lemon Wedges (V) & Tabasco (V)

Caviar Display

The World's Finest Premium Sturgeon Caviar
Paired With Cocktail Buckwheat
Keta Caviar, Seaweed Caviar

Japanese Sushi, Seafood Bar

Nigiri

Sake Salmon
Maguro Tuna
Sushi Ebi Prawn (S)

Sashimi

Sake Salmon
Maguro Tuna

Maki

Sin Nen Oshi Zushi (S)
Spider Roll (S) (G)
California Maki (S) (G)
Sake Hana Blossom Maki (S)
Ebi Mayo Maki (S)
Spicy Negi Toro Maki (S)
Yasai Tempura Maki (V) (G)
Inari Maki (V)
Kappa Maki (V)

Antipasti Section

Bresaola, Turkey, Beef Pastrami, Beef Salami (G)
Dried Heirloom Cherry Tomatoes (V)
Eggplant, Feta Cheese Roulade (V)
Grilled Asparagus (V)
Burrata Cheese, Basil Pesto (V)
Caramelized Figs (V)
Honey Glazed Quails
Assorted Regional Olive (V)
Marinated Artichoke (V)
Roasted Heirloom Beetroot, Carrot, Zucchini, and Grilled Capsicum (V)

Pates & Terrines

Confit Chicken with Quinoa and Butternut
Duck Rillettes, Dry Cranberry
Asian Duck Terrine with Pistachio (N)
Flavoured Salmon Terrine
Smoked Eel Terrine
Beef Pate with Hazelnut (N)
Chicken Pate with Apricot (N)

Foie Gras Station

Foie Gras Terrine, Cherries
Selection of Foie Gras Terrine
Foie Gras & Beetroot Macaron

Foie Gras Live

Searred Foie Gras with Rhubarb Jam, Sour Cherry Jam
Brioche Bun, Dried Fruit (G)

Mons Cheese Selection

Assorted Cheese Board with Stone Fruit Chutneys
Black Grapes, Arabian Nuts and Wafer Biscuits (N)
Sea Salt Lavosh (G), Parmesan Grissini (G)

Smoked and Home-Cured Fish

Accompanied By Horseradish, Pearl Onion, Gherkins, Sour Cream, Boiled Egg, Chives,
Pomegranate Marinated Salmon
Beetroot Marinated Salmon
Saffron and Orange Marinated Salmon
Smoked Salmon

Arabic Cold Mezza

Arabic Pita Bread (G)
Hommus - Blended Chickpeas Mousse (V)
Mutable - Mix of Tahini, Labnah, Eggplant Purée (V)
Vine Leaves - Fried Potato Serves Cold, Onion, Arabic Spices (V)
Freekeh Salad with Pomegranate (V)
Muhammar-Lebanese Walnuts salad with Tomato Chili Paste (V N G)
Fattoush Salad-Romain lettuce and vegetable salad with Pomegranate Molasses (V G)
Brown Lentil Salad with Vegetable and vinaigrette dressing (V)

Arabic Hot Mezzeh

Lamb Sambusek (N, G)
Chicken Kibbeh (N, G)
Cheese Rocket (V, G)

Soup

Wild Mushroom Cappuccino (G)
Classic Lobster Bisque (S)

Bread Loaf & Rolls Station

Plain, Semi Salted, Garlic Herb, Chili Spiced, Cafe De Paris Butter
White Roll (G, N)
Walnut Roll (G, N)
Olives Roll (G, N)
Sunflower Roll (G, N)
Sesame Roll (G, N)
Corn & Pumpkin Roll (G, N)
Brioche (G, N)
Country Bread (G, N)
Spelt Whole Grain Bread (G, N)
Baguette Traditionally Campa Grain (G, N)

Levant Region Adventure

Lebanese Chicken Shawarma
Chicken Shawarma with Garlic Paste, Cucumber Pickled and Parsley Salad
Artisan Saj Bread (G)

Fresh Manakish Station (G), (V)

Freshly Made Arabic Flat Bread (G) Cooked On Traditional Saj Oven
Filled With Salted Akawi Cheese or Dried Zaatar Paste

Char Grilled BBQ

Arabic Mixed Grill - Shish Taoukk, Lamb Kofta, Shish Kebab
King Prawn Kebab with Spiced 'Harra' Sauce (S)

Arabian Hot Pot

Grilled Chicken with Saffron and Coriander Sauce
Moroccan Seafood Tagine with Dried Prunes and Preserved Lemon (S)
Lamb Shank and Baby Okra Stew
Braised Mixed Vegetable Salona with Toasted Pine Seed (N, V)
Aromatic Dill Rice (V)

Western

Carving Station

Roasted Prime Ribs,
Bbq Beef Short Ribs,
Natural Jus (G), Béarnaise Sauce, Horseradish Cream

Slow Roasted Leg of Lamb

Baked New Potatoes, Yorkshire pudding (G), Rosemary Jus (G)

Truffle Mashed Potato (V)
Winter's Vegetable (V)
(Buttered Cauliflower, Asparagus, Green Beans,)
Truffle Lobster Mac & Cheese (V) (G)

Western Grill

BBQ Tasmanian Salmon Steak
Omani Lobster Tail (S)
Australian Lamb Cutlet
Atlantis Beef Rib Eye
Honey and Citrus Marinated Chicken Breast
Vegetables Brochette (V)

Sides

Jacket New Potato with Sour Cream and Chopped Veal Bacon
Corn on the Cob (V)
Hollandaise, Pan Jus (G), Lemon Butter Sauce, Herb and Garlic Butter, Tabasco, HP
Sauce

MAIN COURSE

Slow Braised Beef Cheeks with Parsnip and New Potatoes (G)
Grilled Salmon, Caponate, Dried Tomato, Clams Veloute (S)
Roasted Cauliflower Gratin (G)

Live Station

Pan Fried Scallop, Brown Butter,
Potato Espuma and Vanilla Burnt Butter (S)

Soft Burrata Station (V), (N)

Fresh Burrata with Heirloom Tomatoes, Selection Olive Oil and Aged Vinegars

Pasta Wild Mushroom

Tagliatelle Pasta with Sautéed Wild Mushroom, Shaved Truffle, Parmesan

Asian

Balinese Grand Satay Collection

Charcoal Lemongrass Chicken, Beef & Bean Curd
Served With Coconut Rice Cake and Burnt Peanut Sauce, Calamansi Lime

Tempura Station

Prawn Tempura (G)
Tempura Softshell Crab, Tempura Squid, (G, S)
Tempura Spring Vegetable (G)
Mango Salsa, Wasabi Mayo, Tartar Sauce, Tempura Sauce (G)

Asian Mains

Wok Fried King Prawn, Soya Sauce (G, S)
Caribbean Lobster wok Fried Rice (S) (G)
Steam Jasmine Rice (V)
Stir Fried Steamed Kai-Lan, Ginger Sauce (V)
Wok Fried Sweet "N" Sour Chicken with Grilled Pineapple (S)
Cantonese-style Black Pepper Wagyu Beef (S) (G) (N)

Condiments

Soy Sauce (G), Chili Sauce, Sambal, Hoi Sin (S), Sour Plum Dip, Tangy Peanut Sauce
(N)
Prawn (S) And Taro Crackers, Calamansi Lime
Cucumber Raita, Lemon Pickle, Mango Chutney

INDIAN

Punjabi Creamy Butter Chicken Masala
Malabar Spiced Fish and Coconut Curry
Lucknowi Mixed Vegetables Dum Biryani (V, N)
Kadai Paneer - Indian Cottage Cheese with Onion and Garlic Gravy (V, N)
Vegetable Peshawari - Market Vegetables Cooked With Roasted Sesame Sauce (V, N)
Steamed Fragrance Basmati Rice (V)

Live Bread Tandoori Station (G)

Tandoori Roti, Butter Naan, Tandoori Paratha, Chili Paratha

Pickles & Chutney

Ginger Chutney (V), Radish Pickle (V), Mint Chutney (V)
Til Tomatar Ki Chutney (V), Home Made Mango Chutney (V), Papaya Pickle (V)
Dates Chutney (V), Yoghurt (V), Papad (V)(G)

Desserts

White Chocolate & Orange Ashta (G/N)
Cherry Cinnamon Chocolate Mousse (G/N)
Black Forest Cake (G/N)
Strawberry Pistachio Fraisier (G/N)
Chocolate & Raspberry (G/N)
Chocolate Pecan Brownie, Chocolate Creamy (G/N)
Crunchy Tonka Milk Chocolate Mousse, Caramel Creamy (G/N)
Banana Nutmeg, Coconut (G/N)
Gingerbread Tiramisu (G/N)
Almont Apricot Tart (G/N)
Pistachio Creme Brulee (N)
Earl Grey Chocolate Pot De Cream (N)
Apple Tart Tatin (G/N)
Chestnut Mont Blank (G/N)
Chestnut Cannoli (G/N)
Sea Salt Caramel Choux (G)
Almond Florentine Chocolate Tart (G/N)
Lemon Tart, Raspberry Meringue (G/N)
Chocolate Cheesecake (G/N)
Apricot Vanilla Muhalabia
Tropical Shooter
Berry Shooter
Spiced Chocolate Shooter
Strawberry Trifle (G/N)
Apple Pie & Caramel Freaky Shake (G/N)
Oreo & Cheesecake Freaky Shake (G/N)
Berry & Mint Freaky Shake (G/N)
Chocolate & Nut Freaky Shake (G/N)

Raspberry Vanilla Panacotta
Assorted Baklava (G/N)
Almond Stolen (G/N)
Silver Strawberry Tree, Oreo Cookies (G/N)
Assorted Chocolate Pralines (N)
Pistachio Cherry Snowflake (G/N)
Pepper Strawberry White Chocolate Snowflake (G/N)
Cinnamon Pear Vanilla Snowflake (G/N)

Macaroon Tower (N)

Strawberry Tower

Date Tower (N)

Hot Dessert

Orange Crepe (G)
Christmas pudding (G/N)

Funnel Fries Station (G)

Cinnamon Sugar, Chocolate Sauce

Live Caramelized Apple Tacos Station (N)

Caramelized Apple, Vanilla Whipped Cream

Ice Cream Cups

Vanilla, Chocolate, Strawberry