

New Year 2021 Gala Dinner Menu

Gourmet

Norwegian salmon gravlax served with rucola and mustard sauce

Appetizers & Starters

Assorted smoked seafood - marinated fish filet - roast turkey breast - duck terrine - chicken galantine with raspberry sauce - marinated - shrimps

Composed Salads

Marinated mushroom salad - cauliflower & egg salad - mixed beans salad - Waldorf salad - chicken Hawaii salad - sea food salad - salad banana & orange & lettuce - melon & anchovy salad - salad beetroot with yoghurt - Thai beef salad, coleslaw salad, tuna fish salad, red kidney beans & onion salad - asparagus salad - warm roasted potato salad with dry beef salad - tomato and mozzarella salad - salad pasta & tuna - salad prawn feta and watermelon - sweet corn salad, sashimi Caesar salad - salmon and herring Thai salad with chilly lime dressing

Selection of fresh salads with condiments

Selection of Middle East Salads & Appetizers

Bourghel, Marinated cucumber with yoghurt and Fresh mint - Fatoush Salad with olive oil, Mohamura of red peppers & walnuts - wine leaves stuffed with rice - Tabouleh Salad - chick peas and tahini - Lebanese Baba ganoug - Baby Eggplants stuffed with nuts, Labna

Selection of Cheese

Soups

Cream of Artichoke with smoked salmon and condiments

Pharaonic shrimps soup



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Main Dishes

Gourmet

Grilled Jumbo shrimps served with sweet potato puree, dried lemon and fresh herbs

Hot Delicacies

Roll of sea bass and salmon with a delicate saffron sauce and served with sautéed spinach
- Camel sauerbraten - Glazed rabbit with banana – stuffed duck - Pan sired turkey steak served goblet sauce- stuffed lamb with rosemary sauce - stuffed Pigeon with wheat – seasonal sautéed vegetables,- mix Dolma - Fennel gratin- sautéed Brussels sprouts smoked beef - roasted pumpkin flavored with cinnamon- Burrito zucchini boats –Pilaf rice with meat - potatoes pie with sweet corn , red& black beans & Jalapeno peppers

Carving

Charcol slowly roasted whole goat served with spicy sun dry tomato and mint sauce
Slow cooked roasted camel leg served with brandy -mushroom & herbs sauce

Grilled

Veal Kebab – Lamb Kofta – Shish Tawook - Grilled vegetables (onions –peppers- tomatoes-eggplants

Thai Corner

Thai shrimps- salmon-crab-vegetables-avocado with condiments - shrimps with green Curry and coconut cream - stir fried vegetables with glass noodles' oyster sauce

Selection of home-made pasta

Ravioli vegetables & blue cheese - Tortellini beef bacon with cream sauce – Linguine al Nero di seppia with mussels & served with a curcuma sauce

Desserts

Fruit Selection - Selection of Middle East Pastry – mousse with berry- marring basket - dates yard -French pastry - orange mousse - chocolates mouse, kiwi mousse, Florentine- chocolates sweets -Sacher cake- black forest cake -lancer tart - apple pie -lemon pie - carrot cake, chocolates cake -black berry cake, flambé pears -Marshal tart, Japanese- Ice cream station with garnishes



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