



New Year Upgraded Dinner Buffet

Appetizers & Salads

Shrimps Cocktail flowers
Salmon and sea bass terrine
Assorted Smoked salmon & Herrings
Chicken galantine, smoked Beef & chicken liver terrine
Assorted cheese with crackers, grapes (Station)
Waldorf salad with celery & walnut
Marinated sea food Salad
Chicken Hawaii salad
Beet Root & Orange salad
Tuna & vegetable salad
Artichokes ala Greek
Potatoes & crabmeat
Avocado shrimp

Assorted Mixed Fresh salads Tomatoes cherries, cucumber, iceberg, watercress,
Spring onion, carrot, assorted lettuce and greens

Assorted Sushi Rolls and Sashimi: Shrimps, Avocado, Crab and Fresh salmon station
with wasabi, Sweet & sour sauce and soya

From the Kettle

Sea Food Broth Soup
Broccoli Cream with roasted Almond – Prove-troll

Main Course & Garnishes

Basmati Saffron Rice
Sautéed broccoli Gratin
Potatoes Chateaux
Assorted sautéed vegetables
Sautéed Veal Piccata – Mushroom Sauce
Grilled Fresh Salmon – Green pepper corn Cream Sauce

To be prepared in front of the guest

Chef Special!

Seafood Cooking Show Station

Shrimps, Seabass, Crab, Gandofly, Calamari and Octopus
Seafood Black Conchiglie pasta – white Sauce
Grated Parmesan

Carving Station

Beef Filet Wellington – Red wine sauce
Grilled vegetables and baked potatoes – Sour Cream
Roasted Whole Duck – Orange Sauce



Charcoal Grill Station

Marinated Kofta & Kebab, Chicken Shish-taouk
B.B.Q Sauce

Desserts

St Sylvester cake
Chocolate Marquise
Opera cake
Tiramisu Cake
Apple tart
Assorted Cheesecake
Strawberries cake
Fruit Tropical mousse
Marshal fruitcake
Tulip Chocolate mousse.
White Honey mousse
Assorted mini Tartlets
Assorted Mini French pastry display
Selection of Mini oriental pastry
Fresh fruit display
Sacker Cake
Red velvet Cake
Mini Swiss Roll
Chocolate Romanoff
Tarte Tatin
Crème brûlée

USD 50.00 Per Adult