



Manava

NEW YEAR'S EVE DINNER MENU



NEW YEAR'S EVE DINNER



❧ COLD SELECTION ❧

SALAD STATION

- Espelette Pepper Infused Octopus and Heirloom Tomato Salad (G) (N) (S)
- Marinated Squid, Prawn, Mussels, Shaved Fennel, Soft Herbs Salad (G) (N)
- Oven Roasted Glaced Black Salmon with Celeriac Remoulade (G) (N)
- Marinated Grilled Canadian Lobster and Artichoke Salad with Chipolata Chili Vinaigrette (G) (N)
- Spicy Pomelo Celeriac and Sautéed Chicken Salad (G) (N)
- Slow Cooked Duck, Sun Blush Tomatoes and Flageolet Beans Salad with Orange Mizo Dressing
- Wild Mushrooms, Barley Salad with Radicchio, Feta and Oregano Dressing (G) (N)
- Roasted Beef Salad, Haricot Verts, Aged White Balsamic Shallots and Watercress Salsa (G) (N)
- Truffle Scented Burrata with Grilled Baby Vegetables Salad (G) (N)
- Smoked Salmon Fattoush
- Orange Couscous, Dates Salad (V)



CURED FISH & TERRINE STATION

- Lemon Honey Dill Marinated Salmon (G) (N)
- Beetroot Marinated Salmon with Blood Orange (G) (N)
- Juniper and Citrus Cured Salmon (G) (N)
- Smoked Hamour with Mango Lime Salsa (G) (N)
- Smoked Halibut with Micro Greens (G) (N)
- Smoked Haddock with Blood Orange Salsa (G) (N)
- Smoked Salmon
- Whole Salmon Stuffed Shrimp Mousse
- Lobster Terrine
- Scallop Terrine
- Salmon Pate en Croute



A Alcohol | **G** Gluten | **N** Nuts | **S** Shellfish | **V** Vegetarian

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COLD CUTS, TERRINE & BALLOTINE STATION

- Black Truffle and Duck Foie Gras (G) (N)
- Foie Gras Terrine (A) (G) (N)
- Foie Gras & Figs Marble Terrine (A) (G) (N)
- Foie Gras and Duck Leg Marble Terrine with Cranberry Jelly
- Foie Gras Oxtail Terrine
- Duck Pistachios Terrine (G) (N)
- Poultry and Foie Gras Pâté en Croûte (A) (G) (N)
- Homemade Veal Pâté en Croûte (A) (G) (N)
- Beef Prosciutella (G) (N)
- Beef Prosciutella with Pepper and Olives (G) (N)
- Smoked Roasted Beef (G) (N)
- Beef Inglesino Steamed Meat (G) (N)
- Beef Granduca Trancio (G) (N)
- Beef Impepato and Sheep Salami (G) (N)
- Chicken (G) (N)
- Grilled Turkey Breast (G) (N)



BABY VEGETABLE GARDEN

Garden Crudités Basket



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ANTIPASTI



- Provençal Style Sardine (G) (N) (S)
- Mussels in Tomato Basil Sauce (G) (N) (S)
- Lemon and Chili Marinated Squid with Chipotle Aioli (G) (N) (S)
- Smoked Duck, Onion Compote Stuffed Artichoke (G) (V)
- Braised White Asparagus Wrapped with Cecina, Garlic Aioli (G) (V)
- Stuffed Peppers Herbs Cream Cheese (G) (N) (V)
- Braised Turnips on Bacon and Matignon (G) (N) (V)
- Eggplant Rolls with Ricotta, Walnuts and Mint, Spicy Tomato Vinaigrette (G) (N) (V)



RILLETTES

- Salmon Rillettes
- Turkey Rillettes
- Duck Rillettes



SUSHI, NIGIRI & SASHIMI STATION

- California Rolls (G) (N)
- Maki Roll (G) (N)
- Futo Maki (G) (N)
- Crab Nigiri (G) (N)
- Shrimp Nigiri (G) (N)
- Spicy Tuna (G) (N)



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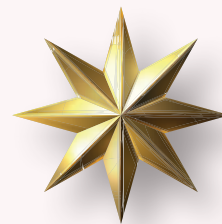
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∞ COLD SELECTION ∞

CHILLED SEAFOOD BAR STATION (S)



Omani Lobster Tail
Mussels
Alaskan King Crab Legs
Langoustine
Steamed Prawns
Tiger Prawns
Gillardeau Oysters N°4
Fine De Claire N°3
Razor Clams
Squids
Scallops
Cigale
Canadian Lobster



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∞ HOT SELECTION ∞

SOUPS

Ox-tail Consommé (G) (N)
Pumpkin and Chestnut Soup (G) (N) (V)



FOIE GRAS STATION

Pan-flashed Sliced Foie Gras



HOT TAPAS STATION

Crab And Spinach Puffs (G) (N)
Brie Stuff Black Truffle (G) (N)
Smoked Bacon and Pimento Cheese Crostini (G) (N)
Chorizo Stuffed Shitake Mushrooms (G) (N)



GRILLED SEAFOOD CORNER (S)

Tiger Prawns
Lobster Tail
King Crab
Baked Oysters Rockefeller

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CARVING STATIONS

- Beef Wellington (G) (N)
- Rosemary and Mustard Marinated Roasted Beef Steamship (G) (N)
- Saffron and Shrimp Stuffed Whole Salmon (G) (N)
- Sage and Foie Gras Stuffed Turkey Ballotine (G) (N)



STUFFED ORGANIC VEGETABLES STATION

- Topinambour Fricassée (G) (N) (V)
- Truffle Infused Pumpkin Gratin (G) (N) (V)
- Syrian Eggplant Moussaka (G) (N) (V)



MAIN COURSE STATION

- Paella Royale (G) (N)
- 24-Hour Slow Cooked Short Ribs, Truffle Jus (G) (N)
- Assorted Seafood Stew (G) (N)
- Veal Ossobuco (G) (N)
- Crispy Skin Duck Leg Confit, Spiced Orange Chocolate Jus (G) (N)
- Dry-aged Irish Lamb Loin (G) (N)
- Herb Roasted Potato (G) (N)
- Braised White Asparagus with Creamy Saffron (G) (N)
- Pilaf Rice (G) (N)



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CHEESE STATION (G) (N)



DESSERTS STATIONS



Classic Giant Bûche de Noël (G) (N)

Bûche de Noël (G) (N)

Whole Cakes (G) (N)

Sliced Cakes (G) (N)

Tarts (G) (N)

Delicacies in Shooter Glasses

Puddings (G) (N)

White Chocolate Fountain

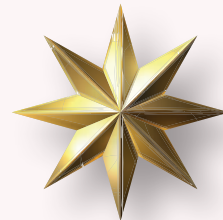
Panettone and Pandora Station (G) (N)

Festive Cup Cakes (G) (N)

Assorted Festive Candies (G) (N)

Assorted Festive Cookies (G) (N)

Assorted Festive Jellies (G) (N)



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