

Around the World

New Year Party

Infini Pool Lounge

31st December | 9 pm to 2 am

FRENCH CORNER

SALAD AND APPETIZER

Nicoise Salad

Gourmande

Baby potato with mustard sauce

Goat Cheese salad with pecan nuts

Quinoa salad with avocado, apple and roccula

SMOKED AND GRAVLAX FISH

Smoked salmon

Beet Marinated Salmon

Marinated Herrings

Dill Marinated salmon

Silver Onions, Gherkins, Horseradish sauce, Cocktail sauce, French dressing

COLD SEAFOOD STATION

Tourteau

Snow crab leg

Poached Canadian Lobster

Scampi

Fresh Poached Jumbo Prawns

Cocktail Sauce, Mayonnaise, Mustard

FRESH TUNA SASHIMI WITH CONDIMENTS

OYSTER ON ICE BOAT

Three different size and type Oyster

Shallots Vinegar, Balsamic Shallots, Tabasco, Lemon Wedges

PATE AND TERRINE

Chicken Liver with Apple

Foie Gras Terrine

Duck galantine with apricot

Seafood terrine

Gherkins, Silver Onions, Mustard, Fruit Relish

SMALL SHOOTERS AND VERRINES

Smoked duck and mango skewers

Sweet potato and cheese terrine

Fish ceviche with pink peppercorn

CARVING STATION

Roasted Prime Beef with mushroom and mashed potato
Herb Crusted Lamb Rack with tarragon sauce
Roasted Salmon with Honey Glazed fennel

SPECIALITY LIVE COOKING STATION

Sea scallops on shell with cauliflower puree
Pan Seared Foie Gras with berries compote
Saffron Risotto

LIVE COOKING STATION

Mussels Marinière
French Fries and Mayonnaise

HOT FOOD IN CHAFFING DISH

Duck confit with Red Cabbage
BBQ Beef short ribs
Chicken Fricasee
Seafood Thermidor
Végétale cannelloni

GARNISHES

Buttered Green beans
Carrot Vichy
Gratinated potato

DESSERT

Paris Brest
Signature date Chocolaté Eclair
Fresh fruit tartlets
Pecan pie
Chocolaté Mandarin cake
Chestnut log
Stolen
Tiramisu
Strawberry Dacquoise
Almond Hazelnut Praline Entremets
Blueberry cheesecake
Lemon Meringue Tart
Fruit Pavola
Chocolate Log
Assorted Arabic Sweet
Cheese Kunafa
Halawat bel jaben
Maja Blanca
Putu ayu
Gulab Jamun
Dadar Gulung

**MIDDLE EASTERN
SALAD AND APPETIZERS**

Hummus
Fatoush
Babaganouj
Tabouleh
Greek Salad
Spicy eggplant salad
Grilled Halloumi with water melon
Rocco salad with pommegranate
Makdoush
Feta Cheese
Baladi Cheese
Black olive
Arabic Pickle

HOT STARTER
Kibbeh
Chicken Pastilla

BBQ GRILL
Lamb Kofta
Tomahawk Steak
Beef Rib Eye
Beef Tenderloin
Tandoori Chicken
Beef Flank Steak
Lamb Chop
Fresh Jumbo Prawns
Omani Lobster with lemon and olive oil
Marinated Salmon

MAIN COURSE
Dajaj bel forun
Lamb Tajin
Samak Harrah
Mahashi
Arabic Rice

SOUTH ASIA
SALAD AND APPETIZERS

Raw Papaya salad
Red cabbage, apple, peanuts, red vinegar dressing
Thai Chicken salad
Chinese Glass noodle salad, Wakame cucumber salad
Spicy Cucumber with sésame seed
Tomato onion salad
Daikon Salad
Tomato / Cucumber / Grated Carrot

SOUP
Tom Yam Kai

MAIN COURSE
Butter Chicken
Chili Garlic Prawn
Stir Fried Noodles
Stir Fried Beef with Broccoli

LIVE COOKING
Stir Fried Calamari, Végétale and shrimps
Hot garlic chicken wings
Vegetable Spring Roll

ITALY

SALAD AND APPETIZER

Freshly slice on the buffet
Beef carpaccio topped with parmesan shaving

FRESH MOZZARELLA CORNER

Cherry Mozzarella
Fresh Mozzarella
Burrata
Heirloom Tomato
Pesto sauce
Fresh basil
Balsamic vinegar
Extra Virgin Olive oil

SALAD

Potato and green beans Salad
Quinoa Salad with Avocado
Pasta salad with smoked turkey
White Beans salad with tomato concasse and cucumber
Assorted Antipasti
Tuna, Marinated Mushroom, Marinated grilled vegetable,
Olives

MAIN COURSE

Veal Osso buco alla Milanese
Beef roulade stuffed with bacon, Mushroom and spinach
Chicken Picatta
Short Ribs with Creamy Polenta
Roasted vegetable
Risotto Rice
Vegetable Lasagna

LIVE COOKING STATION

Choice of Pasta with Sauce
Spaghetti
Penne
Cheese and Spinach tortellini
Risotto with mushroom

FOR BOOKINGS, PLEASE CALL

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