

# A Night in Paris

## NYE Gala Dinner

A.O.C International Buffet & Plantation Brasserie, Bar & Terrace  
31<sup>st</sup> December | 8 pm to 12 pm

### 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

### SMOKED AND GRAVLAX FISH

Smoked salmon

Beet Marinated Salmon

Dill Marinated salmon

Salmon Bellevue

Smoked Red Snapper

Marinated Herrings

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

### COLD SEAFOOD STATION

Razor Clams

Black Clams

Snow crab leg

Scampi

Cigali

Fresh Tiger Prawns

Half-green shell mussels

Cocktail Sauce, Mayonnaise, Mustard

### LARGE SHRIMPS PYRAMID

### OYSTER ON ICE BOAT

Three different size and type Oyster

Shallots Vinegar, Balsamic Shallots, Tabasco, Lemon Wedges

### **SUSHI AND SASHIMI BAR**

Assorted Nigiri, Maki Roll and fresh Sashimi  
Soya Sauce, Wasabi, Ginger Pickle, Radish Pickle

### **FRESH TUNA SASHIMI WITH CONDIMENTS**

#### **PATE AND TERRINE**

Chicken Liver with Apple  
Duck Rillettes  
Foie Gras Terrine  
Turkey galantine with chestnut  
Duck galantine with apricot  
Pate En Croute  
Fish terrine  
Seafood terrine  
Vegetable terrine  
Gherkins, Silver Onions, Mustard, Fruit Relish

#### **CHARCUTERIE**

Parma Ham  
Cooked Ham  
Pork Rillettes  
Pork Chorizo  
Pork Salami  
Speck  
Melon  
Gherkins, Silver onion,

### **SALAD BAR AND ANTIPASTI CORNER**

Assorted Salad leave Bar  
Grated carrot  
Tomato  
Cucumber  
Greek Salad  
Niçoise salad  
Gourmande Salad  
Sweet corn with bell pepper  
Apple, Crabstick and pecan nut  
Seafood salad  
Green mango, Tandoori chicken and cashew nut  
Green papaya salad  
Thai chicken salad  
German potato with bacon  
Marinated bell pepper  
Marinated baby eggplant  
Marinated baby marrow  
Marinated Calamari with herbs  
Marinated mushroom  
Marinated shallots  
Sundried tomato  
Olives



Marinated Artichoke  
Marinated Fennel  
Marinated White Radish  
Tapenade  
Balsamic vinaigrette, French vinaigrette, Cocktail sauce,  
Ranch Dressing, Italian dressing, Chili Mayonnaise, Plain mayonnaise

**ORIENTAL SALAD**

Hummus  
Babaganouj  
Tabbouleh  
Vine Leave  
Mutable  
Rocca with Pomegranate  
Marinated olives  
Arabic Pickles

**SMALL SHOOTERS AND VERRINES**

Savoy cabbage filled with chicken prunes  
Smoked duck and mango skewers  
Crab and avocado in glass  
Sweet potato and cheese terrine  
Fish ceviche with pink peppercorn  
Palm heart and salmon

**ASSORTED CHEESE DISPLAY**

With Crackers, Grissini, Fruit Relish, Dry Nuts, Grapes, Barrels

**HOT STARTER**

Onion and bacon quiche  
Chicken Pastilla

**SOUP**

Wild Mushroom  
Lobster Bisque

**CARVING STATION**

Roasted Steamship with shallot confit and mashed potato  
Roasted whole lamb Ouzi with Kabsa Rice  
Whole roasted Salmon in Rock salt  
Roasted Turkey with chestnut and cranberry sauce

**SPECIALITY LIVE COOKING STATION**

Foie Gras with Apple compote, Fig chutney and mix berries

**ASIAN LIVE COOKING STATION**

Dim- sum  
Stir Fried Noodles  
Nasi Goreng

**LIVE COOKING STATION**

Sea Scallops with White wine sauce and pumpkin puree

**LIVE COOKING STATION**

Frog Leg in Garlic butter

**LIVE COOKING STATION**

Mussels Marinière  
French -Fries and Mayonnaise

**LIVE BBQ ON THE TERRACE**

Jumbo Prawn  
Lamb Chop  
Beef Steak  
Spotted Sea bream  
Potter house steak  
Chicken Tikka  
Adana Kebab  
Shish Tawook

Lemon butter sauce, Fresh lemon wedges, Chien Sauce

**HOT FOOD IN CHAFFING DISH**

Korean Beef Short Ribs  
Duck confit with Endives  
Seafood Thermidor  
Chili Garlic Prawn  
Lamb Tajin  
Shepherd Pie  
Spinach and Cheese Tortellini with creamy pesto sauce

**INDIAN CORNER**

Chicken Tikka Masala  
Paneer Muglai  
Mushrrom Methi Malai  
Papad / Pickle / Naan

**GARNISHES**

Buttered Green beans  
Steam vegetable  
Gratinated potato  
Roasted New potato  
Pilaf Rice

## DESSERT

Pistachio Signature Long Opera  
Raspberry mascarpone Macaron  
Paris Brest

Half Shell raspberry and Mascarpone macaron  
Valrhona bonbons praline & Chocolaté truffle  
Pate De fruit

Fresh fruit tartlets

Morello Cherry

Cranberry Tiramisu log

Pecan pie

Cream Custard Tart

Chocolaté Mandarin cake

Red Fruit Fraicheur

Chestnut log

Stolen

Panettone

Pandora

Vanilla Mille- Feuille

Strawberry Dacquoise

Tart St-Louis

Almond Hazelnut Praline Entremets

Pineapple Tropical cake

Blueberry cheesecake

Lemon Meringue Tart

Fruit Pavola

Chocolate Log

Apple Crumble with Vanilla sauce

Raspberry rose religious

Exotic Cream Brulée

Mandarin mousse dome

Chocolaté Fountain

Fruit Skewer's, Marshmallow, Financier, Madeline, Pantone, Solen skewer's

## LIVE STATION

Crepes Suzette

Beignet

Fried Ice cream

## ASSORTED DISPLAY OF INTERNATIONAL BREAD AND BUTTER

For bookings, please call

+971 4 448 4733

Whatsapp +971 56 414 5690

E-mail: [dining.jbrdubai@sofitel.com](mailto:dining.jbrdubai@sofitel.com)