

# Around the World

NEW YEAR PARTY

INFINI POOL | 31<sup>ST</sup> DECEMBER | 9 PM - 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 Brocoli*

**LIVE COOKING**

*Stir Fried Calamari, Végétale and shrimps  
Hot garlic chicken Wings  
Végétale 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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