

A Night in Paris

NYE GALA DINNER

A.O.C INTERNATIONAL BUFFET & PLANTATION
31ST DECEMBER | 8 PM - 12 MIDNIGHT

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



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
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