

NEW YEAR'S EVE

DRINKS MENU

Open Bar

SPIRITS & BEERS

BEERS (CORONA, HEINEKEN, BUDWEISER)



WHISKY (CHIVAS 12, BLACK LABEL, JACK DANIEL)

SINGLE MALT (GLENFIDDICH 12)

VODKA (GREY GOOSE, ABSOLUTE)

SHOTS (JOSE CUERVO GOLD, JAGERMEISTER)

GIN (BOMBAY SAPPHIRE, GORDON GIN)

RUM (BACARDI, CAPTAIN MORGAN SPICE RUM)

BOURBORN WHISKY (JIM BEAM)

SOFT DRINKS, MIXERS, RED BULL

VIP BAR

HENDRICK GIN

BELVEDERE VODKA

GLENFIDDICH 18 YRS

HENNESSY VS

JW GOLD LABEL

CHIVAS 18 YRS

PATRON SILVER



WINE

(WHITE, RED, ROSE, BUBBLY)



JACOB'S CREEK CHARDONNAY - AUSTRALIA

WILDERBURG PINOT GRIGIO - SOUTH AFRICA

OXFORDS LANDING SHIRAZ - AUSTRALIA

JACOB'S CREEK CABERNET SAUVIGNON - AUSTRALIA

ROSE CARMELA ROSADO - SPAIN

LUNA ARGENTA PROSECCO - ITALY

HENKELL MIONETTO PROSECCO ROSE - ITALY

MIXOLOGY COCKTAILS & MOCKTAILS

OLD FASHIONED (BOURBON)

NEGRONI (GIN)

MOJITO (RUM)

COSMOPOLITAN (VODKA)

DAIQUIRI (RUM)

TEQUILA SUNRISE (TEQUILA)





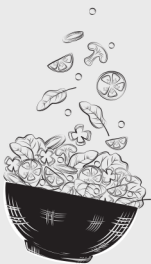
WELCOME CANAPES

- Smoked Salmon Crostini
- Beetroot & Creamed Goats Cheese (V)
- Mozzerlla & Tomato Skewers (V)
- Cold Marinated Shrimp & Olive Skewer
- Assorted Sushi
- Wild Mushroom & Parmesan Tartlet (V)
- Teriyaki Chicken Skewer
- Chicken Tikka Wrap
- Veg Platter (Spring Rolls, Samosa, Fries) (V)
- Fish Fingers
- Harra Barra Kebab (V)
- TomatoBasilArancini withParmesanDip(V)

BREAD & SOUP CORNER

- Tomato & Basil Soup (V)
- Assorted Bread Rolls, French Baguette,
- Multi Grain Bread/ Traditional Arabic Bread

SALAD & SOUPS



- Hummus (V)
- Christmas Cobb Salad
- Chicken Caesar Salad
- Grilled Winter Vegetables Salad (V)
- Mixed Green Salad, Dressings (V)
- Roast Beetroot & Goats Cheese Salad (V)
- Cherry Tomatoes & Frisée Lettuce (V)
- Roasted Walnut & Blue Cheese (V)
- Smoked Salmon, Fresh Lemon
- Selection of Cold Cut Meats

LIVE STATIONS

- ArabicMixedGrill(Shish Taouk,KoftaKebab)
- Mini Burger Station (Chicken & Beef)
- Robochef (Pasta, Noodles, Bowls)



TEPPANYAKI

- Garlic& Lemon Grilled Prawns
- Lobster Tail, Sea Bass, Salmon
- Assorted Vegetables

FROM THE HOT CARVING STATION

- SeaSaltCrustedRoastBeef, Yorkshire Puddings
- Whole Roasted Turkey, Cranberry Sauce



MAIN COURSE

- Slow Braised LambStew, Potatoes & Root Vegetables
- Mixed Seafood Gratin with Leek, Pea and Parsley Sauce
- Arabic Style Roasted Chicken
- Corn Crusted Fried Fish with Jalapeno Tartare Sauce
- Beef Lasagna
- Chicken Biryani
- Roasted Vegetable Savory Crumble, Tomato & Basil Sauce (V)
- Jeera Aloo (V)
- Stir - Fried Noodles with Vegetable (V)
- Grilled Seasonal Vegetable (V)
- Daal Tadka (V)
- Garlic & Rosemary Roasted Potatoes (V)
- Brussel Sprouts (V)
- Broccoli & Cauliflower Gratin (V)
- Honey Glazed Winter Vegetables (V)
- Oriental Rice (V)

DESSERTS

- Fresh Fruit Salad
- Festive Yule Log
- Chocolate and Strawberry Cake
- Cherry Chocolate Mousse
- Crème Brulee
- Carrot Cake
- Ginger Cake
- Tiramisu
- Bread Pudding
- Rice Pudding
- Umm Ali
- Ice Cream

