



Emirates Grand

NEW YEAR'S EVE MENU

COLD APPETIZERS

Smoked Salmon Rose with Onion Rings,
Assorted Cold Cuts with Pickles & Grain
Mustard, Mix Seafood Salad, Thai beef
Salad, Cocktail Egg Salad, Nicoise Salad
Chicken Hawaiian Salad, Caesar Salad
Sweet Corn Salad, Hummus, Tomato
Mozzarella Salad with Pesto Dressing
Mutable with Pomegranate Seeds
Tabouleh, Greek Salad

DRESSINGS

Mango and Basil Dressing
French Dressing
Italian Dressing, Thousand
Island dressing
Balsamic Vinegar Dressing

SELECTION OF BREAD STATION

Arabic Bread, Bread Rolls, Loaf & Baguette Bread

SOUP

Spicy Seafood Soup
Roasted squash Soup with Garlic Flakes

LIVE COOKING STATION

Assorted pasta with sauce
Mix seafood tempura with dip



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MAIN COURSE

Traditional Roast Turkey with Cranberry, Nuts and
Root Vegetable

Beef Medallion on Forest Mushroom Ragout

Caribbean Lamb Rack Herb Crust with Mint Sauce

Wild Grill Salmon with Dill Butter Sauce

Sweet & Sour Fish

Mixed fried Rice

Chicken Tikka with Mint Chutney

Kadai Paneer

Sautéed Winter Vegetables

Herb Roasted Potatoes with Garlic & Black pepper

Lamb Hyderabad biriyani

Seafood mix Grilled

DESSERT

Chocolate Brownies, Tiramisu

Carrot cake, Nougat Cake

New York Baked Cheese Cake, Opera Cake,

Honey cake, Fruit Cake

Chocolate Mousse (in a glass)

Strawberry Mousse (in a glass)

Fruit Platter

HOT DESSERT

Umm- Ali