




SAADIYAT BEACH CLUB



NEW YEAR'S EVE GALA DINNER

December 31, 2020



### **INSPIRATION**

Welcome caviar bar

#### **Condiments**

Oscieta grand cru, baeri classic, white sturgeon, pumpernickel

### **SALADS**

Buffalo mozzarella, cherry heirloom tomato, basil cress (D)

Caramelized pumpkin salad, curry essence, toasted cashew nuts (N)

Asparagus salad, avocado, enoki mushrooms

Fennel with sardine, tomato caviar (S)

Bresaola, grilled asparagus, pear compote

Caramelized ratte potato salad, cured venison loin, cranberry compote

### **INDIVIDUALS**

Tomato Gazpacho

Blue fin tuna tataki (S)

King crab salad lemon chutney, red chili, scallions (S)

Vietnamese rice paper roll, spiced prawns, fresh mangos (S)

Five-spice foie gras terrine, Asian ratatouille, coconut brioche

Smoked Australian lamb loin, garlic-ginger spiced couscous, sweet chilli dressing

Duck Rilletes, cornichon, mustard

Fish terrine (S)

### **SMOKED AND CURED FISH (S)**

Asian cured salmon

Smoked salmon

Smoked mackerel

Smoked trout

#### **Charcuterie**

Lamb chorizo, veal salami, beef lomo, smoked duck

### **SALAD BAR**

Baby romaine lettuce, organic mesclun, baby spinach leaves

#### **Condiments**

Italian vinaigrette, balsamic vinaigrette, Thousand Island, caesar dressing, reggiano flakes, crispy turkey bacon, croutons, kalamata olives, cherry tomatoes, red onion

### **ARABIC SALADS**

Tabbouleh, Fattoush, Rocket salad, Baba Ghanouj, Moutabal, Mohammara, hummus, marinated feta cheese, beetroot with pistachio,

vine leaves, mousakaa, green beans, tomato salad with onion

### **OYSTERS CORNER (S)**

Tsarskaya oyster, fine de claire oysters, Pacific

#### **Condiments**

Lemon wedges, shallot and red wine vinaigrette, tabasco



### CHILLED SEAFOOD BAR (S)

Fresh blue swimmer, lobster, mussels, king crab, prawns and langoustines, razor clams, calamari

#### Condiments

Radish cream, lemon wedges, cocktail sauce, shallot and red wine vinaigrette sour cream with chives

### MEDITERRANEAN

#### SOUPS

Lobster bisque (S)

Vegan beans & barley (V)

#### MAINS

Brussels sprouts, crispy turkey bacon

Butter vegetables

Cumin rice

Truffle potato dauphinoises

Mac & cheese macaroni (D)

Atlantic seabass, confit fennel, tarragon velouté (S)(D)

Confit duck leg, braised cabbage, orange jus

Corn fed baby chicken, tomato polenta, curry sauce

Lamb tagine with dried prunes

Seared Australian beef medallions, balsamic glazed veggies, green peppercorn jus

### RISOTTO AND PASTA (D)

Saffron risotto alla milanese

Penne, macaroni, spaghetti

#### Sauces

Basil tomato, truffle cream cheese, bolognese

### LIVE STATION

Seared scallops, pea puree, popcorn shoots, lime foam

Pan fried foie gras poached cherries, balsamic jus

### ROASTS

Prime rib, organic chicken, salmon, leg of lamb

#### Condiments

Yorkshire pudding, pepper jus, buttered baby carrots, roasted root veggies,

thyme roasted potatoes, selection of mustards,

horseradish sauce, chimichurri, criolla salsa

### HOT APPETIZERS (D)

Spinach fatayer, cheese fatayer, meat kebbeh, falafel

### MIXED GRILL

Shish taouk, beef kebab, lamb kofta, lamb chops, tiger shrimp, Omani lobster



## DESSERT

### CAKES AND TARTS

Icing fudge, caramel nuts mille-feuille, pistachio and strawberry, financier yogurt parfait, chocolate pear tart, linzer cake, croquembouche

### INDIVIDUAL DESSERT

Apple tarte tatin  
Tropical fruit shooter  
Lemon meringue tart  
Double chocolate baked tart  
Mixed berry pavlova  
Date cheesecake  
Mixed nuts baked tart  
Choux with passionfruit and white chocolate  
Espresso tiramisu  
White chocolate, raspberry panna cotta  
Chocolate chip cookies  
Red velvet  
White & pink Marshmallows

### ARABIC & HOT DESSERTS

Mixed berry trifle with custard sauce  
Kunafa  
Balah elsham  
Luqaimat  
Halawet el Jibn  
Basbousa  
Pistachio baklava

### CHOCOLATE FOUNTAIN

Strawberry, marshmallows, grissini, biscotte, pineapple, rockmelon

### ICE CREAM CORNER

#### Condiments

Chocolate, vanilla, raspberry, mango  
Whipped cream, fresh berries, mixed dry fruits

### CHEESE STATION

Selection of French, English & Italian cheeses

#### Condiments

Maple walnut bread, French baguette, dark rye, grissini,  
Quince paste, grapes, dried fruits, raisins, walnuts, various crackers,  
vegetable crudités, dried apricots

### KID'S CORNER

Pizza  
Pasta bolognaise  
Buttered corn  
French fries  
Chicken nuggets  
Fish fingers

Chocolate chip cookies  
Red velvet  
White & pink marshmallows  
Fruit skewer's



## NON-ALCOHOLIC

Soft drinks, water  
juices, tea, coffee

## PREMIUM PACKAGE

### CHAMPAGNE

Louis Roederer Brut

## HOUSE BEVERAGES

### PROSECCO

Villa Sandi, Il Fresco

### WHITE WINE

Piccini Vito  
Chardonnay, Italy

### TABLE MOUNTAIN

Sauvignon Blanc,  
South Africa

### ROSÉ WINE

Trapiche  
Mendoza, Argentina

### RED WINE

Piccini Vito  
Cabernet Sauvignon, Italy

### BEERS

Heineken | Corona

Including soft drinks  
water juices, tea and coffee

## COCKTAIL BEVERAGES

### KIWI BELLINI

Prosecco, kiwi liqueur & fresh kiwi

### SPRITZ VENEZIANO

Aperol, prosecco & soda water

### GIN BASIL

Bombay sapphire, fresh,  
basil leaves, fresh lemon,  
juice & gum syrup

### G&T ROSÈ

Bombay sapphire, Rosè,  
cordial, juniper berries,  
thyme & tonic water

### MARACUYA MARTINI

Ketel one vodka , prosecco,  
passion fruit

### TIMO'S CITRÓNGE

Ketel one vodka, yuzu,  
soda water, thyme & dry lime

### CUBA LIBRE

Bacardi bianco,  
pepsi, fresh lime

### MAI TAI

Bacardi Bianco, bacardi carta negra,  
fresh lime juice, orange curacao &  
almond cordial