

PARK HYATT DUBAI™

NEW YEAR'S EVE  
**GALA DINNER**  
2023

## INDIVIDUAL SETS

Foie-Gras parfait tin with cranberry gel, truffle brioche

## BOULANGERIE

Country bread, ciabatta, cumin walnut bread, grissini, french baguette,  
Seeds and cereals, olive bread, apricot hazelnut sourdough bread,  
Parisian bread, pretzel, raisin rye bread loaves

## CHEESE CELLAR

Assortment of farmhouse cheese – Homemade jam and compotes –  
Breads and crackers

## ANTIPASTI BAR

Chargrilled artichokes, cheese-stuffed bell peppers, feta-stuffed olives,  
anchovies-stuffed olives, kalamata olives, taggiasche olives,  
Green olives, sundried tomatoes, grilled zucchini, pickled roll mops

## CHARCUTERIE STATION

Red Label Iberico Bellota  
Green Label Iberico Bellota  
Black Label Iberico Bellota  
Chorizo  
Prosciutto  
Speck  
Danish salami  
Cornichons  
Caperberries

## COMPOUND SALADS

Niçoise salad with yellow fin tuna and quail eggs,  
Buffalo mozzarella, pickled cherry tomatoes, basil aioli  
Steamed green and white asparagus, sauce gribiche, truffle  
Escabeche of spring vegetables, goats cheese  
Wagyu beef bresaola, pickled melon, red onion, basil cress  
Kale and quinoa salad with pears, honey lime dressing  
Smoked salmon with caperberries, sour cream

## INDIVIDUAL SALAD

Compressed watermelon and feta salad  
Nut-crusted goats' cheese with fig jam  
Smoked duck with curried butternut squash puree  
Potted shrimps  
Cepe brulee

## ORGANIC VEGETABLES AND SALAD DISPLAY

Carrot, cucumber, tomato (cherry, grape), bell pepper, olives, lemon  
Rocket lettuce, mesclun, lollo rosso red and green, endive yellow,  
radicchio, baby gem  
Organic vegetable display like market

### DRESSINGS

Lemon dressing, balsamic dressing, honey mustard dressing, raspberry  
vinaigrette, french dressing, caesar dressing, olive oil and aged balsamic

### CONDIMENTS

Cocktail onions, gherkins, marinated artichokes, pine seeds, pumpkin  
seeds, garlic-herbed croutons, grated parmesan

## ARABIAN COLD MEZZEH

Hummus, tabouleh, babaganoush, moutabel, zaatar labneh, vine leaves,  
olives, fattoush, arabic bread, arabic pickles

## FOIE GRAS STATIONS

Pan-fried foie gras, all spice orange marmalade, pained spice crumble and  
nut praline

Foie gras lollypop – dark chocolate and clementine puree

Duck pate with dried fruits

Foie gras torchon, port wine and hennessey (a)

Pate en croute

Duck rilette

Game terrine, apricots and pistachio

Foie gras brûlée

Chicken liver and foie-gras parfait

## THAI AND ASIAN STATION

### **Pla Goong Mang Khon Yang (D)**

Grilled canadian lobster salad, chili, lemongrass, onion, green mango

### **Curry Lobster Laksa (S)**

Spicy coconut broth, fried tofu, egg noodles, egg, beansprout

### **Hoi Shell Yang Yum Som O (S)**

Seared scallop, pomelo salad, dried chili, crispy shallots

### **Gang Pu (D)**

Spicy yellow curry mud crab, rice vermicelli, coconut milk

### **Gang Phet Ped Yang**

Roasted duck red curry

## SIDE STATION

Pomme purée, roasted garlic, truffle  
Forestière mushrooms, salsa criolla  
Green and white asparagus, hollandaise sauce  
Manuka honey roasted root vegetables, tartuffe paste, chives  
Broccoli, lemon zest, olive oil, toasted almonds

## SEAFOOD GRILL STATION

Razor clams, confit onion, olive oil and tomato  
Grilled tiger prawns, sauce vierge  
Mussels marinière à la crème  
Pan-fried salmon, caviar velouté  
Clams in tomato sauce

## GRILLED ATLANTIC LOBSTER

Chimichurri | Salsa Cryoll | Lemon Butter | Lemon

## INDIAN AND ARABIC LIVE COUNTER

Shish Taouk | Kebab Orfaly | Tandoori Chicken Tikka  
Zaffrani Paneer Tikka | Butter Chicken  
Live Naan, Roti, Paratha | Steamed Rice

## OYSTER AND SEAFOOD ICE CARVING STATION IN POOL

Roumégous | La Gamen | Dibba Bay

## CONDIMENTS

Raspberry Mignonette | Miniature Tabasco Bottles  
Wrapped Lemon | Rye Bread

## COLD SEAFOOD STATION

Maine Lobster | King Prawns | Alaskan King Crab Leg  
Mussel Escabeche | Clams | Prawn Cocktail | Keta Caviar

## SAUCES AND CONDIMENTS

Raspberry Mignonette | Miniature Tabasco Bottles  
Wrapped Lemon | Rye Bread

S Shellfish G Gluten N Contains Nuts D Dairy A Alcohol  
Dishes may contain allergen ingredients such as gluten, dairy and eggs

## SUSHI AND SASHIMI LIVE STATION

Whole yellow fin tuna on ice (for sashimi)  
dynamic cone - sushi rice - crispy tempura prawn – avocado - spicy mayo  
Blow torched salmon & tuna roll bbq eel  
California roll, special tuna roll, maki roll  
An inspiring array of sushi nigiri, sashimi, maki and gunkan

## GRAVLAX

Beetroot Salmon Gravlax | Dill Salmon Gravlax | Pastrami Salmon Gravlax  
Truffle Honey and Pommery Mustard Salmon Gravlax | Lemon | Capers  
Pickled Onions | Dill Crème Fraîche | Horseradish Cream  
Truffle Mustard Mayonnaise | Grissini | Mini Bagels | Lavosh

## CAVIAR STATION

Farmed Oscietra Caviar | Buckwheat Blini | Sour Cream  
Hardboiled Egg Yolks, Egg Whites | Chives | Crème Fraiche  
Capers | Shallots

## 7 METER ASADO STATION

Roast Prime Bone-In Beef Rib Eye | Smoked Short Rib  
Smoked Beef Sausage | Whole Roasted Wagyu Beef Leg  
Whole roast lamb | Roasted Black Leg Chicken  
Roasted Mallard Duck | Lamb | Roasted Pineapple

## SAUCES

Green Peppercorn Jus | Béarnaise | Red Wine Jus | Mushroom Sauce

## DESSERT IN GLASS

Rhubarb and ginger bread panna cotta  
Apple trifle with almond macaroon  
Lime and tea gelée, citrus chutney, mascarpone crème  
Vanilla blanc manger with cherry and almond streusel

## WHOLE CAKES

Saffron - Raspberry Bavarois | Orange Cheesecake  
Strawberry Tart | Cardamom - Mascarpone Mousse - Profiterole  
Rosewater - Almond Chocolate Cake | Pistachio - Lemon Daquise  
Baklava - Financier | Assorted Baklava | Assorted Dates

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## DESSERT IN RAMEKIN

Caramel Cappuccino and Coffee Jelly | Cheesecake with Cranberry Compote  
Tiramisu | Vanilla Crème Brulee | Chocolate Costello Cake  
Apple Pistachio Napoleon | Vanilla and Raspberry Charlotte  
Paris Brest with Praline Cream

## FREEZING POINT

Liquid nitrogen | Vanilla sauce | Meringue  
Selection of sauces – (Raspberry, Strawberry, Mango, Passion, Apricot)

## CHOCOLATE-COATED NUTS

Caramelized Hazelnut | Almond | Cashew | Pecan

## SKEWER ITEMS AND COOKIES

Current Lollipops | Fudge Brownies Skewer  
Marshmallow Skewer | Macaroon Lollipops with Ganache  
Assorted Fruit Carving Display | Assorted Candy

## ICE CREAM

Vanilla Ice Cream | Chocolate Ice Cream  
Mascarpone Ice Cream | Praline Ice Cream  
Strawberry Ice Cream | Lemon Mint Sorbet

## HOT DESSERT CREPE LIVE COOKING STATION

Chocolate mousse, banana caramel sauce and nougat ice cream  
Cheesecake, strawberry, crumble and choice of ice cream  
Praline cream, hazelnut, chocolate chips and choice of ice cream

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