



FIVE ► LUXE JBR

NEW YEAR'S EVE GALA



ON THE TABLE (D)(G)(N)(F)(R)(SU)

Wagyu truffle salami, wagyu coppa, beef spianata, veal cotto, salmon gravlax, Mons cheese, crackers, quince jelly, grapes, nuts

BREAD DISPLAY (D)(G)(E)(SS)(N)

Lavash, grissini, Focaccia, butter

SOUPS

LOBSTER BISQUE (D)(A)(CR)

WILD MUSHROOM & BLACK TRUFFLE (D)(C)

SALAD BAR

Mixed lettuce, rocket leaves, baby gem, baby spinach, endives, kale, cherry tomatoes, corn kernels, sliced cucumber, shredded carrot, red radish, spring onion, sliced red onions, pomegranate, caper berries (SU), jalapeño (SU), pickled onion (SU), gherkins (SU), quinoa, feta (D), parmesan (D), croutons (D)(G)(E), boiled eggs (E), poached chicken (D)(G)(N) assorted olives, mini burrata (D)

DRESSINGS

Honey mustard (MU)(SU), balsamic dressing (MU)(SU), truffle dressing (E)(MU)(SU), French vinaigrette (MU)(SU), infused olive oil, balsamic vinegar (SU), miso ranch (S)(E)(D)(MU)

ANTIPASTI

BEEF CARPACCIO, ROCKET LEAVES, TRUFFLE MUSTARD, PARMESAN (R)(MU)(D)

MINI BURRATA & HEIRLOOM TOMATO (D)

BOCCONCINI SALAD, TOMATO RELISH & BASIL (G)(D)(MU)(SU)

CURED HAMACHI, PEPERONATA, LEMON DRESSING & GARLIC CROUTON (R)(MU)(SU)(G)(F)

BEETROOT BRAISED FENNEL, PARSLEY AND ORANGE SEGMENTS (SU)(MU)(V)

POTATO SALAD BACON (MU)(E)(SU)

MARINATED ARTICHOKE SALAD, CHERRY TOMATOES, BEURRE BLANC DRESSING (V)(SU)

CLASSIC WALDORF SALAD (D)(E)(C)

FOIE GRAS TERRINE (D)(MU)

PESTO PASTA SALAD (D)(N)(G)

TUNA NIÇOISE (R)(E)(MU)(SU)(F)

HUMMUS (SS), **MOUTABAL** (SS), **BABA GHANOUSH**,

SUN-DRIED TOMATO HUMMUS, LABNEH (D)

COLD SEAFOOD BAR

BLUE MUSSELS (MO)(C)

BABY OCTOPUS (MO)

DILL MARINATED TIGER PRAWNS (CR)(C)

MARINATED & POACHED LOBSTER (CR)(D)(C)

CONDIMENTS

Cocktail sauce (E)(F), mignonette (SU), vinaigrette (SU), lemongrass aioli (E), Bloody Mary sauce (C), Tabasco sauce, Saffron aioli (E), lemon wedges

SUSHI BAR

MAKI

California (CR)(E)(S)(SU)

Bluefin tuna (F)(R)(S)(SU)

Spicy salmon (F)(R)(S)(SS)(SU)

Veggie (G)(S)(SS)(V)(SU)

NIGIRI

Salmon (R)(F)(SU)

Tuna (R)(F)(SU)

Ebi (CR)(SU)

SASHIMI

Salmon (F)(R)

Tuna (F)(R)

OYSTER & CAVIAR BAR

FRESHLY SHUCKED OYSTERS (MO)(R)

PREMIUM CAVIAR (R)(F)

All the condiments

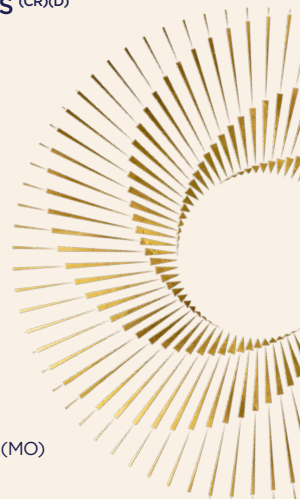
SEAFOOD GRILLS

GARLIC HERBED GRILLED LOBSTER (CR)(D)

ARABIC STYLE RED SNAPPER (F)(D)

WHOLE HERBED MAHI MAHI (F)

CITRUS BUTTERED JUMBO KING PRAWNS (CR)(D)



Alcohol (A) Celery (C) Gluten & Cereal containing gluten (G) Crustaceans (CR) Eggs (E) Fish (F) Lupin (L) Milk (D) Molluscs (MO) Mustard (MU) Nuts (N) Peanuts (PN) Raw (R) Sesame Seeds (SS) Soya (S) Sulphur dioxide (SU) Vegetarian (V)

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NEW YEAR'S EVE GALA

AROUND THE WORLD

GRILLED ARABIC CHICKEN TAGINE ^{(N)(G)}

KADHAI PANEER ^{(D)(N)(V)}

BUTTER CHICKEN ^{(D)(N)(MU)}

BEEF & TRUFFLE GYOZA ^(G)

& PRAWN & CHICKEN GYOZA ^{(G)(CR)}

STIR-FRIED VEGETABLE NOODLES ^{(E)(S)(G)}

TANDOORI CAULIFLOWER ^{(D)(MU)(V)}

Rigatoni with Caviar ^{(D)(G)(E)(F)}

Buttery cream sauce, topped with caviar

MEAT GRILLS

WAGYU TOMAHAWK ^{(MU)(D)}

AUSTRALIAN RACK OF LAMB ^(D)

GRILLED BABY CHICKEN ^(E)

VEAL TENDERLOIN ^(D)

SIDES

POTATO AU GRATIN DAUPHINOISE ^{(D)(V)}

AROMATIC BASMATI RICE ^(V)

TRUFFLE MASHED POTATO ^{(D)(V)}

CREAMY SPINACH ^{(D)(V)}

ROSEMARY POTATOES ^(V)

HONEY GLAZED ROOT VEGETABLES ^(V)

ROASTED ASPARAGUS ^(V)

SAUCES

Beef gravy, pepper sauce, BBQ sauce, whole grain mustard ^(MU), Dijon mustard ^(MU)

KIDS CORNER

BAKED MAC & CHEESE ^{(D)(G)}

FISH FINGERS ^{(D)(G)}

CHICKEN TENDERS ^{(D)(G)}

BEEF SLIDERS ^{(D)(G)(E)}

MOZZARELLA STICKS ^{(D)(G)}

CHIPS

SWEETS

CHOCOLATE FOUNTAIN WITH CONDIMENTS

MINI CAKE, MARSHMALLOW, COOKIE,

BROWNIE, STRAWBERRY

LIVE COTTON CANDY, DOUGHNUT WALL

DESSERTS

CHOCOLATE RASPBERRY TARTLET ^{(D)(G)(E)(N)}

PISTACHIO CHERRY TARTLET ^{(D)(G)(E)(N)}

ESPRESSO TIRAMISU CHOUX ^{(D)(G)(E)(N)}

LEMON VERBENA ^{(D)(G)(E)(N)}

SPICED GINGER CHOCOLATE ^{(D)(G)(E)(N)}

STRAWBERRY MILLE-FEUILLE ^{(D)(G)(E)(N)}

WHOLE CAKES

DARK CHOCOLATE & SALTED CARAMEL ^{(D)(G)(E)(N)}

YUZU & COCONUT BAVAROIS ^{(D)(G)(E)(N)}

HAZELNUT COFFEE CRUNCH MOUSSE CAKE ^{(D)(G)(E)(N)}

VERRINES

MASCARPONE CREAM, ESPRESSO SOAK
& COCOA DUST ^{(D)(G)(E)(N)}

RASPBERRY GELÉE, VANILLA BEAN MOUSSE
& PISTACHIO SPONGE ^{(D)(G)(E)(N)}

COCONUT PANNA COTTA, PASSION
FRUIT COULIS & PINEAPPLE ^{(D)(G)(E)(N)}

CHOCOLATE MOUSSE, ORANGE MARMALADE
& CANDIED PEEL ^{(D)(G)(E)(N)}

HOT DESSERTS

STICKY GINGER TOFFEE PUDDING ^{(D)(G)(E)(N)}

ROSE & ALMOND UMM ALI ^{(D)(G)(E)(N)}

ARABIC SECTION

DATE TOWER

KUNAFI

MACARON TOWER ^{(D)(G)(E)(N)}

LIVE STATION

CHOCOLATE FOREST ^{(D)(G)(E)(N)}

Choice of white, milk, or dark chocolate spheres,
paired with nitro mousse (raspberry, mango passion,
or chocolate), condiments, and fruit sauces.

Served atop chocolate soil.