COSMIC KITCHEN

en years eve menus

Frappuccino Mushroom Soup

Salad Bar

Traditional Lebanese Fattoush Salad with Pomegranate Dressings Classic Hummus Baba Ganoush Garnished with Fresh Pomegranate Artichoke & Roasted Capsicum Salad with Walnuts Noticias Salad & Avocado Chunks Rocket & Red Onion Salad with Citrus Dressing

Cold Appetizer

Eggplant Antipasto Shrimp Tapa Tomato & Basil Bruschetta

Hot Appetizer

Chicken Lollipop with Hot & Sour Sauce Mozzarella Sticks with thousand Island Sauce Deep Fried Shrimp with Sweet Chili Sauce

Live Counter

Choice of Pasta –Spaghetti, penne, macaroni Sauce –Tomato sauce, cream sauce Add On –Vegetables, cheese and chicken

Carving Station

Braised Lamb Leg with Mint Sauce Served with Arabic Biryani

Cheese Station

Brie Cheese Parmesan Cheese Blue Cheese Cheddar Cheese Emmental Cheese Breadsticks and Crackers

Main Course

Brown Rice with Fried Onions & Pine Nuts Pilaf Jasmine Rice Mix Seasonal Sautéed Vegetable Parmesan Vegetable Tian Potatoes Croquettes Pan – Fried Fish Fillet with Herbed Garlic & Lemon Butter Sauce Beef Medallions with Mushroom Sauce Butter Chicken Garnished with Roasted Cashew Nut Baked Arabic Mix Seafood with Coriander Pesto Sauce Cajun Shish Taouk

Assorted Breads

Paratha Arabic Bread Soft Rolls French Loaves

Dessert

Chocolate Fudge Cake with Walnut Vanilla Gateaux with Drizzled Fruits Blueberry Cheese Cake Topped with Blueberry Confit Double Chocolate Mousse Parfait Red Velvet Topped with Raspberry Carrot Cake with Lemon Zest Fruit Skewers

Beverage

Tea Juice Iced Tea

Coffee