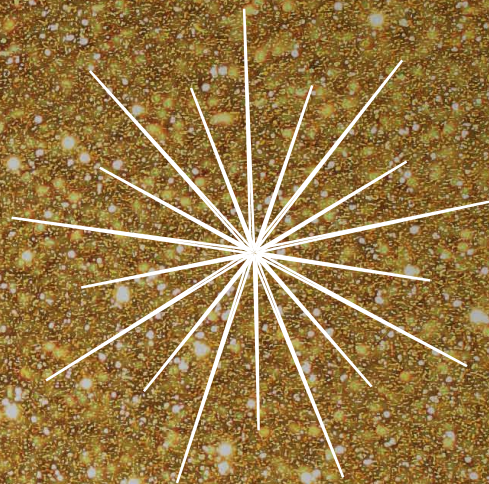




EMIRATES PALACE
MANDARIN ORIENTAL
ABU DHABI



FESTIVE MENU

Vendôme

NEW YEAR'S EVE 2025

December 31st, 2025



CANAPÉS

Cranberry & Goat Cheese With Truffle Honey • Foie Gras Gingerbread
Crostini • Lobster & Avocado Brioche • Alaskan Crab Saffron Roll •
Sundried Cherry Tomato & Burrata Crostini

BAKERY

French Baguette • Ciabatta • Cranberry & Walnut Sourdough • Rustic
Sourdough Loaf • Panettone / Stollen / Nye Theme Assorted Loaf • Corn
Roll • Tourte De Meule • Pain D Epeautre • Toute De Seigle • Hastings
Multigrain Roll • Sundried Focaccia • Pretzel • Soft Roll

CHEESE SELECTION

Truffle Brie • Vacherin • Tet De Moir • Gruyère Cheese • Emmental •
Tomme Du Jura • Fresh Goat Cheese • Roquefort

CONDIMENTS

Fig Chutney • Orange Marmalade • Quince Jelly • Onion Marmalade •
Crackers

COLD CUTS

Beef Truffle Salami • Wagyu Bresaola • Honey Mustard Veal Ham •
Smoked Peppered Turkey Roll Pommery Mustard • Pickled Cucumbers •
Pickled Pearl Onion • Sundried Tomato

SALAD BAR

Radicchio • Baby Gem • Kale • Mesclun • Butter Lettuce • Rocket Leaf
Lemon Vinaigrette • Thousand Island Dressing • Balsamic Vinegar • French
Dressing • Basil Pesto • Sundried Tomato Pesto

COMPOSED SALAD

Winter Cobb Salad • French Tuna Niçoise Salad • Avocado & Fennel
Citrus Salad • Thai Beef & Crunchy Pomelo Salad • Salmon & Quinoa Salad
With Arugula Chimichurri • Spicy Chicken, Broccoli & Pok Choi Salad •
Octopus & Paprika Potatoes Salad • Green Apple, Kale & Figs With Honey
Mustard Dressing

TERRINES & PÂTÉS

Foie Gras Terrine • Duck Rillettes • Pâté En Croustade • Lobster Terrine
Leek & Root Vegetable Terrine • Chicken Galantine





DESSERT

24k Golden Cake Panettone • Caviar Chocolate Tart • Cheesecake Berry •
Opera Coffee Hazelnuts • Chocolate Ginger Vegan Tart • Fresh Fruit Tart
• Raspberry Hibiscus Pavlova • Chocolate Fan • Lemon Yuzu Tart • Bamboo
Tea Cake • Pistachio Blossom • Chocolate Banana Cake • Macarons Tower •
Nutty Caramel Choux • Mango Coconut Cake • Raspberry Vanilla Cake •
Saffron Cake • Panna Cotta Vanilla Wild Berries • Matcha Cream Brulee •
Pina Colada Baba • Whole Cake (Chocolate, Cheesecake, Hazelnuts)





COLD MEZZE

Hummus With Mint & Basil • Beetroot Moutabal With Quinoa • Taktouka • Turkish Kumpir Batata • Carrot Labneh • Zataar Salad • Syrian Olive Salad • Yalanji • Cauliflower & Eggplant With Tarator Harissa Paste • Arabic Jams

ARABIC CHEESE SELECTION

Nabulsi • Akawi • Majduli • Halloumi Roll • Labneh Roll • Turkish Cheese

OLIVES & PICKLES

Green Chili • Turnip • Cucumber • Black Olives • Green Olives

BURRATA & MOZZARELLA

Bar Selection Of Italian Cheese Heirloom Tomatoes • Mixed Olives • Pesto • Avocado • Basil • Pine Nuts • Variety Of Olive Oils & Vinegars

ANTIPASTI

Grilled Aubergines • Marinated Green Zucchini • Balsamic Mushrooms • Feta Stuffed Mini Bell Peppers • Fried Artichokes With Tomato Tartare • Paprika Grilled Bell Peppers

GRAVLAX STATION

Dill & Lemon Gravlax • Beetroot Gravlax • Smoked Salmon Sour Cream • Chives • Capers • Onion Rings • Lemon

CAVIAR STATION

Oscietra And Kaluga Caviar • Salmon Roe • Lump Caviar • Blinis Assorted • Egg White • Egg Yolk • Sour Cream • Dill Cream • Chopped Parsley • Chopped Chives • Lemon

OYSTER BAR

Fine De Clair No03, Dibba No03 Mignonette • Lemon • Bloody Mary Vinaigrette • Raspberry Vinaigrette • Ginger-orange • Tabasco

CEVICHE STATION

Salmon • Tuna • Halibut Leche De Tigre • Avocado • Capers • Chives • Pearl Onions • Soya • Sesame Oil

SEAFOOD ON ICE

Full Counter Display Of Various Fresh Seafood Poached Lobster • Mustard Marinated Octopus • Poached Crayfish • Baby Scallops • Steamed Clams • Steamed Black Mussels • Poached Tiger Prawns Cocktail Sauce • Garlic Dressing • Sundried Tomato Aioli • Saffron Mayonnaise • Sesame Dressing • Mango Chili Salsa





SOUP

French Onion Soup • Tom Yam

MAIN GRILLED

Lamb Chops • Braised Short Rib • Salmon With Lemon Butter Sauce •
Honey Garlic Broccoli • Truffle Mushroom Chicken • Creamed Brussels
Sprouts • Roasted Root Vegetables

ASIAN

Sichuan Beef Steak • Singapore Chili Crab • Chili Garlic Tofu

INDIAN

Chettinad Mutton Curry • Butter Paneer • Cardamom Rice

ORIENTAL

Arabic Mix Grill

DIM SUM

Steamer Truffle Edamame Dumplings • Prawn Har Gao • Chicken &
Mushroom Siew Mai • Prawn Siew Mai Sweet Chili Sauce • Chili Garlic
Sauce • Plum Sauce • Ginger Soya Sauce

PASTA

Glazed Truffle Tagliatelle From The Parmesan Wheel

PAN STATION

Pan Fried Scallops, Celeriac Espuma, Green Apple, Butter Crumble

CARVING

Slow Roasted Veal Leg • Mash Potatoes • Bearnaise Sauce Whole
Steamed Salmon With Asparagus Ragout, Lemon & Roe Sauce Corn
Fed Rotisserie Chicken, Salsify Ragout, Morrel-cream Sauce

KIDS STATION

Bocconcini Mozzarella With Tomatoes • Pasta Salad • Potato Salad •
Beef Lasagna • Chicken Strip • Mac & Cheese • Honey Roasted
Mediterranean Vegetables

