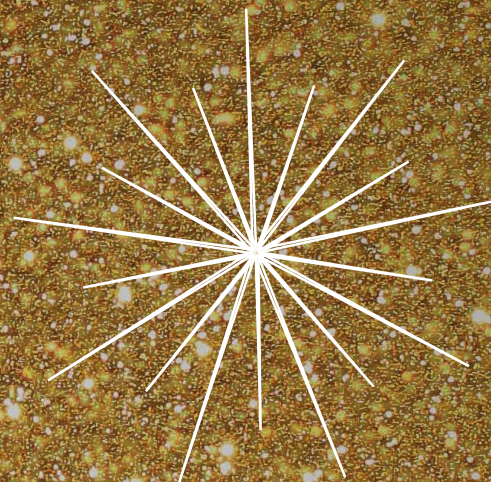




EMIRATES PALACE  
MANDARIN ORIENTAL  
ABU DHABI



# FESTIVE MENU



LEBANESE  
TERRACE  
التراس اللبناني





# NEW YEAR'S EVE

## COLD MEZZEH

### Tabouleh <sup>(V,G)</sup>

Parsley, tomato, crushed wheat, lemon juice and mint leaves

### Gulf Shrimps Salad <sup>(S)</sup>

Juicy fresh shrimp, tender asparagus, and organic vegetables tossed in a zesty ginger vinaigrette

### Hummus Bel Habak <sup>(VG,SS,D)</sup>

Chickpeas Purée with tahini paste flavoured with basil

### Quinoa Mutabal beetroot <sup>(VG,N)</sup>

Smashed beetroot marinated with tahini sauce, quinoa and walnuts

### Shanklish Black Truffle <sup>(D,LS)</sup>

Cheese pearls infused with black truffle, served with fresh tomatoes and virgin olive oil

### Mafroukeh Tajine <sup>(N,SS,VG)</sup>

Onion, green capsicum, green thyme, raisin, green coriander, mixed nuts with sesame paste

### Batrakh bel Zaater <sup>(SF,LS)</sup>

Thinly sliced cured mullet roe paired with extra virgin olive oil and wild thyme

## HOT MEZZEH

### Crispy Chili and Garlic Potato <sup>(V,D)</sup>

Green coriander and chili

### Mwaradih Karaz <sup>(GF,LS)</sup>

Open basket fried veal kibbeh, stuffed with tender wagyu cubes and draped in a luscious Lebanese cherry sauce

### Fattet Bizri (Whitebait fish) <sup>(SF,LS)</sup>

Crispy whitebait layered with creamy yogurt, garlic, roasted eggplant, fried bread, fresh green coriander, and paprika

## MAIN COURSE OPTIONS

### Canadian Lobster, Jumbo Prawns Beurre Blanc

Canadian lobster and jumbo prawns, crafted from our chefs' signature blend of yogurt and fresh herbs, perfectly balanced with warm, comforting flavours

### Shish Taouk, Veal Brochettes, Lamb Kebab, Lamb Chops

Served with Grilled Tomato and Onion

## DESSERTS

### Chestnuts Mont Blanc <sup>(D,G)</sup>

Baked meringue, whipped cream and sugar sweet chestnut cream

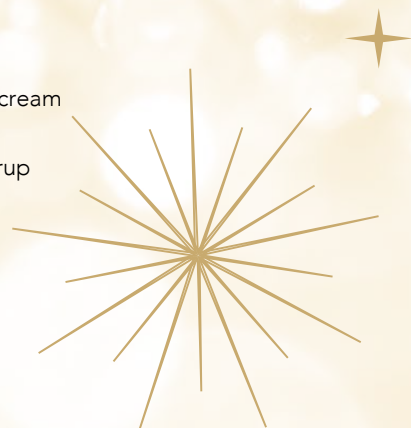
### Chocolate Cheese Kunafa <sup>(D,N,G)</sup>

Kunafa dough with akawi cheese, chocolate and sugar syrup

### Osmallia <sup>(D, N, G, V)</sup>

Baked and stuffed with fresh kashta, fragrant orange blossom, and drizzled with sweet sugar syrup

### Exotic Fresh Fruits Platter <sup>(V)</sup>



V Vegetarian N Nuts VG Vegan G Gluten D Dairy LS Locally Sourced SF Shellfish S Seafood SS Sesame R Raw

Offer is subject to change based on ingredient availability and may change without prior notice.

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT

# NEW YEAR BEVERAGE MENU



## CHAMPAGNE

Ruinart Brut, Champagne, France

## WINE

### WHITE

Château Ksara, Blanc de Blancs, Bekaa Valley, Lebanon

### RED

Château Ksara, Réserve du Couvent, Bekaa Valley, Lebanon

## BEER

Selection of Lebanese Beers

## SPIRITS

Vodka – Ketel One

Gin – Tanqueray 10

Whiskey – Black Label Gold

Rum – Havana 3

Tequila / Mezcal – Jose Cuervo Reposado

Arak

## SIGNATURE COCKTAILS

### Beirut Sunset

Vodka, pomegranate juice, a splash of orange liqueur, garnished with pomegranate seeds.

### Arak Breeze

Arak, fresh lime, soda, and mint leaves

## MOCKTAILS

### Mowow Lebnene

Butterfly pea tea, vanilla, lemon, olive oil

### Beirut Gardens

Orange juice, lemonade, almond syrup

## HOT BEVERAGES

### COFFEE

Lebanese Spiced Coffee

Arabic coffee with cardamom

### SELECTION OF TEA

