



LILLYLAND NEW YEAR DINNER BUFFET

C o l d i t e m s

- *Finest goose foie gras prepared with Armagnac in traditional terrine style*
- *Crispy mini swans with Russian caviar ,mousse, porto wine and raisins*
- *Chilled gulf shrimps parade in tart 5 floor with remolded sauce*
- *Rabbit pate and stuffed rabbit saddle flavored with basil*
- *Thinly sliced roast veal in attune sauce on grilled eggplant and bell peppers*
- *Pipette of smoked salmon with grill meat and sweet cucumber infused with ginger vinaigrette*
- *Handpicked potted lobster with marinated pink grip fruit and honey*
- *Stuffed eggs shells with quail egg, sea food and Porto wine aspic*
- *Beef Carpaccio with plum compote and parmesan cheese*
- *Large variety of imported cheese display*

D r e s s i n g

- *Lemon Dressing , French dressing , Italian dressing*
- *Blue cheesed , honey dressing , yoghurt , chef vinaigrette*
- *Olive oil , poguefort dressing , thousand island dressing*
- *Caesar dressing , tartar , mayonnaise , cocktail*

C o n d i m e n t s

- | | |
|----------------------------------|------------------------|
| A. <i>Capers</i> | F. <i>Sweet pepper</i> |
| B. <i>Black and green olives</i> | G. <i>Baby corn</i> |
| C. <i>Parmesan</i> | H. <i>Garlic</i> |
| D. <i>Sun dried tomato</i> | I. <i>Dry fruit</i> |
| E. <i>Pickles</i> | |



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Salad

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| <i>A. Octopus salad with capers and basil</i> | <i>M. Nicosia salad</i> |
| <i>B. Racial salad with balsamic vinegar</i> | <i>N. Bell pepper and meat salad</i> |
| <i>C. Brochette with tomato and basil</i> | <i>O. Mushroom salad</i> |
| <i>D. Stewed clams and basil</i> | <i>P. Rice sea food salad</i> |
| <i>E. Frisbee salad with cheese and garlic</i> | <i>Q. Thai noodle salad</i> |
| <i>F. Red mullet with tomato and olive</i> | <i>R. Gazpacho salad</i> |
| <i>G. Caesar salad</i> | <i>S. Red cabbage salad with caraway seed</i> |
| <i>H. Cole slow</i> | <i>T. Chicken Hawaiian</i> |
| <i>I. Shredded carrot with lemon and bananas</i> | <i>U. Sweet corn salad</i> |
| <i>J. Yoghurt with cucumber salad</i> | <i>V. Endive with walnuts salad</i> |
| <i>K. Shrimps cocktail in artichoke</i> | <i>W. 5 kinds of sushi different stuffed</i> |
| <i>L. Waldron salad</i> | |

Cold oriental salad

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|-----------------------------|-------------------------------|
| <i>A. Ballady salad</i> | <i>H. Rahib salad</i> |
| <i>B. Taboula salad</i> | <i>I. Labbna salad</i> |
| <i>C. Fatouch salad</i> | <i>J. Okra with olive oil</i> |
| <i>D. Tehina salad</i> | <i>K. Metable salad</i> |
| <i>E. Cold dolmas</i> | <i>L. Mackdous</i> |
| <i>F. Chees sanbousik</i> | <i>M. Baba ghanoug</i> |
| <i>G. Yoghurt with mint</i> | |



LILLYLAND NEW YEAR DINNER BUFFET

Hot Mezzah

FIVE DIFFERENT TYPES OF INTERNATIONAL AND MIDDLE EASTERN HOT MEZZAH SPECIALLY COOKED BY OUR DIRECTOR OF KITCHEN CHEF. SAYED NASSAR

HOT ITEMS

Soup

- *Cream of pheasant*
- *Brussels sprout soup with hazelnut pesto*

Hot dishes

All hot dishes had been selected by our director of kitchens according to our guest's wishes

- A. Chestnuts, slow cooked root vegetables, cranberry sauce and double smoked bacon
- B. Scottish beef tournedos Rossini topped with foie gras, truffles and black pudding
- C. Roast breast of pheasant with leg confit, warm pear and berry compote
- D. Pan seared Dover sole with parsnip puree, cherry wine, tomatoes and watercress sauce
- E. Grilled veal chops with a perfectly balanced sweet and sour sauce
- F. Yellow fin salmon marinated with a peppery marinade and butter, caramelized red onion and
Sautéed risotto
- G. Poached chicken and pomegranate orzo
- H. Three Chile dusted shrimp skewers with quick corn relish and pineapple
- I. Potato turnip duck fat latkes
- J. Tunisian lamb and quince stew with couscous
- K. Rabbit in a white wine, bacon, onion and mushroom sauce
- L. Many kinds of stuffed fresh pasta with different sauce



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live - Cooking station

- *Carnival red sea shrimps ,fish octopus ,calamari with tartar sauce*
- *Stir fried beef with baby corn, red pepper and oyster sauce*
- *Homemade pasta with different sauce*
- *Spaghetti - fussily - rigatoni - penne - fettuccini - carbonara - Napolitano - pesto - pescatora*

Live barbeque

- *Deer Bedouin style on charcoal with pure honey*

Carving

- *African whole stuffed lamb with perfectly decorate with boiled eggs and nuts*
- *Bacon wrapped turkey with pear cider gravy*

Carven sauce

A. Sharon sauce

B. Rosemary sauce

C. Green pepper corn sauce

D. Mint sauce

Dessert

A. *Big clock written on it (Happy new year)*

B. *Croquet en boucle*

C. *Big open book cake*

D. *Hart tart*

E. *Soiree pastry mirror*

F. *Chocolate mousse*

G. *Roulade*

H. *Surprise omelets*

I. *Boucher de noel*

J. *Chocolate truffles*

K. *Sinnamon apple and raisin crepes with blond caramel sauce*

L. *Paris Brest cake*

M. *Fruit napoleon*

N. *Oriental pastry*

O. *Fruit display*