

365 RESTAURANT

JANUARY 1ST 2026

SELECTION OF COMPOSED SALADS

Shrimp Cocktail with Avocado Smoked Turkey with Beetroot, Baby Spinach and Sour Cream White Quinoa with Kale and Pomegranate Braised Fennel & Cranberry with Crisp Mesclun Leaves Tuna Nicoise Salad

SALAD BAR

Assorted Lettuce

Romaine, Ice Berg, Lollo Rosso, Rocket, Baby Spinach Sun Dried Tomato, Cucumber, Tomato, Snow Peas, Shredded Carrots, Pumpkin Seeds, Mushrooms, Olives, Capers, Pickled Gherkins, Candied Onions

Soy Balsamic Dressing, Truffle Mustard Dressing, Miso And Tangerine Dressing, Raspberry Vin

ANTIPASTI

Grilled Zucchini, Grilled Peppers, Baby Asparagus, Marinated Bocconcini, Grilled Eggplant, Olives Firemans Mustard, Gingerbread Mustard, Sweet Mustard, Dijon Mustard, Wholegrain Mustard

CHEESE LIBRARY

Selection of International and Arabic Cheeses Fruit Jams, Fig, Crackers, Quince Jelly, Celery Sticks, Honey Comb, Truffle Honey

Selection of Breads

Baguette, Soft Rolls, Craft Loaf, Multigrain Bread, Sourdough, Focaccia

SOUP STOP

Seafood Bisque Cream of Pumpkin and Ginger Soup Cheddar Crisp, Garlic Chips, Flavored Oils

HOT STARTERS

Crispy Anarancini Mushroom Bites

HOT MAINS

Braised Bisket Short Rib With Batonnet Of Winter Vegetables
Chicken Cacciatore With Mushroom, Baby Onions & Olives
Grilled Salmon With Shallot And Fennel Fricassee, Lemon Butter
Burnt Garlic Mash
Broccoli Mornay With Parmesan Crust

DESSERTS

Spiced Pear And Almond Tart
Chocolate And Hazelnut Torte
Classic Christmas Pudding With Brandy Sauce
Lemon And Rosemary Panna Cotta
Eggnog Cheesecake
Verrines and Minaret Desserts
Assorted Cakes

FOR THE KIDS

Mini Chicken Hot Dog with Fries
Vegetarian Mini Sliders
Mini Personal Pizzas with Tomato, Mozzarella, and Pepperoni
Creamy Mashed Potatoes with a Little Gravy
Mini Lava Cake
Sugar Cookies
Chocolate Fountain

BEVERAGES

Non-Alc Sangria Hot Chocolate Berry Blast Water, Tea & Coffee



