



CHRISTMAS EVE MENU
SEVEN SEEDS



SALAD BAR

Assorted lettuce (4 kinds)

Tomato, cucumber, sweetcorn kernels, red kidney beans, sundried tomatoes, artichoke, carrot, bell pepper, black olives, green olives, Arabic mixed pickles.

Vinaigrette dressing, balsamic dressing, olive oil

ARABIC SALAD

Moutabel

Hummus

Tabouleh salad

Vine leaves

Spinach tahini

Batata harra

Baba ganoush, eggplant feta, labneh with cucumber

INTERNATIONAL SALAD

Apple Salad with Raisins & Walnuts

Beet Salad with spinach, cashews, cranberries, and goats cheese

Chicken liver and dry grapes terrine with pomegranate and cloves reduction

Turkey and potato salad with cranberry sauce

Beef & potato salad with red wine reduction

Honey mustard three bean salad

Portuguese octopus salad

Salmon and hammmour carpaccio with lime dressing

Brussels sprouts and pear salad

Merry berry salad

Chilly crab

Smoked salmon roses with sour cream and dill (individual)

Shrimp pot terrine (individual)

Celery, lemon and parsley spoon salad (individual)

Honeydew melon with bresaola and bocconcini skewers (individual)

Grilled zucchini rolls with goat's cheese bites (individual)

Chilled watermelon gazpacho (individual)

Chilled green pea & mint soup (individual)

Chilled polish cold beet soup with yoghurt (chlodnik) (individual)

Lobster espuma (In glass individual)

SEAFOOD BAR

Pacific oyster

French whole salmon gravlax

Shrimp cocktail

Lobster ceviche

Shallot vinegar, green tabasco, lime wedges, white wine vinaigrette

SUSHI BAR

Cali-4

Salmon and Avo roll

Spicy tuna

Vegetable maki

Salmon nigiri

Tuna nigiri

M-5 Wagyu roll

Soya sauce, pickled ginger and wasabi

ANTIPASTI BAR

Grilled eggplant

Truffle mushroom

Roasted bell pepper

Marinated olives

Grilled artichoke

Roasted garlic

Grilled tomato

Olive pesto, basil pesto and parmesan shavings

CHEESE STATION

Blue cheese, goat cheese, white cheddar, yellow cheddar, yellow cheddar

Brie cheese, mixed cheese terrine, parmesan cheese, Emmental cheese, taleggio cheese

Blueberry jam, raspberry compote, cheese crackers, mixed nuts and dried fruits

BREAD STATION

Tiger rolls, soft rolls
Multiseed loaf, herb loaf
Strawberry cupcake, blueberry cupcakes
Christmas cookies
Assorted donuts
White French baguettes
Assorted Arabic bread, pitta bread
Stollen bread, Monica's pies

SOUPS

American clam chowder soup (croutons)
Roasted butternut squash soup

MAIN COURSE

White rice
Beef tenderloin with beef pan jus
Vermicelli rice
Chicken molokhia
Warak enab with lamb chops
Grilled salmon with saffron and leeks sauce
Arabic mixed grill (with tahina & garlic sauce)
Chicken parmesan balls with fresh tomato basil sauce
Black Spaghetti with seafood and creamy tomato cheese sauce (parmesan cheese)
Grilled hammour with romesco sauce
Lamb tagine
Shrimp biriyani with raita and yogurt
Vegetable saag wala
Steamed vegetable
Lyonnaise potato, mashed potato, roasted potato

UNDER THE LAMP

Pizza margarita
Pizza pepperoni
Hot mezze with tahina sauce

PASTA STATION

Penne pasta, spaghetti pasta, mushroom ravioli
Cream cheese sauce, tomato sauce, bolognese sauce, pesto
Assorted condiments

CARVING

Roasted beef rib eye
Roast turkey
Lamb ouzi with oriental rice
Mushroom sauce, red wine sauce and beef gravy
Cranberry sauce/turkey gravy
Turkey stuffing
Roasted vegetables

SHAWARMA STATION

Chicken shawarma with traditional condiments

DESSERT'S

Classic tiramisu
Gingerbread and white chocolate mousse trifle
Mini yule log lime cheesecake
Salted caramel pie
Raspberry cheesecake
Mint and pea cake with dark chocolate
Red wine pears with cinnamon sauce
Cherry and chocolate bûche de Noël
Chocolate-peppermint brownies
Sour cherry cheesecake trifle with black pepper and saba
Goats cheesecake with wine-poached cranberries
Butterscotch pudding parfait with gingersnap crumble
Christmas plum cake
Lemon cake with cream cheese frosting
Chocolate-and-citrus cassata
Chestnut pavlova

CHOCOLATE FOUNTAIN

**Rock melon, sweet melon, honeydew melon, strawberries, and pineapple
marshmallows**

UNDER THE LAMP

**Apple and pear pies
Mixed tarts and pies**

BELOW 18

ICE CREAM, ICELOLLY & POP CORN STATION

Assorted ice cream and ice-lolly selections

**Pasta salad, funny eggs, kids' Nutella sandwich, vegetable sticks, babybels and
cream cheese, apples, and bananas**

Fish fingers

Mini beef burgers

Pasta and tomato sauce

French fries

Mini cup ice creams

Chocolate mousse, kids fruit cakes, cream caramels, donut



LA SIRENE
CHRISTMAS DAY

SET MENU



COLD MEZZE

Vegetable Platter

Assorted House-Made Pickles & Olives

Lebanese pickles, cucumber, turnip, chili, house-marinated olives

Fattoush

Rocca, bakle, zaatar, lettuce, tomato, cucumber, radish, roasted lebanese bread, pomegranate molasses, lemon juice, olive oil, sumac

Tabouleh

Finely chopped parsley, mint, tomatoes, burgul, olive oil, lemon juice

Signature Tiger Prawns and Avocado Salad

Lebanese aromatic boiled prawns, crispy arabic bread, avocado mash, extra virgin lemon dressing, red bell pepper reduction

Beetroot Salad

Lemon, olive oil, red apple vinegar

Classic Hummus

Boiled chickpeas purée, tahina sauce, lemon juice

Moutabel

Grilled eggplant, tahina sauce, pomegranate, lemon juice

Moussakaat Batinjan

Fried eggplant, chickpeas, onions, green pepper, tomatoes, garlic, spices

Hindbeh Bil Zait

Dandelion greens, onion, garlic, olive oil, fried onion

Shinklesh

Tomato, parsley, onion, radish, green pepper, olive oil

Vine Leaves

Vine leaves stuffed with rice, parsley, tomatoes, onions, spices

RAW

Kibbeh Nayeh

Raw prime cut of meat blended, crushed wheat, spices onions

Habra Nayeh

Fresh raw meat blended with spices

HOT MEZZA

Foul Medames

Boiled fava beans, lemon juice, olive oil, chickpeas, garlic

Hummus Balila

Boiled chickpeas, tahina, lemon juice, garlic, salt

Batata Harra

Crispy potato, coriander, green chilli, garlic

Selection of mix pastry

Kibbeh maklieh, cheese rolls, spinach fatayer, meat sambousek

Chicken Wings Provencal

Grilled chicken wings, garlic, lemon juice, coriander

Chicken Liver

Fried chicken liver, lemon juice, pomegranate molasses, spices, garlic

Lamb Ras Asfour

Fried lamb cubes | pomegranate molasses sauce

Sujuk

Armenian lamb sausages, hot spices, onion, green pepper, tomato, slices of garlic

Makanek Ghanam

Fried small Lebanese lamb sausages, lemon juice, pine nuts

MAIN COURSE

Slow Cooked Turkey Breast

Winter vegetable, mashed potato, cranberry sauce, turkey gravy

Roasted Lamb

Oriental rice

Lebanese Mixed Grill

Grilled lamb cubes, minced meat kofta, lamb chops, shish tawouk,
served with onions and tomatoes

DESSERT

Mouhallabieh

Kounafah

Umm-ali

Mafroukeh

Christmas plum cake with fresh red berry and frosting

Selection of fresh fruits

Tea, coffee, water, soft drinks, fresh juice

The background is a dark, textured surface with a pattern of small white dots. At the top, several white-outlined circles of various sizes are suspended by thin vertical lines, resembling hanging ornaments. Some of these circles have a smaller circle inside them. At the bottom, there are two white-outlined starburst or snowflake-like patterns, each with eight points.

NEW YEAR EVE
GALLA DINNER
SEVEN SEEDS

SALAD BAR

Assorted selection of mixed leaves

Cherry tomatoes, cucumber, carrot, capsicum, spring onions, celery, sundried tomatoes, mixed olives, gherkins, croutons, parmesan cheese

Balsamic dressing, Thousand Island dressing, french dressing, house vinaigrette, blue cheese dressing.

SEAFOOD BAR

Poached lobster

Chilli honey crab

French oysters (lime wedges, sherry vinegar)

Black mussels

Green mussels

Baby octopus

Shrimp cocktail

Salmon gravlax

Fruity chicken liver terrine

Seafood terrine

SOUP, BREADS, AND CHEESE

Hard rolls, soft rolls, multiseed loaf, herb loaf, chocolate cupcake, vanilla cupcake

Brown and white French baguettes, pitta bread

Scottish seafood chowder (cullen skink)

Cream of broccoli and cheese soup

Croutons and lemon wedges

Blue cheese, goats cheese, white cheddar, yellow cheddar

Brie cheese, mixed cheese terrine, parmesan cheese, emmental cheese, taleggio cheese

FLAVOURS FROM MIDDLE EAST

Hummus, moutabel, fattoush, tabbouleh, potato harra, vine leaves, cauliflower with tahina sauce, spinach bil zeit, baba ghanoush, eggplant fata, labneh with cucumber, assorted mixed pickles, mixed olives, gherkins

Assorted hot mezze

Arabic mixed grill

Oriental rice with roasted chicken

Warak enab with lamb chops

Hammour harra

Arabian Umm-ali (hot dessert)

Cheese kunafa (hot dessert)

Assorted baklawa sweets

Mahalabia

ITALIANA

Tomato bruschetta

Mushroom bruschetta

Olive bruschetta

Goats cheese bruschetta

Artichoke bruschetta

Caprese salad

Bresaola with balsamic caviar (individual)

Chilled fresh tomato and basil soup (shooter)

Roasted garlic

Parmesan shavings

Basil pesto

Rock salt

Sundried tomatoes pesto

Whole baked salmon fillet with chives and lemon

PASTA & PIZZA

Pizza pepperoni, pizza margarita, and pizza quattro formaggi

Penne pasta, risotto, spaghetti pasta, mushroom ravioli

Cream and cheese sauce, tomato sauce, bolognese sauce and pesto.

Tiramisu cups

Strawberry consommé

Chocolate tassimo

Vanilla & mango panna cotta

Crostata apple pie

Cassata cake

Chocolate and pistachio biscotti

JAPANESE

SUSHI

California rolls

Cucumber and avocado rolls

Vegetarian Maki Roll

Spicy Tuna Roll

Shrimp Tempura Roll

Salmon nigiri

Tuna nigiri

Soya sauce, pickled ginger, and wasabi

Nori salmon with chukka wakame & yakiniku sauce (individual)

Japanese crab salad

Teriyaki vegetable salad

Matcha Swiss roll

Matcha Gateau au Chocolat

Kabocha squash pie

Chocolate chiffon cake

Nama chocolate

GREAT BRITAIN

Classic potato salad
Winter butternut Salad
Roasted Duck slice with red wine reduction and mixed berry
Stilton and roasted pear (individual)

Mashed potatoes
Roasted new potatoes
Buttered brussels sprouts
Broccoli mornay
Assorted steamed vegetables

THE CARVERY

Roast Turkey
Beef Wellington
Roasted beef rib-eye
Cranberry sauce, turkey gravy and bread sauce
Red wine sauce, beef gravy, mushroom sauce

Strawberry fool
Traditional dorset apple cake
Jam roly poly
Banoffee pie
Sticky toffee pudding
Bread and butter pudding (hot dessert)

SPANISH

ASSORTED TAPAS

Calamari, mojo rojo and lime in toast
Chilli and fennel meatballs, tomato fondue and parmesan
Organic beets, goats cheese, black olive and pistachio
Fried aubergine, sesame and truffle honey
Chilled potato soup with crispy bacon

LIVE

Seafood paella
Spanish sponge cake
Crema catalana
Leche merengada
Churros (warm)
Spanish apple tart

INDIAN, THAI AND CHINESE

Somtam Thai

Larb gai

Thai beef salad

Spicy indian cucumber salad

Beetroot salad recipe (poriyal)

Masala lentil salad with cumin-roasted carrots

Chinese eggplant salad

Sesame ginger noodle salad with cashews

Chinese chicken salad

Pad thai chicken noodles

Thai green chicken

Jasmin rice

Seafood dumpling with chilli soya

Sweet and sour fish

Lamb biriyani with raita and pickle

Chicken saagwala

Vegetable makhani

Plain naan

Vegetable samosa mint chutney

Vegetable spring rolls

Gulab jamun (hot)

Laddu

Semiya payasam (hot)

Mango sticky rice pudding

Thai sago jackfruit

Chinese raspberry snowflake cake

Youtiao (Chinese fried dough)

CHOCOLATE FOUNTAIN

**Rock melon, sweet melon, honeydew melon, strawberries, and pineapple
marshmallows**

UNDER THE LAMP

**Apple and pear pies
Mixed tarts and pies**

BELOW 18

ICE CREAM, ICELOLLY AND POP CORN STATION

Assorted ice cream and ice-lolly selections

**Pasta salad, funny eggs, kids' Nutella sandwich, vegetable sticks, baby bells, cream
cheese, apples, and bananas**

Fish fingers

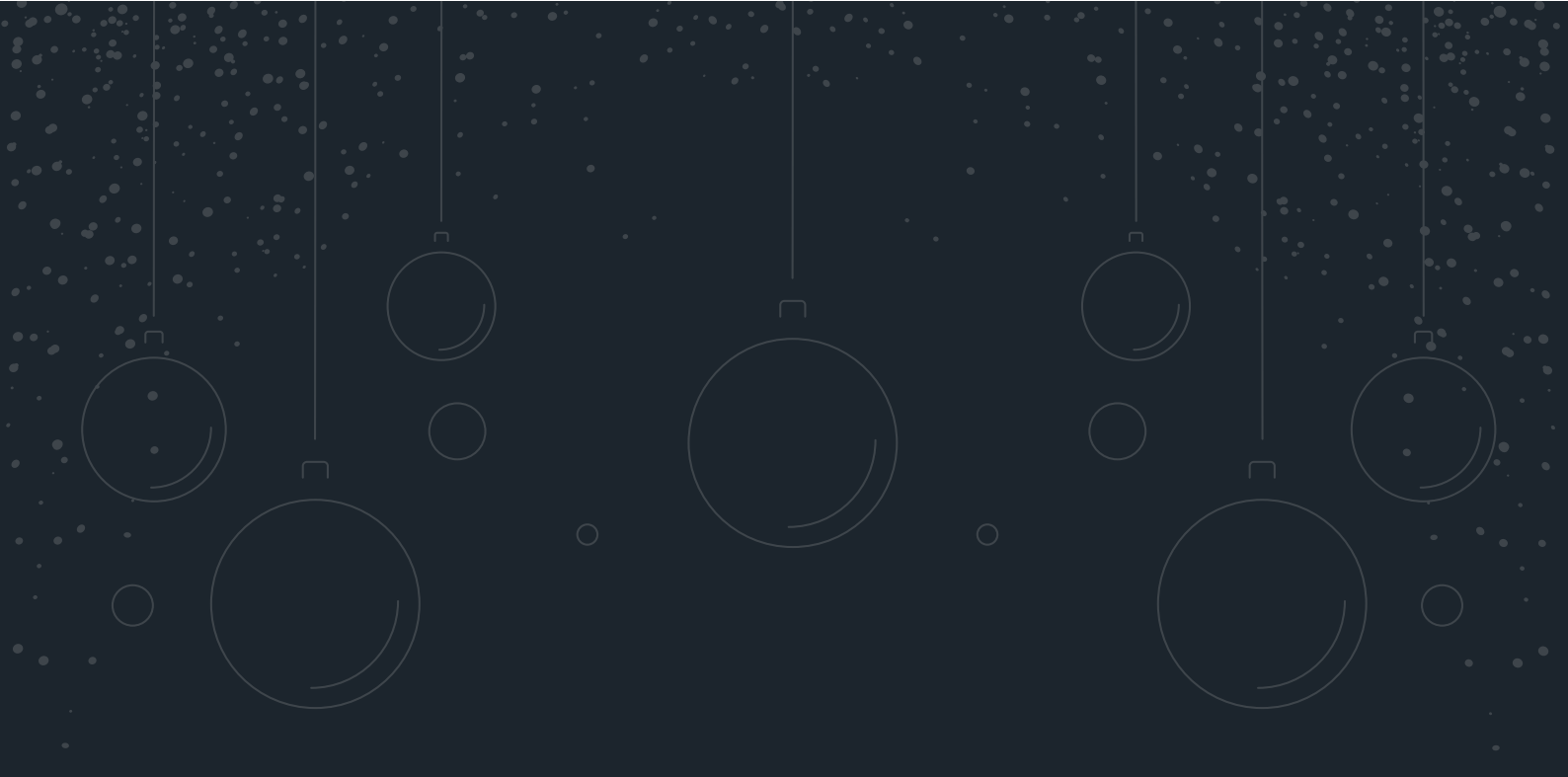
Mini beef burgers

Pasta and tomato sauce

French fries

Mini cup ice creams

Chocolate mousse, kids fruit cakes, cream caramels, donut



LA SIRENE & TERRACE
NEW YEAR GALA DINNER

BUFFET



COLD MEZZE:

Tabouleh
Fattoush

Hummus Selection

Hummus beetroot, hummus pesto, houmous sunset

Mutable

Hindbeh

Vine leaves

Beetroot salad

Samke hara beiruti

Samke harra tahina sauce

Kibbeh molokhia

Shanklish salad

Fried vegetables

Rocca salad

Assorted lebanese pickles

Labneh with vegetables

Eetch salad

Loubieh Bi Zeit

Mujadara msufaye Lebanese lentils and rice

LIVE RAW STATION

Kibbeh nayeh

Habra nayeh

SALAD BAR

Assorted selection of mixed leaves

Cherry tomatoes, cucumber, carrot, capsicum, spring onions, celery, sundried tomatoes,
mixed olives, gherkins, croutons, parmesan cheese

Balsamic dressing, thousand island dressing, french dressing, house vinaigrette, blue
cheese dressing

SOUP, BREADS, AND CHEESE

Hard rolls, soft rolls, multiseed loaf, herb loaf, chocolate cup cake, vanilla cupcake

FBrown and white French baguettes, pitta bread

Lebanese seafood Soup

Cream of broccoli and cheese soup

Croutons and lemon wedges

Blue cheese, goats cheese, white cheddar, yellow cheddar

Brie cheese, mixed cheese terrine, parmesan cheese, Emmental cheese, taleggio cheese

Feta, Halloumi Cheese, Kashkaval Cheese, Shanklish, Labneh

MEDITERRANEAN SALAD

Mediterranean mixed seafood salad

Pasta salad with Sundried tomato and olives

Beef and potato salad with mustard dressing

Caprese Salad

Roasted vegetable salad with balsamic dressing

SEAFOOD BAR

Poached Lobster

Chilli honey crab

French Oysters, lime wedges, sherry vinegar

Black mussels

Green mussels

Baby octopus

Shrimp cocktail

HOT MEZZE

Chicken liver with pomegranate sauce

Batata harra

Chicken wings provencal

Calamari provencal

Foul medames

Makanek ghanam

Mixed sautéed vegetables

MAIN COURSE

Vermicelli rice

Kibbeh bl laban

Kabab bl karaz

Chicken molokhia

Stuffed vine leaves and marrow with lamb chops

Lebanese style chicken with potato

Mash potato

Roasted new potatoes.

Buttered brussel sports

Broccoli mornay

LIVE CARVING

Ouzi with oriental rice

Roasted beef rib-eye

Roast turkey

Cranberry sauce, turkey gravy and bread sauce

Red wine sauce, beef gravy, mushroom sauce

Lebanese mixed grill

Chicken shawarma

Meat shawarma

Saj bread

UNDER THE LAMP

Assorted of selection hot mezze

Falafel

Cheese manakish

Zaatar manakish

DESSERTS

Cheese kunafa
Halfwit el riz
Mafrouki pistachio
Halawit el jben
Maamoul mad kashta

Lemon-blueberry cheesecake
Berry crumble
Chocolate mousse with golden pearls
Crème brûlée with passion fruit
Mango panna cotta
Italian tiramisu
Portillo's chocolate cake
Oreo cookie balls
Raspberry mousse cake
Cherry and pistachio cake

CHOCOLATE FOUNTAIN

Rock melon, sweet melon, honeydew melon, strawberries, and pineapple
Marshmallows

UNDER THE LAMP

Apple and pear pies
Mixed tarts and pies

BELOW 18

ICE CREAM, ICELOLLY

Assorted ice cream and ice-lolly selections
Pasta salad, funny eggs, kids' Nutella sandwich, vegetable sticks, baby bells & Cream cheese, apples, and bananas
Fish fingers
Mini beef burgers
Pasta and tomato sauce
French fries
Mini cup ice creams
Chocolate mousse, kids fruit cakes, cream caramels, donut