

## NEW YEAR'S EVE MENU

### STARTERS (Sharing Style)

#### COLD MEZZA

##### CLASSIC HUMMUS (G, SS)

Blended chickpeas with tahini, olive oil, and lemon juice, served with pita bread

##### ROCCA SALAD

Rocca leaves, cherry tomatoes, avocado, olive oil, lemon juice, and salt

##### STUFFED VINE LEAVES

Vine leaves stuffed with rice, tomatoes, onions, and parsley, cooked with lemon, pomegranate molasses, and olive oil

#### HOT MEZZA

##### KIBBEH (G, N, SS, D)

Cracked wheat and meat, stuffed with pine nuts, served with yogurt and tahini sauce

##### MIXED FATAYER (SS, G, D)

Cheese, za'atar, meat, and spinach fatayer

##### SUJUK

Pan-fried sujuk sausages finished with pomegranate molasses

##### MIXED MOUAJANAT (G, D)

Cheese roll, cheese sambousek, meat sambousek, cheese fatayer, and vegetable spring roll

##### SPICY BATATA (G)

Crispy potato cubes with garlic, chili paste, coriander, paprika, and a touch of lemon juice

#### MAIN COURSE

##### MIXED GRILL (D, G)

A royal selection of grilled lamb tikka, lamb kebab, and shish tawouk, served with garlic sauce and fries

### DESSERTS (Choose One)

##### RICE PUDDING (D, G, N)

Traditional rice pudding made with milk, sugar, cornstarch, and vanilla

##### CRÈMEUX CHOCOLATE MOUSSE (D, N, G)

Double chocolate crèmeux with Nutella, praline, and chocolate sponge

**G** - Gluten, **D** - Dairy, **N** - Nuts, **S** - Shellfish, **V** - Veg

All prices are in UAE dirham and are inclusive of all applicable service charges and taxes.  
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