

New Year Gala Dinner Menu

Grains of Wheat

Freshly baked bread display of Artisanal bread
(Sour dough, rye, whole wheat, multi-grain, korn
kraft, brioche, baguettes)

Hearty Soups

Roasted Butternut and Sage Soup
Seafood Chowder
(Served with a selection of croutons)

Jewels of the Sea

(Cocktail sauce, salsa Verde, chimichurri, lemon
wedges, capers, silver onions, shallot mignonette)
Butter poached tiger prawns
Marinated calamari
Dill marinated mussels
Poached blue crabs
Razor clams

Ceviche and Sushi

Tiger milk Seabass
Salmon crudo with scallion and sesame
Tuna ceviche
Crispy salmon Sushi
Tuna sushi

Dibba Bay Oyster Bar

(Red wine mignonette, tabasco, lemon)

Artisanal Cheese and Charcuterie

Comte, manchego, gorgonzola, truffle brie,
Parmesan, goat cheese, cranberry cheddar, Speck,
salami, bresaola, pastrami, Italian spianata
Onion jam, tomato jam, bacon relish, dry fruits, dry
nuts, crackers, grapes, citrus relish

Antipasti and Mozzarella Station

Stuffed peppers, Kalamata olives, Aubergine,
grilled cauliflower and zucchini, Roasted peppers,
Grilled asparagus, artichoke hearts.
Mozzarella di Buffalo
Burrata
Fresh herbs
Heirloom compressed tomato
Candied cherry tomato
Balsamic, extra virgin olive oil, pesto, chimichurri

Bruschetta Bar

Assorted toasted artisanal bread
(Baguette, ciabatta, focaccia with herb infused
olive oil
Olive tapenade
Candy tomato and basil
Tuna tartare
Whipped ricotta
Wild mushroom
Marinated anchovies
Balsamic and extra virgin olive oil

East to West Salads

Hummus, Muteb, Baba ganoush, Tabbouleh
roast Butternut squash, barley, whipped Feta with
honey mustard dressing
bacon and potato salad with truffle dressing
Smoked duck, noodle salad
Grilled beef Thai papaya salad
Moroccan couscous salad
Balsamic glazed grilled vegetables salad
Waldorf salad
Roasted beetroot and Goat cheese salad



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Hot Mezze Station

Meat sambusik
Kibbeh
Cheese sambusik
Fried dumplings
Mutton samosa
Vegetable spring roll

Outdoor BBQ station

Salmon, prawns, beef madallioins, chicken shish tawouk, lamb kebab, corn on the cob (chimichurri, tahini sauce, toum, bbq sauce, peri peri sauce)

Oozi station

Slow cooked whole lamb
Oriental rice, yoghurt raitha, tomato shathha

Turkey carving

Whole roasted maple glazed turkey
Brussel sprouts, roasted potato, buttered carrots, Traditional stuffing, cranberry sauce, giblet gravy

Indian and Asia

Butter chicken
Mutton rogan josh
Paneer makhani
Steamed rice
Nasi goreng
Chicken satay kebab with peanut sauce
Vegetable green Thai curry

Pasta Station

Penne, spaghetti, gnocchi
Tomato sauce, cream sauce, bolognaise sauce
Mushroom, broccoli, zucchini, peppers, onions, olives, sweet corn, eggplant, parmesan
prawns, chicken

Dessert

Apple praline tart
Raspberry cheesecake
Pistachio financier
Spiced caramel banana
Dulce pannacotta
Chocolate tart
Lemon mirange tart
White chocolate strawberry éclair
Mango cheese profiterole
Red velvet
Passion fruit crunchy cake
Spiced carrot cake
Selection of yule log
Panettone

Chocolate fountain

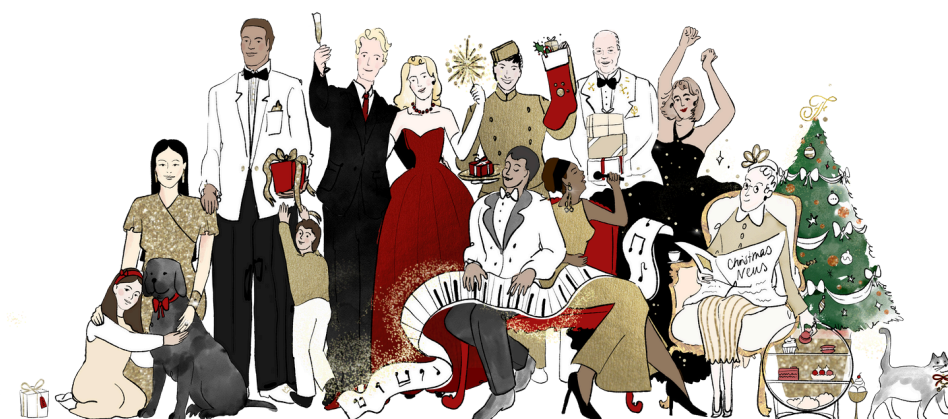
(marshmallow, sweet melon, rock melon, strawberry, crackers)

Seasonal fruit bar

(passion fruit, kiwi, plums, grapes, apples, mandarins, dragon fruit, rambutan, star fruit, lychee, strawberry, pineapple, watermelon, banana)

Kids section

French fries
Chicken tenders
Popcorn machine
Fish fingers
Sausage rolls
Mac and cheese
Buttered corn
Mashed potato
Doughnuts
Cookies
Fruit jelly
Kids candy bar



Fairmont
AJMAN

new year eve gala dinner
AT PEARL GARDEN

An evening of elegance, indulgence, and celebration awaits at Fairmont Ajman—the perfect way to welcome the New Year in unforgettable style.

31st December 2025

