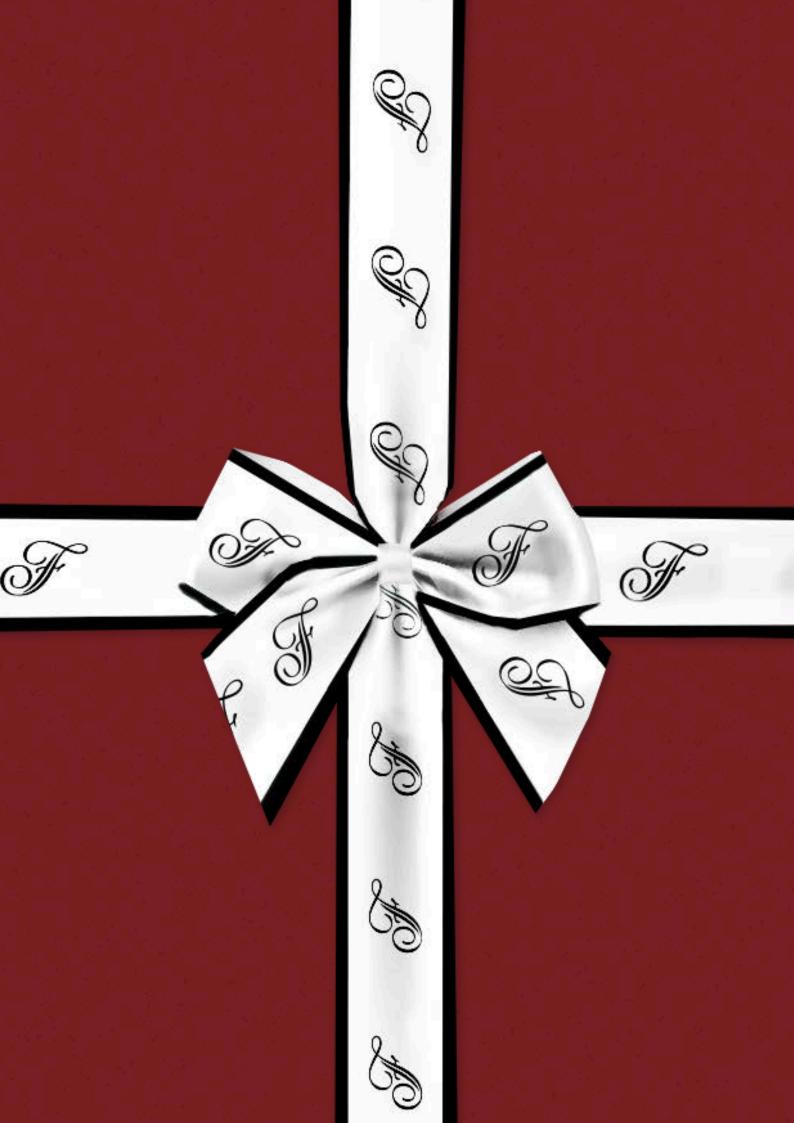


# New Year Eve GALA DINNER

Welcome 2026 in style with a spectacular beachfront celebration under the stars. Join us at Lava, for an unforgettable evening of glamour, gourmet dining, and live entertainment.

31st December 2025







# CHEF SANTA'S SELECTION OF CANAPÉS & COLD SHOOTERS

Louisiana Prawns with Green Mango Salad

Sesame Dusted Tuna with Creamy Vinaigrette

**Goats Cheese Lolly with Pistachio and Grape** 

Cauliflower Pannacotta with Wild Mushroom Ragout

Cornet of Smoked Chicken, Curried Coleslaw with Chives

**Bocconcini Mozzarella & Cocktail Tomato Skewer** 

**Shrimp Ceviche in Martini Glass** 

**Honey Dew and Blueberry Soup** 

### FRESH ORGANIC HERB GARDEN BY SANTA

Selection of Mix Lettuces Baby Corn

Plum Tomatoes Pearl Onion

Cucumber Selection of Olives

Baby Red Radish Aged Balsamic Dressing

Asparagus Walnut Herb Vinaigrette

Baby Carrots Creamy Caper Herb

Broccoli Trio Pepper Dressing





### SELECTION OF SANTA SALADS

Grilled Chicken with Grapes, Celery, Strawberries with Lemony Mango Dressing

Hot and Sour Liver with Mint, Coriander and Lime

Mix Seafood with Trio Citrus with Asparagus and Tangy Dressing

Baby Spinach with Parmesan, Air Dried Cherry Tomato and Pepperoni Crumbs / Creamy Balsamic

Roasted Duck Salad with Lychee, Pomelos and Hoisin Dressing

Thai Green Papaya Salad with Chili Springs and Peanuts

**Caramel Walnuts Waldorf Apple Salad** 

**Greek Salad with Feta Cheese** 

**Spicy Thai Beef Salad with Noodles** 

#### ARABIC CORNER

Selection of Cold Mezzeh Selection of Pickles

Hummus Olives

Babaganough Labneh

Mutable Zataar Balls

Tabouleh Labneh Balls

Fattoush Rocca Salad

Muhammara Fried Cauliflower with Tahini & Pomegranate Salad





### MIRROR/PLATTER

Salmon Gravlax / Lobster and Seafood Terrine

Smoked Salmon / Sesame Dusted Tuna with Creamy Vinaigrette

Chicken Roulade with Hoisin Sauce

Duck Liver Terrine / Chicken Tikka Roulade with Pickles

#### CHEESE DISPLAY

Gorgonzola Cheese

**Brie Cheese** 

**Camembert Cheese Gruyere** 

**Emmenthal Cheese** 

**Gouda Cheese** 

**Feta Cheese Selection of Cheese** 

**Bread Stick** 

**Crackers** 

**Grapes** 

Walnuts

# CHILLED DISPLAY: ON ICE TOWER

**Boiled seafood: Crabs** 

Half Shell Mussels

**Prawns Langoustine** 

**Lemon Wedges** 

**Capers** 

**Onion Chopped** 

**Parsley** 

**Red Vinegar** 

### BUNNY'S SUSHI BAR

Selection of Californian Maki

Salmon & Crab Maki

Nigiri Sushi (Shrimp / Salmon / Tuna)

Wasabi

Kikkoman

**Pickled Ginger** 





# ANTIPASTI FROM SANTA'S BAG

**Oven Roasted Banana Shallots** 

**Grilled Eggplant with Walnut Dressing** 

**Grilled Trio Pepper with Chilli Pepper** 

Oven Roasted Chilli Mushroom

Oven Roasted Pumpkin with Sweet Balsamic

## FROM DIBBA BAY FARM

**Oyster Station** 

**Lemon Wedges** 

Sriracha Sauce

**Dipping Oyster Mignonnette Sauce** 

# SELECTION OF SOUP

**Cream of Asparagus and Leeks Soup** 

**Classic Seafood Bisque** 

Saffron Lobster, Shrimp, Red Snapper & Vegetable Broth

Lemon / Crouton / Herb Straw / Bread Stick

# LAVA STONE MARKET CORNER

Arabic Grilled Live-Station (Lamb Kofta, Lamb Shashlik Kebabs, Chicken Satay, Beef Skewers)

Grilled Seafood Live-Station (Mussels, calamari, Fresh Tiger Prawns, Blue Crab whole, Lobster whole)

Grilled Live-Station (Beef Striploin, Beef Tomahawk, Lamb Chops)





# LIVE CARVERY BY OUR LITTLE SANTA

Oven Roasted Juicy Turkey with Cranberry Relish, Giblet Gravy, and Sautéed Brussels Sprouts

Roast Whole Lamb Ouzi with Kabsa Rice and Cucumber Yogurt Sauce

Roast Whole Salmon with Parsley Caper Butter Sauce, Carrot and Broccoli

# SELECTION OF SAUCES

**BBQ Sauce** 

Thyme Jus

**Turkey Jus** 

**Rosemary Sauce** 

**Mushroom Sauce** 

**Saffron and Caper Sauce** 

**Cranberry & Plum Red Wine Jus** 

### TEMPURA STATION

Prawn

Calamari

**Vegetables** 

Plum sauce

Tempura sauce

Lemon wedges

#### ITALIAN COUNTER

Selection of Pasta Spaghetti, Fusilli, Penne, Tagliatelle, Rigatoni

Selection of Sauces Bolognaise, Alfredo, Carbonara, and Napolitano.

Condiments of Chop Onion, Chop Garlic, Chop Tomato, Grated Parmesan, Chop Parsley, Blanched Chicken, Chop Bell Peppers Tri Color, Sliced Olives, Chop Sun Dried Tomatoes, Chop Chicken Ham, Sliced Mushroom, Ground Chili Flakes, Fresh Basil Leaves





# SELECTION OF INDIA COUNTER

Dal Makhani

Subz Biryani (Vegetable)

**Paneer Mutter Hara Pyaaz** 

Vegetable Jalfrezi

**Tandoori Chicken** 

**Butter Nan Bread** 

Condiment (Green Chutney/Mango Pickles/Raita)

# THE CHEFS' SELECTION OF GIFTS FOR CHILDREN

**Vegetable Spring Rolls** 

**Chicken Lollipop** 

**Beef Meatballs** 

**Fishcake** 

#### MAIN COURSE

Chlorophyll Crusted Lamb Chop Served on Balsamic Reduced Mint Jus with Lavender Potato

Pink Pepper Crusted Duck Served with Parsnip Roast with Orange & Star Anise Glaze

Oven Roasted Chicken Breast, Spiced Dates, Served Horns Mushroom Sauce

Beef Medallions with Pan-Fried Shitake Sauce with Char Grilled Asparagus

Pan Seared Fish with Creamy Spinach and Tomatoes

King Fish Steak with Lemon Grass Sauce

Beef Lasagne Al Forno

#### SIDE DISHES

Oven Roasted Root Vegetables with Vanilla Honey

Sautéed Potato with Onion and Parsley

**Herbed Mushroom Custard Cups** 

Fresh Grilled Corn on Cob

**Chargrilled Chestnut** 

**Steamed Rice** 





SANTA'S DESSERT BAR
Apple and Walnut Strudel
Opera Cake
Crème Brulee
Caramelized & Chocolate Croque Em Bouche Tower
Chocolate Pear Pudding
Blueberry Cheese Cake
Dobos Cake Dou Chocolate Mousse
Pana Cotta with Raspberry Sauce
Fruit Triffle
Black Forest Cake
French Pastries
Exotic Fruit Salad in Glasses
Whole Fruit Display
Om-Ali (Oven Baked Puff Pastry Pudding)
Baklawa
Shakalama
Basbousa
Gulab Jamun
Jelebi
Chocolate Fountain – Fruit Skewer, Marshmallow, Nuts, Vanilla Sauce, Chocolate Sauce, Mixed Roasted Nuts

Ice cream

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

All prices are in Dirhams and includes 7% municipality fees, 10% service charge and 5% VAT