L'ATELIER DES Chefs

New year Catering menu

2027

New Year’s Eve Celebration Feast

Premium

Premium Salads

Winter Truffle Salad (V) — artichoke, parmesan and truffle dressing

Avocado, Mango & Prawn Salad — citrus dressing and herbs

Beetroot, Orange & Goat Cheese Salad (V) — pistachio and citrus dressing

Kale, Quinoa & Pomegranate Salad (VG)

Premium Appetisers

Hamachi Crudo (GF) — citrus dressing, pickled cucumber and radish

King Crab & Avocado Tian — green apple, lime and caviar

Foie Gras Terrine — fig chutney and toasted brioche

Hummus (VG)

Muhammara (VG)

Festive Fatayer Selection — cheese, spinach and meat

Mini Kibbeh

Main Courses

Beef Wellington — mushroom duxelles, puff pastry and truffle jus

Roasted Lamb Rack (GF) — smoked aubergine purée, confit tomatoes and rosemary jus

Stuffed Vine Leaves with Meat & Lamb Chops

Roasted Sea Bass Fillet — fennel, asparagus and citrus butter

Premium Side Dishes

Truffle Potato Crown (V)

Potato Mousseline (V)

Mushroom & Herb Risotto (V)

Charred Broccolini (VG)

Confit Baby Carrots (V)

Glazed Baby Vegetables (V)

Luxury Desserts

L’Atelier Chocolate Celebration Entremet

Pistachio Raspberry Delice

Passion Fruit & Coconut Granité (VG)

Chocolate Truffles

Coconut Rochers



Optional Midnight Bites

(Add-On)

Classic — Choose Three

Mini Beef Slider

Crispy Chicken Slider

Mini Falafel Slider (VG)

Loaded Potato Croquette (V)

Mini Manakish Bites (V) — cheese and zaatar

Mini Doughnut Selection (V)

Signature — Choose Five

Braised Short Rib Slider

Truffle Fries Cup (V) — parmesan and truffle mayonnaise

Mac & Cheese Cup (V) — truffle crumb

Mini Shawarma Wrap

Mini Musakhan Roll

Chocolate Truffles

Mango Cheesecake Bites

Premium — Choose Seven

Beef Short Rib Bao

Prawn Tempura Taco — wasabi mayonnaise and slaw

Truffle Mushroom Mini Bun (V)

Premium Mini Shawarma

Mini Lamb Kofta Bite

Chocolate-Dipped Strawberries — gold finish

Pistachio Raspberry Bites

Luxury Chocolate Truffles



Optional Oriental Celebration Add-On

(Custom Add-On)

Salads & Cold Mezze

Fattoush (VG)

Tabbouleh (VG)

Hummus (VG)

Moutabbal (VG)

Muhammara (VG)

Vegetarian Vine Leaves (VG)

Hot Appetisers

Cheese Fatayer (V)

Spinach Fatayer (VG)

Meat Fatayer

Mini Kibbeh

Mini Musakhan Chicken Rolls

Cheese Sambousek (V)

Main Courses

Stuffed Vine Leaves with Meat & Lamb Chops

Mixed Grill — shish taouk, beef tikka and kofta

Slow-Roasted Lamb Shoulder — oriental spices and natural jus

Herb-Marinated Lamb Chops — smoked aubergine and rosemary jus

Halloumi & Vegetable Skewers (V)

Oriental Rice with Meat & Nuts

Optional Oriental Sweets

Mini Baklava

Maamoul — date or pistachio filling

