L'ATELIER DES Chefs

New year Catering menu

2027

New Year’s Eve Cocktail Reception

Premium

Luxury Cold Canapés

Tuna Tartare Cone — avocado cream and yuzu dressing

Hamachi Crudo Spoon — citrus dressing, pickled cucumber and radish

King Crab & Avocado Tartlet — green apple and lime

Lobster Medallion — citrus gel and herb oil

Caviar Blini — crème fraîche and chives

Luxury Hot Bites

Crispy Duck Rillette Cigar — plum gel

Mini Beef Wellington — mushroom duxelles and truffle jus

Prawn Tempura Bite — wasabi mayonnaise and lime zest

Truffle Mushroom Bite (V) — parmesan and herb cream

Mini Lamb Kofta Bite — pomegranate glaze and tahini

Premium Sliders

Braised Short Rib Slider — pickled onion and horseradish mayonnaise

Truffle Mushroom Mini Bun (V) — parmesan and rocket

Luxury Cheese Board

Artisan Cheese Selection — premium cheeses, honeycomb, fruit, chutneys and artisan crackers

Luxury Sweet Bites

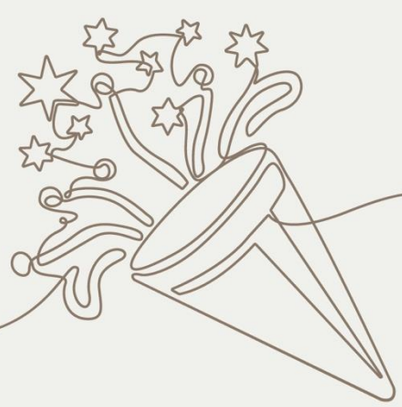
L’Atelier Chocolate Celebration Entremet — dark chocolate mousse, praline crisp and gold finish

Pistachio Raspberry Delice

Mini Lemon Meringue Tart

Coconut Rochers

Chocolate-Dipped Strawberries — gold finish



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

