

miKān

casual dining

TAKEY NEW YEAR'GALA DINNER BUFFET MENU TAKY 2025

SALAD BAR

Arugula, Ice Berg, Radicchio, Oak Leaf & Romaine
Carrot, Red Onion, Sprouts, Local Grape Tomatoes, Sweet Corn
Semi Dried Tomatoes, Marinated Olives, Parmesan Cheese, Pickled Vegetables Freshly
Baby Corn, Australian Garden Greens, French, Vinaigrette, Thousand Island, Balsamic, Mustard
Vinaigrette

ARABIC COLD STARTERS & SALADS

Vine Leaves, Baba Ganouj, Tabbouleh, Fattoush, Hummus, Beetroot Moutabal
, Muhammara, Rocca Salad Beetroot Salad, Mix Pickles & Olives, Yoghurt with Cucumber
And Dry Mint Spinach Salad, Lane with Garlic Moujadara, Spanglish,

POACHED SEAFOOD (FROM SEA TO ON ICE DISPLAY

Crabs, Mussels, Prawns Head On,
king carb leg, razor clam, baby octopus, black ,lobster ,muscle chefs choice of fish pickles ,Smoked
Salmon, Cured Baked or Marinated, Lemon Wedges, Capers, Horseradish, Silver Onion,
Cocktail Sauce and Red Vinegar with Shallots

MARINATED SALADS

Mediterranean Seafood Salad with Sundried Tomato and Herb Vinaigrette
New Potato Salad with Grain Mustard, Fried Capers and Shallots, Lemon Oil Dressing
Fennel and Citrus Salad with Grilled Local Calamari
Greek Salad, Seafood Salad with Fennel and Mary Rose Sauce
Broccolis Salad with Shaved Onion in Vinaigrette and Smoked Salmon
Beef pate with cranberry sauce
Seafood Rolled, chicken terrain

CHEESE AND FRESHLY BAKED BREAD BAR

Fine Selection of Assorted Hard and Soft Cheese, Cream Cracker and Water Biscuit
Gorgonzola Bread & Breakfast Pastry, Selection of Bread

FLAVORS OF JAPANESE

Sushi & Makimono on Counter with Condiments (Wasabi, Soy Sauce, Pickled Ginger)
Five Types of Maki Mono (California, Spicy Salmon, Bonsai, Vegetarian and Hibachi Special)
Four Types of Nigari (Salmon, Hammour)

INDIVIDUAL SALADS (TAPAS)

Spiced Chilled Watermelon Soup with Wasabi, Tempura Tofu Skewer
Teriyaki Prawns and Sweet Soya Salmon Terrine with Japanese Cucumber Remoulade,
Beef Pastrami and Braised Fennel Roll With Orange Compote, Raspberry Jam
Wild Mushroom and Leek Mini Roulade with Tomato, Parmesan and Olive Tapenade

SOUP OF THE DAY

(N)-Nuts (A)-Alcohol (V)-Vegetarian (SS)-Sesame seeds (SE)-Seafood (G)-Gluten
All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT.

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

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Lobster bisque with condiments
Lentil Soup with Condiments

LIVE CARVING OF DAY

Banana wrapped king fish whole with coconut Curry sauces (BAMBOODA)
24 hrs. Slow cooked Beef leg with side Roasted potato and wild mushroom sauce, Yorkshire pudding,
Grilled Corn on the Cob (RODA GRILL)
Roasted turkey with condiment cranberry sauce (MAIN KITCHEN)
Slow Roasted salmon whole Ouzi with oriental style seafood rice (BANQUET KITCHEN)

WESTERN MAIN COURSE

Confit Duck Legs, Mirapex & Cannelloni Beans
Chipotle Marinated Smoked Lamb Chop with Honey Cajun sauce
Pan-Seared Hammour, Lemon Zest, Artichokes, Sundried Tomato & Caper
Seared Salmon with Braised Fennel, chicken Chorizo, Pepper, Tomato Compote
Risotto with Petit Vegetables, Feta Cheese and Cherry Tomato Salsa
Beef Short Ribs in Texan BBQ Sauce
Balsamic Glaze Mushroom, Thyme.

ARABIC THEME MAIN COURSE

Shish Barak- Meat Dumplings Yogurt Stew
Seafood Biryani with Condiments
Butter Chicken with Methi Leaves
Vegetable Tagine Cous-Cous
Slow Cooked Wine Leaves
Roasted Zatter Potato
Vermicelli Rice

UNDER THE LIGHT

Seafood croquet, Seafood Money Bag, Onion Ring, Wild Mushroom Tart, Fried Sausage Blanket
Chicken Teriyaki Kebab, Seafood Mini Pie, Tomato Ketchup, Tartar Sauce, Lemon Wedges, Chili
Sauce, Mayonnaise, Mushed Peas

PASTA LIVE COOKING -1

Choice of Pasta and Sauce with Vegetables, Penne Pasta, Fettuccini Pasta
Spaghetti with Tomato Sauce and Cheese Sauce, Choice of Vegetables, Broccoli
Cauliflower], Asparagus/Mushroom, Baby Spinach

GRILLED FROM OCEAN TO PLATE

Market fresh whole 16/20 shrimp, baby Hammour, fresh bay fish
Lamb Kofta on Skewer, Lamb Kabab Zatter Marinated Lamb Chop, Lamb Kofta, beefsteak

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manakish

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Shistowok, chicken Kofta, Condiments: Lemon Butter Sauce, lemon garlic olive oil, lemon wedges

ORIENTAL LIVE STATION -2

Chicken shawarma with condiments -& live Saj and choice of Manakish

ASIAN THEME LIVE

LIVE —, Oyster, Green mussel's crab, Rockefeller
&

ASIAN THEME LIVE

LIVE noodles station

Chicken carry Cary
Beef oxtail
Dim sum
Fish sweet and sour
Thai fried rice with vegetable

KID'S PARADISE

- Tomato Ketchup/ Mustard,
. Mini Beef Burgers Penne, Bolognese Sauce, Chicken Hotdogs, Chicken Nuggets, French Fries, Fish
Fingers
. Mini Pizzas, (Kids Pastry Set Up), Assorted Mini Doughnut, Smiley Face Cookies
Chocolate Mini Brownies

MOVENPICK SIGNATURE NEW YEAR'S DESSERT

Raspberry Entremets, classic bouche, yule log
Opera cake, Cho and vanilla entremets, Assorted Slice Fruits, Pecan tarts, mango passion fruit
entremets, Chocolate tart, lemon tart, pear tart, fruit tart
Chocolate mousse with brownie shooter, strawberry shooter, and vanilla custard fruits shooter,
Carrots cake, orange lemon cake, pecan cake, Red velvet cake, Traditional saint Honoree
Black forest, Peach & vanilla mousse, Strawberry dream
Pear cream tart, Mandarin bouche, mango bouche noel,
, citrus cake, fruits cake Plum cake, New York cheesecake,
Italian tiramisu cake, fig choux,
Cherry and chocolate yule log, Orange passion cake, chocolate crunchy entremets, assorted macron,
apple strudel, bonbon chocolate, lollipops, chocolate hazelnuts, Chocolate fountain with
condiments.

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ماكان

HOT DESSERT
Sticky dates puddings
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ESPECIAL TURKISH ESPECIAL ASSERTED SWEET END

CHOCOLATE FOUNTAIN

ICE CREAM TAPENIYAKI -LIVE STATION

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