



New Year's Eve

Acts of happiness...

EAU DE VIE

Price of LBP 570,000 per person inclusive of VAT

5-Course Set Menu

Butternut Squash Velouté

Woodland mushrooms, truffles cappuccino style

Canadian Lobster

Quinoa salad with cranberries, raisins and coriander,
fresh raspberry dressing

Seared Foie Gras

Mango tartare with coriander and sweet chilli pepper,
passion fruit and cardamom sauce

Dutch Veal Mignon

Dutch veal mignon, porcini mushroom sauce,
spinach and roasted onions aumônière with glazed young vegetables

Chocolate Sensation

Roasted pineapple and Jivara chocolate cream on a spiced biscuit croquant,
lime sauce and Mauritian lemongrass ice cream

Tea or coffee with mignardises

Beverages

Open Prestige Bar Including

Our selection of French wines

One bottle of Piper Heidsieck champagne for every 4 persons

Dewar's 18 years

Remy Martin VSOP

Grey Goose vodka

Entertainment

Singer with live band

DJ

Dance show

MOSAIC

Price of LBP 310,000 per person inclusive of VAT

Festive Buffet

Beverages

Open Premium Bar Including

Our selection of Lebanese wines

One glass of Piper Heidsieck champagne per person

Dewar's 12 years

42 Below vodka

Entertainment

Singer

DJ

Belly dancer

ROSSINI

Price of LBP 230,000 per person inclusive of VAT

Zuppacremosa di Porcini

Creamy porcini mushroom soup with white truffle oil

Ostriche Servite in Ghiaccio

Fresh oysters served on a bed of ice with condiments

Tartare di Salmone

Salmon tartare with lemon juice and extra virgin olive oil

Ribeye "Rossini" con Tartufo Nero

Black Angus ribeye served with black truffles, foie gras and sautéed spinach

or

Spigola Arrosto al Forno

Oven-roasted sea bass served with roasted potatoes, cherry tomatoes, capers and olives

Dessert "Ultimo del 2018"

The ultimate sweet finale made with candied orange chocolate ganache with vanilla ice cream and a citrus chutney

Beverages

Open Premium Bar Including

Our selection of Lebanese wines

One glass of Piper Heidsieck champagne per person

Dewar's 12 years

42 Below vodka

Entertainment

International live band

DJ

CASCADE LOUNGE

À la carte New Year's Eve specialties

The Gourmet Slate

Kebbé with grilled eggplant purée and pomegranate

Duck foie gras with fig chutney brioche

Fresh goat cheese and herbs brioche

Smoked duck breast and mango chutney tart

Smoked salmon and guacamole brioche

Herbs and Curry Shrimps Cocktail

Avocado, Granny Smith apple and sour cream

Smoked Salmon Sashimi

Smoked salmon sashimi style with a seaweed mascarpone cream

Oysters Fines de Claire

6 oysters Fines de Claire n°2 (Marennes d'Oléron)
rye bread, butter, lemon and shallot vinegar

Beverages

Selection of champagne cocktails

Entertainment

Singer and pianist

AMÉTHYSTE

Price of LBP 150,000 per person inclusive of VAT

Festive assortment of canapés

Beverages

Open Premium Bar

One bottle of champagne

(for every table of 4 persons and above)

Entertainment

DJ

Dance show

GRAND BALLROOM

Your count down to 2019 begins at the Phoenicia Grand Ballroom! Celebrate your new year with live performances with Melhem Zein, Nawal Al Zoghbi and Iyam El Lira, 3 course-set menu and open bar.



New Year's Day

Acts of hope...

MOSAIC

Price of LBP 140,000 per person inclusive of VAT

Festive buffet with live cooking stations
and a special children's corner

Beverages

Open soft drinks and juices
À la carte alcoholic beverages
À la carte Bloody Mary & Mimosa station

Entertainment

Kids entertainment

ROSSINI

À la carte selection of festive Italian specialties

Beverages

À la carte

Entertainment

Kids entertainment

CASCADE LOUNGE

Early Breakfast

Price of LBP 22,000 per person inclusive of VAT
From 02:30 till 05:00

PHOENICIA GOURMET

Acts of giving...

CHRISTMAS ESSENTIALS

Homemade beech wood smoked salmon

Homemade beech wood smoked salmon heart

Roast Turkey Oriental Style

Traditional rice, dried fruits, roasted chestnuts and gravy

Traditional Roast Turkey

Baby potatoes, chestnuts and green vegetable casserole
woodland mushrooms or cranberry sauce

Roast Leg of Lamb Oriental Style

Traditional rice, dried fruits, roasted chestnuts and gravy

CHRISTMAS LOGS

Gourmet Flavour

Crispy chocolate biscuit with chestnuts, roasted pears
and caramelized vanilla cream

Gourmet Escapade

Almond biscuit with white chocolate mousse, lemon jam
and exotic fruits marmalade

Sensation & Emotion

Chocolate biscuit with creamy Sicilian pistachio mousse,
cherry and chocolate ganache

SWEET DELIGHTS

Brutti Ma Buoni

Croquants aux amandes

Panforte di Siena

Nougat with Sicilian pistachios

Stollen bread with almond paste and candied fruits

Creation 2018 - Macaron Gianduja with orange
blossom water

CHOCOLATE DELIGHTS

Le Cubique - Dark or milk chocolate
with roasted almonds

Dark chocolate with marzipan and bitter orange

Almond praline with spices

Almond praline with Colombian coffee

Dark or milk fruit mendiante

Dark, milk or white Swiss rocher