

# Samakjé

## NEW YEAR'S EVE MENU

### SEAFOOD TOWER

Chef's Selection Of  
SASHIMI - AHI TUNA, SALMON, SEA BASS  
CHILLED PRAWNS  
and  
FRESHLY SHUCKED  
FINE DE CLAIRE OYSTERS

### MEZZE

FATTOUSH  
Traditional salad comprised of 15 different  
herbs and vegetables

HUMMUS BEIRUTI  
Hummus topped with crispy fava beans,  
herbs, and olive oil

MOUTABAL  
Eggplant puree mixed with tahini,  
garlic, herbs and spices, served on a bed of  
grilled eggplant

PEPPER CLAMS  
Local clams sauteed in a black pepper sauce

LOBSTER KIBBEH  
Kibbeh stuffed with fresh lobster

PRAWNS PROVENÇAL  
Prawns sauteed in a lemon, garlic, and  
coriander sauce

### MAINS

SEA BASS FILLET  
served with grilled vegetables and  
lemon butter sauce

or  
GRILLED CANADIAN LOBSTER  
served with phoenician fries and a saffron  
butter sauce

### DESSERT

BAKLAWA CHEESECAKE

AED 950  
AED 1,050 with a bottle of Bubbly

Prices are per person and inclusive of  
5% VAT and 7% Municipality charge

Minimum 2 people

Please advise your waiter of any known allergies.