



OCEANA

*Christmas
Eve*

Ground Floor,
Hilton Dubai Jumeirah

CHRISTMAS EVE MENU

SELECTION OF ARABIC AND INTERNATIONAL BREADS

GARDE MANGER SALAD BAR

Iceberg, Lollo Rosso, Endives, Baby Spinach Arugula, Mesclum Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, Trio Of Capsicum, Radish, Marinated Beet Root
Boiled Broccoli, Boiled Cauliflower

Dressings:

Balsamic Dressing, Olive Oil, French Vinaigrette, Caesar Dressing, Thousand Laland Dressing, Ranch Dressing & Crouton

ITALIAN ANTIPASTO

Grilled Eggplant and Zucchini (V)

Slices Of Eggplant and Zucchini Grilled Until Tender and Seasoned with Olive Oil, Garlic, Fresh Herbs.

Stuffed Cherry Peppers (V)

Cherry Peppers Filled with a Blend of Cream Cheese, Herbs, and Spices.

Marinated Artichoke Hearts (V)

Artichoke Hearts Marinated in Olive Oil, Lemon Juice, Garlic, and Italian Herbs

Roasted Red Peppers (V)

Roasted Red Pepper Strips Marinated in Olive Oil, Garlic, and a Touch of Vinegar

Dressings and Dips

Tomato Pesto (V)(N), Basil Pesto (N)(V), Olive Tapenade (V), Roasted Garlic (v)



COMPOUND SALAD

Roasted Vegetable and Quinoa Salad (V)

Roasted Bell Peppers, Zucchini, Eggplant, Red Onions, Quinoa, Fresh Parsley, and White Balsamic Dressing

Kale and Brussels Sprout Salad (V)(N)

Shredded Kale, Shaved Brussels Sprouts, Dried Cranberries, Slivered Almonds, Parmesan Cheese, Honey-Dijon Vinaigrette.

Caprese Salad (V)

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Balsamic Reduction

Shrimp and Avocado Salad (S)

Poached Shrimp, Diced Avocado, Cherry Tomatoes, Red Onion, Cilantro, Lime Juice, Olive Oil

Tuna Niçoise Salad

Seared Tuna, Mixed Greens, Boiled New Potatoes, Green Beans, Cherry Tomatoes, Black Olives, Hard-Boiled Eggs, Dijon Vinaigrette.

Smoked Salmon and Dill Salad

Smoked Salmon, Mixed Greens, Capers, Red Onions, Cucumbers, Fresh Dill, Lemon-Dill Yogurt Dressing

COLD PLATTERS

Roasted Vegetable Terrine (V)

Layers of Roasted Eggplant, Zucchini, Red Bell Peppers, and Portobello Mushrooms with a Garlic Herb Cheese Spread. Serve with a Balsamic Reduction.

Beet and Goat Cheese Terrine (V)

Alternating Layers of Roasted Beets and Goat Cheese, Honey and Fresh Thyme

Tuna and Prawn Terrine (S)

Layers of Seared Tuna, Prawns, Wasabi Mayonnaise, Sesame Seeds and Fresh Cilantro

Chicken and Mushroom Terrine

Succulent Chicken Breast Layered with Wild Mushrooms and a Thyme-Infused Cream Sauce, Garnished with Fresh Parsley.

ARABIC

Hummus (V)

Creamy Blend Of Chickpeas, Tahini, Lemon Juice, Olive Oil And Garnished with Paprika and Parsley

Baba Ghanoush (V)

Smoked Roasted Eggplant, Bell Peppers, Garlic, Lemon Juice, Pomegranate Seeds and Mint

Tabbouleh (V)

Fresh Salad of Finely Chopped Parsley, Mint, Tomatoes, Bulgur Wheat, Lemon-Olive Oil Dressing

Fattoush (V)

Crisp Salad with Mixed Greens, Tomatoes, Cucumbers, Radish Dressed With Sumac and Lemon Vinaigrette, Crispy Pita Bread

Muhammara (V)(N)

Spicy Red Pepper and Walnut Dip with Pomegranate Molasses

Labneh with Za'atar (V)

Labneh Topped with Za'atar Spice and Olive Oil, Served with Sliced Cucumbers and Olives

INTERNATIONAL CHEESE SELECTION & CONDIMENTS (G)(N)

Brie Cheese, Gorgonzola, Mull Of Kintyre, Emmental , Ricotta

Condiments:

Crackers, Grissini, Lavish, Toasted Walnuts, Toasted Pecan Nuts, Dried Apricot, Dried Prunes, Fig Chutney, Apricot Chutney, Grape Chutney, Plum Chutney, Quince Jam

SEAFOOD BAR (S)

Fresh Dibba Oysters, Seafood Ceviche, Poached Crab, Poached Prawns, Green Shell Mussels, Fresh Clams

Sauces And Condiments:

Cocktail Sauce, Tartar Sauce, Shallot Mignonette, Lemon Wedges, Tabasco, Wasabi, Soy Sauce, Pepper Sauce, Chili Aioli, Horseradish, Capers, Cocktail Onions

ASSORTED TAPAS STATION

Zucchini Roll-Ups (V)

Thin Slices Of Zucchini Rolled With Ricotta and Herbs

Beet and Goat Cheese Salad (V)

Roasted Beets with Goat Cheese and Arugula

Beef Pâté

Rich Beef Pâté Served With Crackers

Chicken and Pineapple Skewers

Grilled Chicken with Chunks of BBQ Pineapple

Smoked Salmon Blinis

Small Pancakes Topped with Smoked Salmon and Crème Fraiche

Lobster Roll Bites (S)

Mini Lobster Rolls, Lemon Aioli

SOUP

Lobster Bisque (S)

Rich and Creamy Soup Made with Lobster, Cream, Sherry Vinegar

Mushroom and Barley Soup (V)

A Hearty Soup with Mushrooms, Barley, Carrots, and Celery in a Savory Broth

MAIN COURSES

Confit Duck with Orange Sauce

Garlic Mashed Potatoes, Charred Grilled Broccolini

Lamb Moussaka (N)

Couscous with Dried Fruits and Nuts

Bouillabaisse (S)

Traditional Provençal Fish Stew with a Variety of Seafood, Tomatoes, Saffron, and Herbs

Lemon Herb Roast Chicken

Roasted Brussels Sprouts

Saffron Rice(v)

Paneer Butter Masala (V)(N)

HOT POT

Gnocchi Gratin (V,G)

Tomato Salsa, Olive

LIVE COOKING

Mexican Fajitas and Burritos

Chicken, Beans, Pulled Beef, Guacamole, Tomato Salsa, Corn Salsa, Sour Cream, Tortilla Chips, Cheese Sauce

CARVING LAMP

Slow Roasted Beef Rib Eye

Yorkshire Pudding, Roasted Root Vegetables, New Potato, Peppercorn Jus, Horse Radish Sauce

Roasted Whole Turkey

Smoked Turkey Bacon Wrapped Chipolata Sausage
Turkey Stuffing, Honey Glazed Parsnip, Brussels Sprout, Celeriac, Pumpkin and Chestnuts Gratin
Saute Chestnuts, Braised Red Cabbage, Winter Vegetable Medley

Turkey Jus (G)
Apple Sauce
Cranberry Sauce

DESSERT

Big Cakes

Guanaja Traval Cake (G)(N)
Cappuccino Log(G)(N)
Strawberry Coconut Buche De Noel (G)(N)
Plum Cake (A)(G)(N)
Panettone (G)(N)(A)
Pandoro (G)(N)(A)
Chocolate Yule Log (G)(N)
Chocolate Custard Choux Noisette(G)(N)
Lemon Pie Bar (G)(N)

Individual

Guanaja Traval Cake (G)(N)
Cappuccino Log(G)(N)
Strawberry Coconut Buche De Noel (G)(N)
Plum Cake (A)(G)(N)
Panettone (G)(N)(A)
Pandoro (G)(N)(A)
Chocolate Yule Log (G)(N)
Chocolate Custard Choux Noisette(G)(N)
Lemon Pie Bar (G)(N)

Glasses

Spice Ginger Cream Brulee
Manjari Chocolate Cremeux (G)(N)
Mango Compote with Amande Mousse (G)(N)
White Chocolate Jelly with Rhubarb (G)(N)

Hot Dessert

Christmas Pudding with
Vanilla Sauce (A)(G)(N)
Spice Apple Pudding (V)(G)(N)

Fresh Fruit Salad with Berries



Season's Greetings
and a
Happy New Year

For reservation & inquiries:
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DUBAI JUMEIRAH