



OCEANA

Christmas Day
Brunch

Ground Floor,
Hilton Dubai Jumeirah

CHRISTMAS DAY BRUNCH MENU

SELECTION OF ARABIC AND INTERNATIONAL BREADS

SALAD BAR

Iceberg, Lollo Rosso, Endives, Baby Spinach Arugula, Mesculum Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, Bell Peppers, Radish, Marinated Beet Root
Broccoli, Cauliflower

DRESSINGS

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

ANTIPASTI (V)

Grilled Asparagus with Lemon Vinaigrette (V)

Lemon Vinaigrette, Grated Parmesan

Marinated Mushrooms (V)

Olive Oil, Red Wine Vinegar, Garlic and Fresh Herbs

Stuffed Mini Bell Peppers (V)

Mini Bell Peppers Filled With Ricotta Cheese and Herbs

Braised Fennel (V)

Orange Reduction, thyme

Tomato Pesto (V)(N)

Basil Pesto (V)(N)

Olive Tapenade (V)

Roasted Garlic (V)



COMPOUND SALADS

Asian Slaw Salad (V)

Shredded Cabbage, Carrots, Red Bell Peppers, Green Onions, Cilantro, Peanuts, Sesame-Ginger Dressing

Crab and Mango Salad (S)

Fresh Crab Meat, Diced Mango, Avocado, Red Bell Pepper, Cilantro, Truffle Dressing

Octopus Salad (S)

Poached Octopus, Potatoes, Red Onion, Parsley, Olives, Capers, Lemon-Olive Oil Dressing

Coronation Chicken Salad

Madras Curry Powder, Apricot Chutney, Almond Slivers, Lemon Zest

Asian Beef Salad (N)

Grilled Beef Striploin, Mixed Greens, Shredded Carrots, Thai Celery, Spring Onions, Cilantro, Fish Sauce, Peanuts

Roasted Beet Salad (N)

Roasted beets mixed with crumbled goat cheese, walnuts, and a balsamic vinaigrette

COLD PLATTERS

Spinach and Ricotta Terrine (N)

Spinach And Ricotta Cheese Layered With Roasted Red Peppers and Pine Nuts, Basil Pesto

Crab and Asparagus Terrine (S)

Fresh Crab Meat, Asparagus, Lemon Zest, Crème Fraîche, Chive and Lemon Sauce

Duck and Orange Terrine

Five Spiced Confit Duck, Orange Reduction, Thyme, Dried Apricot

Smoked Salmon and Avocado Terrine

Layers Of Smoked Salmon, Creamy Avocado, Dill Cream Cheese, Capers

ARABIC

Moutabal (V)

Creamy Eggplant Dip With Tahini, Garlic, Lemon

Warak Enab (Stuffed Grape Leaves) (V)

Grape Leaves Stuffed With Rice, Herbs, Spices

Shanklish (V)

Aged cheese rolled in za'atar, tomatoes, onions, olive oil

Hummus with Pine Nuts (V) (N)

Traditional Hummus Topped With Sautéed Pine Nuts, Olive Oil

Moussaka (Lebanese Style) (V)

Eggplant Slices Layered With Chickpeas, Tomatoes, Onions, Garlic

Rocca Salad (Arugula Salad) (V)(N)

Arugula Tossed With Cherry Tomatoes, Red Onions, Pomegranate Seeds, Toasted Pine Nuts, Lemon-Pomegranate Molasses Dressing

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 Lobster, 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

SUSHI

Traditional & Modern Accompanied

With soy sauce, wasabi, pickled ginger, takuan & chukka wakame

NIGIRI

Salmon (S)

Tuna (S)

Prawn (S)

Ebi (S)

SASHIMI

Salmon (S)

Tuna (S)

MAKI

California Maki (S)

Crab Stick, Avocado, Cucumber, Mayo & Masago

Unagi and Avocado Roll (S)

BBQ eel, Avocado, Tonkatsu sauce

Philadelphia Roll (S)

smoked Salmon, Cream Cheese, Avocado & Cucumber

Spicy Negi Toro Maki (S)

Spicy Tuna, Onion & Layu

Yasai Tempura Maki (V)

Mixed Vegetable Tempura, Roasted Sesame Seed

Kappa Maki (V)

Cucumber Maki

ASSORTED TAPAS STATION

Tomato Gazpacho Shooters (V)

Chilled Tomato Soup, Celery, Tobasco

Stuffed Cherry Tomatoes (V)

Cherry Tomatoes Filled with Herbed Goat Cheese

Roast Beef Roll-Ups

Roast Beef Rolled with Arugula and Horseradish Cream

Chicken Salad Endive Cups

Pulled Chicken, Sweet Soy, Micro Cress

Chicken And Olive Tapenade

Slow Cooked Chicken With Olive Tapenade, Caper Berries

Foie Gras And Mushroom Tartlets

Mini Pastry Shells Filled With Foie Gras and Sautéed Mushrooms

Shrimp Cocktail (S)

Iceberg lettuce, Cocktail Sauce, Paprike, Micro Cress

SOUP

New England Clam Chowder (S)

Clams, Potatoes, Onions, Celery

Tuscan Bean Soup (V)

A Hearty Soup With White Beans, Tomatoes, Kale, And Herbs

MAIN COURSES

Baked Snapper Fillet

Braised Fennels , Tomato Butter Sauce

Braised Duck Legs

Caramelized Endives, Orange Sauce (G)

Slow Cook Chicken Roulade (G)

Spring Vegetable - Polenta

Braised Lamb Shank

Roasted Root Vegetables, Mint Jus

Kadai Vegetable (V)

Subzi Tawa Pulao (V)

HOT POT

Vegetable Lagsana (G)

LIVE COOKING

Pasta Station

Penne, Spaghetti (G)

Sauce: Bolognaise, Cheese Sauce, Arrabiata Sauce

Condiments: Onion, Basil, Mushrooms, Black Olives, Chilli, Bell Peppers, Beef Bacon, Broccoli, Green Beans, Parmesan Cheese, Extra Virgin Olive Oil, Garlic

CARVING LAMP

Roasted Beef Rib (G)

Honey Glazed Root Vegetables, Roasted Baby Potatoes, Mushroom Sauce, Horse Radish Sauce

Roasted Whole Turkey

Apple Wood 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

Azelia Entertment (G)(N)

Coconut Berries Enternet (G)(N)

Cream Faaiche Cheese Cake (G)(N)

Mandarin Inspiration(G)(N)

Red Velvet Yule Log (G)

Plum Cake (A)(G)(N)

Japaniese Cheese Cake (G)

Black Forest Yule Log (G)(N)

Individual

Dulcey Strawberry And Raspberry Tart (G)(N)

White Chocolate Strawberry Éclair. G)(N)

Cherry Delice (G)

Candy Caramel Apple (G)(N)

Mince Pie (G)(N)

Gateau Concorde (G)(N)

Pandoro (G)(N)

Panettone (A)(G)(N)

Fresh Fruits (V)

Glasses

Dulcey Panna Cotta (A)(G)(N)

Biscoff Cheese Cake Pot (G)(N)

Cream Mascarpone Verrine (G)(N)

Chocolate Caramel Pot (G)(N)

Gianduja Passion Fruit Buche De Noel (G)(N)

Hot Dessert

Plum Pudding (A)(G)(N)

Spice Apple Pudding (V)(G)(N)



Season's Greetings
and a
Happy New Year

For reservation & inquiries:
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Hilton
DUBAI JUMEIRAH