



Handisan

*Christmas
Day*

Ground Floor,
Hilton Dubai The Walk

CHRISTMAS DAY BRUNCH MENU

ARABIC COLD MEZZE

Hummus (V)
Garlic Labneh (D)
Baba Ghanoush (V)
Mixed Pickles (V)
Moutabel, Fattoush (G), Tabbouleh (G)
Grilled Halloumi Cheese (D)

INTERNATIONAL CHEESE SELECTION (D)

Brie Cheese
Gorgonzola
Emmental
Mature Cheddar

Grapes, Mixed Nut, Dried Fruits, Crackers
Selection of Chutneys and Jams

FARMER TABLE (V)

Local Lettuce, Asian Mix Greens, Lolo Rosso
Carrot Julienne, Cucumber Slice, Tomato Wedges
Balsamic Dressing, Lemon Dressing, Ranch Dressing, and Olive Oil

MINIATURE SALADS

Coronation Chicken Salad (N)
Madras Curry Powder, Apricot Chutney, Almond Slivers, Lemon Zest

Tuna Carpaccio (S)
Lime Pickled Shallots, Capers



Asian Slaw Salad (V) (N)

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

Marinated Prawn, Pomelo & Cocktail Sauce (S)

COMPOUND SALAD

Octopus Salad (S)

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

German Potato Salad

Crispy Veal Bacon

Quinoa and Roasted Beet Salad with Marinated Feta (V) (D)

Grilled Peaches with Pickled Onions, Rocket, and Parmesan Cheese (V) (D)

ANTIPASTI (V)

Sautéed Herb Mushrooms

Glazed Pumpkin

Asparagus with Parmesan

Marinated Mediterranean Olives

KIDS' CORNER

Mini Pizza (V)(G) (D)

Margherita
Vegetables

Chicken Nuggets (G)

French Fries

Mini Hotdog Skewer

Ketchup and mayonnaise

Mini Burger (D) (G)

Beef Patty, Cedar Cheese, Fresh Tomato Sliced, Lettuce

DESSERTS AND SWEETS

Muffins (G)

Donuts (GO)

Marshmallow

SOUP

Creamy Pumpkin Soup (N)

Sage, Beurre Noisette, Pine Seeds

PORK STATION

Christmas Porchetta

Balsamic Glazed Carrots, Caramelized Onions and Apple

LIVE COOKING

Marinated Beef Flank

Herb Boneless Chicken Thigh

Lamb Chops

Sauces

Mushroom Sauce, Hickory BBQ Sauce, Chimichurri

CARVING

Christmas Roasted Whole Turkey

Turkey Stuffing (V)(N)

Honey Glazed Parsnip and Carrot (V)

Rosemary Roasted New Potato (V)

Truffle Gratin Dauphinoise (V)(G)

Braised Red Cabbage (V)

Brussel Sprouts (V)

Winter Vegetable Medley (V)

Cranberry Sauce and Jus (G)

MAIN

Spiced Cranberry Couscous (V)

Roasted Herb Chicken (G)

Vegetable and Parmesan Polenta

Baked Salmon (S)

Honey Orange Butter Glaze, Asparagus

Braised Lamb Leg

Mint Jus, Baby Carrots

Roasted Root Vegetables (V)

Garlic and Garden Herbs

DESSERT

Big Cakes

Azalia Entertment (G)(N)(D)

Coconut Berries Enternet (G)(N)(D)

Cream Faaiche Cheese Cake (G)(N)(D)

Mandarin Inspiration(G)(N)(D)

Red Velvet Yule Log (G)(D)

Plum Cake (A)(G)(N)(D)

Japanese Cheese Cake (G)(D)

Black Forest Yule Log (G)(N)(D)

Mini Pastries

Dulcey Strawberry and Raspberry Tart (G)(N)

White Chocolate Strawberry Éclair (G)(N) (D)

Cherry Delice (G) (D)

Candy Caramel Apple (G)(N)

Mince Pie (G)(N) (D)

Gateau Concorde (G)(N) (D)

Pandoro (G)(N) (D)

Panettone (A)(G)(N) (D)

Fresh Fruits (V)

Verrines

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

Biscoff Cheese Cake Pot (G)(N) (D)

Cream Mascarpone Verrine (G)(N)(D))

Chocolate Caramel Pot (G)(N) (D)

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

Hot Dessert

Plum Pudding (A)(G)(N) (D)

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



Season's Greetings
and a
Happy New Year

For reservation & inquiries:
Call +971 4 318 2319, WhatsApp +971 50 700 4785 or
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Hilton

DUBAI THE WALK