



MENU

Christmas Eve

COMPOUND SALAD

Honey Roasted Chicken and Pasta Salad Lime Caviar (G)

Roast Smoked Beef, Salsify and Scallions Salad

Cajun Style Baby Potato Salad with Toasted Tuna Flakes

Fennel and Apple Salad, Toasted Pine Seeds (V,N)

Wild Mushroom Salad with Parmesan Shaving and Alba Truffle Essence (V)

ASSORTED TAPAS STATION

Lemon Pepper Seared Tuna with Saffron Aioli

Beef Pastrami on Sour Dough Crisp (G)

Foie Gras Torchon with Plum Chutney on Brioche Crisp

Tandoori Chicken with Mango Chutney

Smoked Salmon Tian with Saffron Mayo Sauce

Cauliflower Panna Cotta with Sweet Mustard (V)

Semi Dried Yellow Cherry Tomato with Olive Powder (V)

Goat Cheese Roll with Beetroot Chutney (V)

Tomato and Arugula Tart, Aged Balsamic (V)





COLD PLATTERS

Poached Salmon with Fennel Salad

Chicken, Bacon and Avocado Terrine(S,N)

Mix Seafood with Smoked Salmon Terrine (S)

Smoked Duck Breast with Orange and Walnuts (N)

Roasted Quails with Pomegranate Syrup and Caramelized Fresh Figs

Marinated Squid and Octopus Lemon Grass Vinaigrette

ARABIC

Hummus (V)

Moutabel (V)

Tabouleh (V)

Fattouche (V,G)

Babaganoush (V)

Vine Leaves (V)

SALAD BAR

Iceberg, Lollo Rosso, Endives, Baby Spinach Arugula, Mesclun 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 Island Dressing, Ranch Dressing & Crouton





ANTIPASTI (V)

Balsamic Roasted Eggplant with Persian Feta (V)
Classic Tomato and Buffalo Mozzarella with Basil Pesto (V)
Char Grilled Jumbo Asparagus with Balsamic Drizzle (V)
Marinated Sweet Peppers (V)
Grilled Honey Marinated Fennel (V)

OLIVE BAR

Assorted Stuffed and Marinated Olives, Marinated Artichokes, Stuffed Spicy Peppers

INTERNATIONAL CHEESE SELECTION & CONDIMENTS (G)(N)

Brie Cheese, Gorgonzola, Mull of Kintyre, Variety of Mons Cheese, Emmental, Ricotta

Condiments


Fresh Fruits, Grapes, Cherries, Peaches and Mixed Nuts and Dried Fruits, Crackers
Flat Bread, Grissini Lavoche and 4 Kinds Of Chutneys

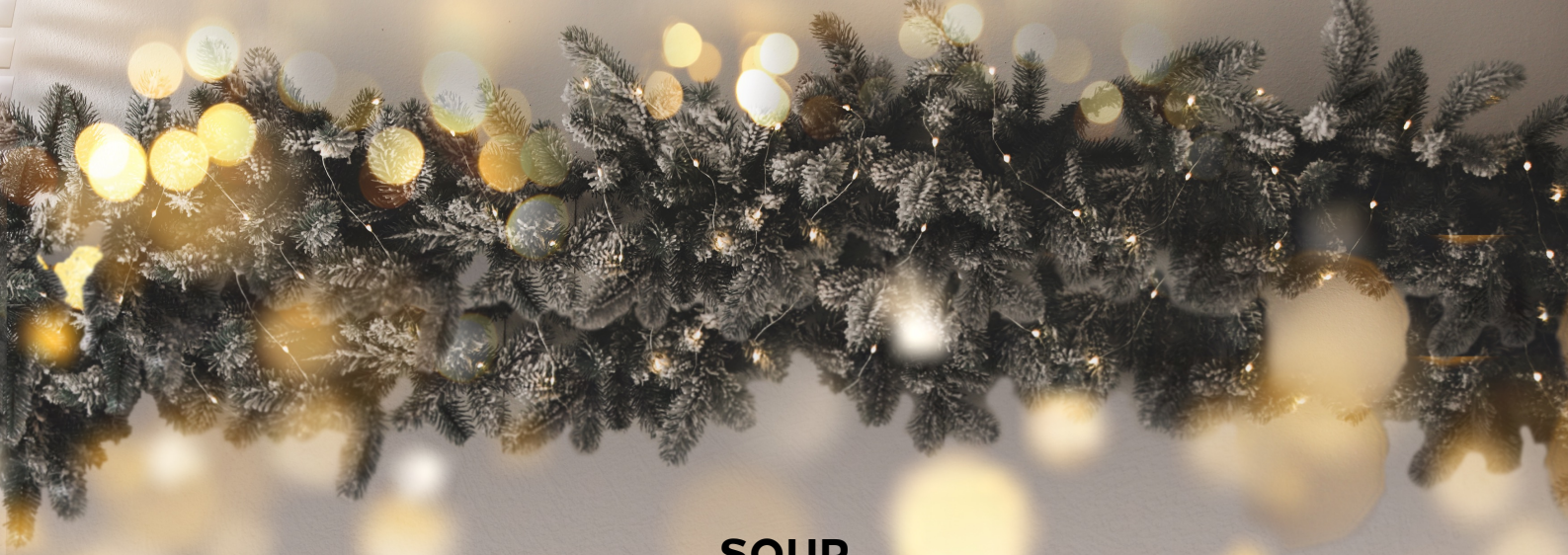
SEAFOOD BAR (S)

Poached Lobster Tail | Fresh Crab | Poached Prawns | Green Shell Mussels |
Fresh Clam | Tuna Sashimi | Salmon Sashimi | Fresh Dibba Oyster |
Selection of Seafood Ceviche

Dressings

*Cocktail Sauce/ Tartar Sauce/ Shallot Mignonette/ Lemon Wedges & Tabasco
Wasabi/ Soy Sauce/ Pepper Sauce/ Chili Aioli/Horseradish/ Capers/ Cocktail Onion*





SOUP

Cream of Wild Mushroom Velouté with Truffle Oil (V)
Traditional Beef Consommé with Garnishes

MAIN COURSE

**Roasted Chicken with Turkey Bacon, Apricot and Baby Spinach,
Saute Savoy Cabbage**

Pan Seared Sea Bass with Char Grilled Corn and Tomato Salsa (S)

Duck Leg Confit with Caramelized Chestnut and Candied Citrus Fruit Jus (N)

Braised Lamb Shank with Slow Roasted Root Vegetables and Cranberry Jus

Hyderabadi Pulao (V)


Paneer Do Pyaza (V,N)

HOT POT

Spinach and Ricotta Stuffed Cannelloni (V)(G)

LIVE COOKING

**Live Mexican Fajitas and Burritos with Guacamole, Tomato Salsa, Corn Salsa,
Sour Cream, Variety of Tortilla Chips and Hot Cheese Sauce**





CARVING LAMP

Slow Roasted Beef Rib Eye with Yorkshire Pudding

Roasted Whole Turkey

Chipolata Sausage with Turkey Bacon

*Turkey Stuffing Honey Glazed Parsnip and Carrot, Brussels Sprouts,
Rosemary Roasted New Potatoes, Celeriac, Pumpkin and Chestnut Gratin
Sautéed Chestnuts and Braised Red Cabbage, Winter Vegetable Medley,
Veal Bacon Jus (G)*

Selection of Arabic and International Breads

DESSERT

Plum Cake (A)(G)(N)

Mince Pie (G)(N)

Panettone (G)(N)(A)

Pandoro (G)(N)(A)

Stollen with Marzipan (G)(N)

Christmas Cookies (G)(N)

BIG CAKES


Pistachio Strawberry Temptation (G)(N)

La Mousse Au Citron (V)(G)(N)

Red Berry Tart (G)

Cappuccino Log (G)(N)

Chocolate Yule Log (G)(N)





INDIVIDUAL

Chocolate Custard Choux Noisette (G)(N)

Bounty Chocolate Coco (G)(N)

Pavlova Framboise (G)(N)

Berry Cheese Cake (G)(N)

GLASSES

Strawberry Coconut Buche De Noel (G)(N)

Hazel Nut Mont Blanc (G)(N)

Manjari Chocolate Cremeux

Le Blanc (G)(N)

Spice Ginger Creme Brulee

HOT PUDDING

Christmas Pudding with Vanilla Sauce (A)(G)(N)

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

(V) Vegetarian, (Pork) Contains Pork, (A) Contains Alcohol,
(N) Contains Nuts, (G) Contains Gluten, (S) Contains Shellfish

