FETA CHRISTMAS DAY BRUNCH
25/12/2023

COMPOSED SALADS

Fish and seafood

Rizo pasta, shrimp with avocado and bergamot dressing (g) (N) (V)
(Rizzo pasta, shrimp, bergamot dressing, chives)

Vegetable

Quinoa salad (V)
(Boiled Quinoa, mixed pepper, tomato, avocado, lemon dressing)

Birds

Roast turkey breast with cranberry chutney (N, D)
(Roast turkey breast, cranberry chutney, peppers, parsley)

Meat

Braised Jerusalem artichoke with roast beef and chipotle aioli
(Jerusalem artichoke, roast beef, mixed leaves and chipotle aioli)

Classic Salad

Tomato mozzarella (V, D)
(Mozzarella, pesto, daterino tomato, pine seeds, balsamic reduction)

German potato salad (V)
(Potato, bacon, shallots, vinnigraitte)

Greek salad (d) (v)
(Cucumber/ tomato/ peppers/ onion/ feta cheese/ olives)

EDGE HOTELS

INDIVIDUALS AND SHOOTERS

Wild mushroom mousseline with herb salad and truffle dressing (d) (v)
Salmon mousse with apple jelly and baby seafood (d)
Chicken quesadillas on basil cone (d)

COLD CUTS, TERRINES, BALLOTINES AND SMOKED FISH

Beef salami
Smoked salmon and goat cheese rolls (D)
Chicken mortadella

ANTIPASTI AND SALAD BAR

Vegetable

Grilled zucchini marinated (v)
Grilled peppers (v)
Stuffed olive (V)
Grilled sweet potato (v)
Suffed peppers spicy cream cheese (d) (v)

Leaves:- Red Chard, Endives red, Asian mix, frisee, baby spinach
Dressings:- truffle dressing, cocktail, blue cheese dressing, caesar, balsamic dressing
Condiments:- crudités, garlic crouton, marinated feta, cherry tomato, baby corn, anchovies.

CHEESE

brie, cheddar, emmenthal, gorgonzola, crusted goat cheese, ARABIC cheese, edam, mixed nuts, mixed jam, grissini, lavash, grapes, figs, dry fruit, celery sticks, honey, sliced baguette bread

Arabic

Hummus-Puree of chick peas, lemon & tahina
Malfoof salad- cabbage, Tomato, green capsicum
Beetroot salad-Cooked beetroot, dry mint
Zalooka-Fried eggplant, red capsicum, onion, coriander, Moroccan spices
Tabouleh
Fattoush

EDGE
HOTELS

SEAFOOD RAW BAR STATION

Clam, mussels, shrimp, crab

Condiments

Lemon wedge, lemon vinaigrette, cocktail sauce, tabasco

Carving station

Oven roasted turkey

Stuffed apple, Chestnut stuffing & Cranberry Sauce, bread sauce (N)

Braised beef

With Yorkshire pudding and mushroom Cream sauce

Freshly baked assorted fried

Pizza, kibbeh, samosa

SOUPS

Lobster bisque

With garlic & parsley crouton

Main courses western

Beef medallions (G)

With mushroom ragout and roast shallots

Chicken Parmigianino (D, N)

With buttered linguine, sun dried tomato coulis

Grilled Salmon (D) (G)

Baby vegetable, saffron sea food emulsion

Rolled Beef sausage

Rolled beef sausage with bacon

Chestnut

Caramelize Chestnut

Daoud basha (D) (v)

Meat ball, tomato sauce

Roasted new potato (V)

Thyme marinated Roasted new potato

Braised Brussels sprout (v)

Baby green cabbage

White rice (V)

Steam white rice

EDGE HOTELS

Dim Sum Selection

Chicken BBQ bun **(G)**
Seafood dumpling **(G)**

DESSERT

Whole Cakes

CHOCOLATE YULE LOG
RED VELVERT YULE LOG
CHRISTMAS CAKE
CHRISTMAS PANETTONE
TRADITIONAL PUMPKING PIE
TRADITIONAL APPLE PIE
SPICY CHOCOLATE CREAM MOUSSE CAKE

Portion Cakes

CHRISTMAS CUP CAKES
MANGO CHEESE CAKE

Shooter Glasses

CHRISTMAS CHERRY TRIFLE
GINGER BREAD AND LEMON CURD WITH BERRY SAUCE
Banana banoffe
Berry Epic Verrines

Hot Desserts

TRADITIONAL CHRISTMAS PUDDING
CHERRY CLAFOUTIS

Tour Dessert

Mixed Macaron
Cacombos

Chocolate fountain

Fresh Strawberry
Fresh Pineapple
Honey Dew
Marshmallows
Madeline