

miKān

casual dining

Christmas brunch 2025

SALAD BAR

Arugula, Ice Berg, Radicchio, Oak Leaf & Romaine
Carrot, Red Onion, Sprouts, Local Grape Tomatoes, Sweet Corn
Semi Dried Tomatoes, Marinated Olives, Parmesan Cheese, Pickled Vegetables Freshly
Baby Corn, Australian Garden Greens, French, Vinaigrette, Thousand Island, Balsamic, Mustard
Vinaigrette

ARABIC COLD STARTERS & SALADS

Vine Leaves, Baba Ganouj, Tabbouleh, Fattoush, Hummus, Moutabal
, Muhammara, Rocca Salad Beetroot Salad, Mix Pickles & Olives, Yoghurt with Cucumber
And Dry Mint, Lane with Garlic Moujadara, Spanglish,

POACHED SEAFOOD (FROM SEA TO ON ICE DISPLAY

Mussels, Prawns Head On,
king carb leg, razor clam, baby octopus, black ,lobster ,muscle chefs choice of fish pickles ,Smoked
salmon gravlax, Cured Baked or Marinated, Lemon Wedges, Capers, Horseradish, Silver Onion,
Cocktail Sauce and Red Vinegar with Shallots

MARINATED SALADS

Mediterranean Seafood Salad with Sundried Tomato and Herb Vinaigrette
New Potato Salad with Grain Mustard, Fried Capers and Shallots, Lemon Oil Dressing
Fennel and Citrus Salad with Grilled Local Calamari
Greek Salad, Seafood Salad with Fennel and Mary Rose Sauce
Broccolis Salad with Shaved Onion in Vinaigrette and Smoked Salmon
Beef pate with cranberry sauce
Seafood Rolled, chicken terrain

CHEESE AND FRESHLY BAKED BREAD BAR

Fine Selection of Assorted Hard and Soft Cheese, Cream Cracker and Water Biscuit
Gorgonzola Bread & Breakfast Pastry, Selection of Bread

FLAVORS OF JAPANESE

Sushi & Makimono on Counter with Condiments (Wasabi, Soy Sauce, Pickled Ginger)
Five Types of Maki Mono (California, Spicy Salmon, Bonsai, Vegetarian and Hibachi Special)
Four Types of Nigari (Salmon, Hammour)

INDIVIDUAL SALADS (TAPAS)

Spiced Chilled Watermelon Soup with Wasabi, Tempura Tofu Skewer
Teriyaki Prawns and Sweet Soya Salmon Terrine with Japanese Cucumber Remoulade,
Beef Pastrami and Braised Fennel Roll With Orange Compote, Raspberry Jam
Wild Mushroom and Leek Mini Roulade with Tomato, Parmesan and Olive Tapenade

SOUP OF THE DAY

(N)-Nuts (A)-Alcohol (V)-Vegetarian (SS)-Sesame seeds (SE)-Seafood (G)-Gluten
All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT.

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

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Classic Chicken Vegetable Soup
Minestrone Soup with Condiment

LIVE CARVING OF DAY

Banana wrapped king fish whole with coconut Curry sauces (BAMBOODA)
24 hrs. Slow cooked Beef leg with side Roasted potato and wild mushroom sauce, Yorkshire pudding,
Grilled Corn on the Cob (RODA GRILL)
Slow Roasted salmon wellington (MAIN KITCHEN)
Roasted turkey with condiment cranberry sauce (MAIN KITCHEN)
Slow Roasted chicken whole staffed with oriental chicken rice Ouzi style (BANQUET KITCHEN)

WESTERN MAIN COURSE

Confit Duck Leg s, Mirapex & Cannelloni Beans
Pan-Seared Hammour, Lemon Zest, Artichokes, Sundried Tomato & Caper
Seared Salmon with Braised Fennel, chicken Chorizo, Pepper, Tomato Compote
Risotto with Petit Vegetables, Feta Cheese and Cherry Tomato Salsa
grilled chicken BBQ
Beef Short Ribs in Texan BBQ Sauce
Balsamic Glaze Mushroom, Thyme.

ARABIC THEME MAIN COURSE

Kosa bi alaban - Meat Dumplings Yogurt Stew
Vegetable Biryani with Condiments
Butter Chicken with Methi Leaves
Fish iraqi masgouf
Chicken Molokhia
Slow Cooked Wine Leaves / staffed cabbage
Roasted Potato
Vermicelli Rice

UNDER THE LIGHT

Seafood croquet, Seafood Money Bag, Onion Ring, Wild Mushroom Tart, Fried Sausage Blanket
Chicken Teriyaki Kebab, Seafood Mini Pie, Tomato Ketchup, Tartar Sauce, Lemon Wedges, Chili
Sauce, Mayonnaise, Mushed Peas

PASTA LIVE COOKING -1

Choice of Pasta and Sauce with Vegetables, Penne Pasta, Fettuccini Pasta
Spaghetti with Tomato Sauce and Cheese Sauce, Choice of Vegetables, Broccoli
Cauliflower], Asparagus/Mushroom, Baby Spinach

Live mussel pot
With condiments

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GRILLED STATION

Market fresh whole 16/20 shrimp, baby Hammour, fresh bay fish
Lamb Kofta on Skewer, Lamb Kabab & fat Marinated, Lamb Chop, beefsteak
Two type Marinated of chicken
Condiments: Lemon Butter Sauce, lemon garlic olive oil, lemon wedges

ORIENTAL LIVE STATION -2

Chicken shawarma with condiments -& grilled kibbeh
Grilled corn, Grilled Chestnut,

ASIAN THEME LIVE

LIVE noodles station

Chicken carry Cary
Beef oxtail
Dim sum
Fish sweet and sour
Thai fried rice with vegetable

KID'S PARADISE

Tomato Ketchup/ Mustard,
. Mini Beef Burgers Penne, Bolognaise Sauce, Chicken Hotdogs, Chicken Nuggets, French Fries, Fish
Fingers
. Mini Pizzas, (Kids Pastry Set Up), Assorted Mini Doughnut, Smiley Face Cookies
Chocolate Mini Brownies

DESSERT

Raspberry Entremets, yule log classic
Opera cake, , Assorted Slice Fruits, Pecan tarts, mango passion fruit entremets, Chocolate tart,
lemon tart, fruit tart
Bitter Chocolate mousse, Carrots cake, orange chocolate cake, Red velvet, Traditional saint Honoree
Black forest, Peach & vanilla mousse, Strawberry dream
Cherry panna cotta, baked yogurt pudding, bouche noel,
, Love cake, New York cheesecake, choux bun, pantone
Nicaraguan coffee Tiramisu, Asst choux, cream brulee, sago pendent, mince pie,

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Cherry and chocolate yule log, Orange passion cake, chocolate crunchy entremets, assorted macron,
apple strudel, lollipops, chocolate hazelnuts,
HOT DESSERT
Christmas pudding, Umali, sticky toffee pudding

ESPECIAL TURKISH ESPECIAL ASSERTED SWEET END

CHOCOLATE FOUNTAIN

ICE CREAM TAPENIYAKI -LIVE STATION

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