

# CHRISTMAS BRUNCH

## FAMILY STYLE FESTIVE STARTERS SELECTION

### Oysters

With shallots vinegar, lemon wedges, salted butter & melba toast

### Fruits De Mer stand

Sand lobster, prawns, mussels, clams, Bulot/sea snail

### Seafood

Crab, spinach & sundried tomato roulade

### Foie gras terrine

Served on spice bread with fig marmalade

### Roast pear

With beef bresaola, rocket leaves & parmesan flakes

### Wagyu beef carpaccio

With shallots & truffles vinaigrette

### Antipasti

Grilled & marinated portobello, artichoke, zucchini, coloured peppers, eggplant, asparagus

### Tapenade spread

With kalamata olive, sundried tomato, artichoke & pesto

### Frisee & mache salad

With croutons, roasted pine nuts & walnut oil dressing

### Bread basket

Bread roll selection & grissini

AED 399 per person with soft beverages | AED 499 per person with house beverages  
AED 709 per person with premium beverages

Please inform us of all allergies and dietary requirements. Should you require further information regarding the dishes on our menu, we would be delighted to offer our assistance.

## FESTIVE LIVE STATION & CARVING

### **Scottish salmon darts**

With fresh dill beurre blanc

### **Prestige whole roast turkey carving**

With traditional condiments, giblet & jus

### **Roasted prime rib**

With green peppercorn sauce, yorkshire pudding

### **Pansotti ricotta & spinach**

With truffle cream

## MAIN COURSE

### **Herbs crust rack of lamb**

With beetroot infused lamb jus

### **Roast duck magret**

With caramelized apple & cider cream

### **Line caught sea bass**

Baby spinach, roast grapes tomato with white wine cream foam

### **Roast guinea fowl forestiere**

With braised leek & jus

### **Braised spiced red cabbage**

### **Herbs gnocchi**

Wild mushroom ragout, chestnut

### **Sweet potato casserole**

### **Herb roasted potatoes**

### **Cranberry sauce**

## DELIGHTFUL FESTIVE DESSERTS

Mince pie

Stollen

White chocolate mousse, raspberry centre

Milk chocolate & passionfruit yule log

Orange chocolate cake

Cinnamon sable, apple mousse

Macarons

Saffron crème brûlée

Chocolate trio cake

Almond frangipane & morello cherry tart

Hazelnut pana cotta shooter

Vanilla & gingerbread mousse

X-mas pudding & white chocolate orange cream

Raspberry almond ivory chocolate yule log

Mango raspberry cheese yule log

Red velvet yule log

Santa chocolate fondue with condiments

Crepes suzette

## HOUSE BEVERAGES

### Beer

Heineken Bottle  
Corona Bottle

### Sparkling Wine

Atto Primo Brut

### Red Wine

Cuvée Sabourin Merlot

### White Wine

Cuvée Sabourin Sauvignon Blanc

### Rosé Wine

Cuvée Sabourin Rosé Blush

### Whiskey

Dewar's White Label

### Vodka

Skky

### Gin

Bombay Sapphire

### Tequila

El Jimador Blanco

### Rum

Bacardi Carta Blanca

## PREMIUM BEVERAGES

### Beer

Heineken Bottle  
Corona Bottle

### Champagne

Moët & Chandon Brut Impérial

### Sparkling Wine

Zonin 1821 Prosecco Brut DOC

### Red Wine

Lupi Reali, Montepulciano

### White Wine

Fuzion Chenin Sauvignon Blanc

### Rosé Wine

Gérard Bertrand Gris Blanc

### Whiskey

Chivas Regal 12 Year Old

### Vodka

Grey Goose

### Gin

Gin Mare

### Tequila

Patrón Silver

### Rum

Havana Club Anejo