



ARMANI / MEDITERRANEO

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CHRISTMAS EVE DINNER

AED 399 PER PERSON

COLD SHOW KITCHEN

JAPANESE STATION

Creative and Fresh California Maki Roll, Vegetable Roll, Spicy Tuna Roll, Served with Pickled Ginger, Soy Sauce and Wasabi

Seaweed Salad (S, SB, SS)

ARABIC COLD MEZZE

Grilled Eggplant with Tahina, Garlic and Seared Artichoke (V, D, SP, SS)

Beetroot Labneh, Yoghurt, Beetroot and Mint (V, D)

Cumin Hummus, Extra Virgin Olive Oil and Paprika (V, SP, SS)

Vine Leaves with Vegetables (V, SP)

Mohammara, Spicy Bread with Tomato Paste (V, G, N, SS)

SAVORY STATION

Mini Cone with Prawn Mousse, Shimeji Mushroom (S, E, D, G)

Quiche with Bacon, Scamorza Cheese and Basil (E, D, G, SP)

Vol-Au-Vent, Lobster and Vegetables Ratatouille (S, E, D, G)

Bruschetta with Tomato Concasse and Olive Oil (V, G)

SEAFOOD BAR

Lobster Tail, Poached Scallops, Prawns, Smoked Salmon

COLD CUTS

Homemade Vegetable Terrine (E, D, C), Foie Gras Terrine (SP), Beef Bresaola (SP)

CONDIMENTS

Pickled Onion (SP), Sour Cream (D), Capers (SP), Cocktail Sauce (E, SP)

BREAD SELECTION

Baguette, White Loaf, Focaccia, Bretzel, Bread with Olives, Wheat Loaf, Bread with Sesame, Bread with Sundried Tomato, Served with Unsalted Butter

(S) SEAFOOD (H) HEALTHIER OPTION (V) VEGETARIAN (A) ALCOHOL (P) PORK (N) NUTS (D) DAIRY (G) GLUTEN (C) CELERY (E) EGG (M) MUSTARD (SP) SULPHUR (SB) SOYBEANS (SS) SESAME SEEDS

All quoted prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)
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GREEN LEAVES

Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves, Chicory Salad, Spinach, Frisee, Endives,
Lollo Rosso, Radicchio, Boston Lettuce, Romaine Lettuce

VEGETABLES

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn, Orange, Red Radish, Melon,
Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS

Balik Salmon, Mortadella Chicken Cubes. Turkey cubes.

DRESSINGS with OIL and VINEGAR selections

Lemon Dressing, Balsamic Dressing, Olive Oil and Vinegar from Spain and Greece

ANTIPASTI BAR

Marinated Parmesan Cheese ^(D), Pesto Marinated Grilled Capsicum ^(V, N, D)

Balsamic Grilled Eggplant, Basil Pesto ^(V, D, N), Kalamata Olives ^(SP), Borettane Onions ^(SP)

Sun Dried Tomato Paste, Olive Tapenade ^(SP) ^(V, S, D), Cipollini Onions ^(SP)

Cheese Stuffed Capsicum ^(D), Balsamic Glazed Mushroom, Sun Dried Tomatoes ^(SP)

Marinated Anchovies ^(SP,S), Feta Cheese Stuffed Olives ^(D), Crostini Sticks Long ^(E,G)

Crostini Sticks Short ^(E, G), Parmesan Shortbread ^(E, D, G), Lavash ^(E,G)

HOT SHOW KITCHEN

RISOTTO LIVE STATION

Acquerello Risotto with Sea Food. Black Truffle and Mushroom ^(D, C)

PASTA LIVE STATION

Pasta Selection ^(G) with a Choice of Sea Food. Chicken, Mushroom and Vegetables, Cream Sauce ^(D)
or Tomato Sauce ^(C)

FOIE GRAS LIVE STATION

Served with Marmalade, Cranberry Bread, Fig and Sweet Potato Puree and Parsnip puree

Thyme Brioche ^(E, D, G, SP)

SIDE DISHES

POTATO

Spicy Paprika Roasted Potatoes with Onion ^(V)

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GRATIN

Pasta Gratin with Tuna, Green Peas and Crispy Parmesan (S, G, D)

Cheesy Root Vegetable Gratin with Béchamel Sauce (V, G, D)

SAUTEE VEGETABLES

Spanish Beef Chorizo and Chickpeas (SP)

Eggplant Caponata with Tomato Sauce and Pine Nuts (V, N, C, SP)

Greek Style Green Beans with Onion and Feta Cheese (V, D)

•Mediterranean Crispy Lemon Roasted Broccoli with Red Pepper Flakes and Feta (V, D)

Toasted Chermoula Vegetables (V)

PUREE

Sweet potato purée with sage (V, D)

GRAINS

Herbs Mushrooms Barley with Baby Spinach and Basil (V)

Spanish Farro Stew with Zucchini, Bell Pepper and Chilli Flakes (V, C, G, SP)

FRIED ITEMS

Camembert Bites (V, D, G, SB)

Deep Fried Beef Meat Ball with Potato (E, G, SB)

Lobster Arancini (S, E, D, C, G, SB)

SOUP STATION

Tuscan Ribollita Soup with Cannellini Beans and Beef Pancetta (C)

Pumpkin velouté with Chestnuts and Sage Croutons (V, D, C, G)

MINI PIZZA

Margherita Pizza (D, G, C)

Seafood Pizza (S, D, G, C)

Vegetables Pizza (V, D, G, C)

Beef Peperoni Pizza (D, G, C, SP)

CARVING STATION

Salt-crust baked Seabass Baked Marinated with Pommery Mustard (G, M)

Roasted Whole Turkey Served with Brussels Sprouts, Roots Vegetables, roasted chestnut, Cranberry Sauce and

Gravy (G, M, SP)

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HOT MAINS

MEAT

Chermoula marinated lamb chop with caponata vegetables (C, G, SP)

Barbeque Beef Short Ribs with broccolini, asparagus and cherry tomato (G, C, SP)

FISH

Grilled salmon with lemon butter sauce, Taggiasca Olives and Capers and heirloom tomato (S)

Spanish Braised Octopus with Spring Onion, Paprika and Potato (S, C)

POULTRY

Moroccan Chicken Tajine with Vegetables, Olives, Paprika and Cumin (C, SP)

VEGETARIAN

Ricotta & Spinach Ravioli with Cream, Mushroom and Sundried Tomato (V, E, D, G)

Eggplant Parmigiana with Mozzarella Cheese and Tomato (V, D)

RICE

Middle Eastern Rice Pilaf with Peas, Carrots and Nuts (V, N, D)

SELECTION of BEILLEVAIRE FRENCH CHEESES

Served with Grapes, Quince Marmalade, Basil Crackers, Marmalade, Mix Nuts, Natural Honey

PASTRY SELECTION

ACTION STATION

Crêpe or waffle (D, G, E)

Sauces: Nutella, Whipped Cream, Vanilla Sauce, Berry Coulis, Chocolate Sauce

DESSERT OF THE DAY

Christmas Butter pudding (D, G, E, N)

Chocolate moelleux with vanilla ice cream (D, G, E)

DESSERTS DISPLAY

Panettone chocolate shooter (D, G, E, N)

Berry Charlotte shooter (D, G, E, N)

Tiramisu (D, G, E)

White chocolate cheesecake (D, G, E, N)

Chocolate choux duo (D, G, E)

Exotic Christmas sphere (D, E)

Speculoos cake (D, G, E, N)

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DESSERT COUNTER

4 types of Macarons (D, E, N)

4 types of Armani cookies (D, G, E, N)

Chocolate praline tartlet (D, G, E, N)

Linzer raspberry tart (D, G, E, N)

Seasonal fruit tartlets (D, G, E, N)

Vanilla crème brulee, berries skewer (D, E)

Assorted Lollipop (D, G)

Chocolate bars (D, N)

ICE CREAM

Served with waffles mini cones, candies, crumble and chocolate pearls

FRUIT COUNTER

Whole fruit (3 kind)

Sliced fruit (4 kind) Melon – watermelon – pineapple

Forest berries basil

Seasonal fruit Brunoise

Gaspacho strawberry watermelon

Exotic fruit display on ice (rambutan, lychee, passion fruit ...)

ORIENTAL CORNER

4 types of Madjool dates

Arabic sweet selection (D, G, N)

PANETTONE STATION (D, G, E, N)

Served with sauce

Marzipan Stolen

KIDS BUFFET

Chocolate fountain served with condiments (marshmallow, strawberry and brownies)

Candy selections and popcorn cone

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