

A close-up photograph of a golden Christmas tree. The tree is constructed from numerous small, bright lights and shimmering ornaments, creating a dense, sparkling effect. It is set against a background of a textured, gold-colored fabric that has been draped to create deep, soft folds. The lighting is warm and focused, highlighting the intricate details of the tree and the texture of the fabric. The overall mood is festive and elegant.

ARMANI / MEDITERRANEO

# FESTIVE BRUNCH

AED 399 PER PERSON  
AED 549 PER PERSON INCLUSIVE OF SPARKLING WINES  
AND HOUSE BEVERAGES

## COLD SHOW KITCHEN

### OYSTER DISPLAY

Fine de Claire oysters served with Tabasco, Shallot Vinaigrette, Marinara Sauce, Apple Cider Vinegar, Chives

### JAPANESE STATION

California and Assorted Maki Rolls, Vegetable Roll, Spicy Tuna Roll, served with Pickled Ginger, Soy Sauce and Wasabi

Beef Tataki with Soy Sauce and Grated Ginger (SB)

Chicken Katsu Salad with Mixed Lettuce, Ponzu Sauce and Bell Peppers (S, G, SP, SS)

Seaweed Salad (V, G, E, N)

### NIGIRI LIVE STATION

Tuna and Salmon served with Soy Sauce and Wasabi

### ARABIC COLD MEZZE

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

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

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

Vegetable Stuffed Vine Leaves (V, SP)

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

### SAVOURY STATION

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

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

Vol-Au-Vent I Lobster and Vegetable 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), Duck pâté en croute (SP), Beef Bresaola (SP)

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(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

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## CONDIMENTS

Pickled Onions <sup>(SP)</sup> , Sour Cream <sup>(D)</sup> , Capers <sup>(SP)</sup> , Cocktail Sauce <sup>(E, SP)</sup>

## MEDITERRANEAN SALAD

Cold Lobster Salad with Celery, Mayonnaise and Lemon Juice <sup>(S, E, C)</sup>

Roasted sweet potato, arugula salad and chestnuts <sup>(V, N, D)</sup>

Brussels sprouts with roasted salmon salad, Asparagus, Radish and Spring Onions <sup>(M, SP)</sup>

Foie gras parfait, green pea purée <sup>(D, SP)</sup>

Watermelon and feta cheese <sup>(D, V)</sup>

## BREAD SELECTION

Baguette, Selection of Loaf bread, Focaccia, Pretzels, Olive-stuffed, Sesame sprinkled, Sundried tomato-stuffed, Served with Unsalted Butter

## GREEN LEAVES

Mixed Greens, Rocket, Kale, Baby Gem Lettuce, Oak Leaf, Chicory, Spinach, Frisée, Endive, Lollo Rosso, Radicchio, Boston Bib Lettuce, Romaine

## VEGETABLES

Cherry Tomatoes, Beansprouts, Cucumber, Cauliflower, Avocado, Sweetcorn, Orange, Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper, Cubed Beetroot, Celery, Red Onion, Baby Carrot

## PROTEINS

Balik Salmon, Mortadella Chicken Cubes

DRESSINGS with OIL and VINEGAR selection

Lemon Dressing, Balsamic Dressing, Olive Oil, Greek and Spanish Vinegar

## BURRATA STATION

Burrata Cheese with Heirloom Tomatoes, Basil Pesto and Roasted Eggplant <sup>(V, N, D)</sup>

## ANTIPASTI BAR

Marinated Parmesan Cheese <sup>(D)</sup> , Pesto-marinated Grilled Bell Pepper <sup>(V, N, D)</sup>

Balsamic Grilled Eggplant, Basil Pesto <sup>(V, N, D)</sup> , Kalamata Olives <sup>(SP)</sup> , Borettane Onions

Sundried Tomato Paste, Olive Tapenade <sup>(V, S, D)</sup> , Cipollini Onions <sup>(SP)</sup>

Cheese-stuffed Bell Pepper <sup>(D)</sup>, Balsamic Glazed Mushroom, Sundried Tomatoes <sup>(SP)</sup>

Marinated Anchovies <sup>(S, SP)</sup> , Feta-stuffed Olives <sup>(D)</sup> , Crostini <sup>(G)</sup>

Crostini <sup>(G, E)</sup> , Parmesan Shortbread <sup>(D, G, E)</sup> , Lavash <sup>(G, E)</sup>

Cranberry, gingerbread and chocolate cake <sup>(D, G, E)</sup>

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## HOT SHOW KITCHEN

### RISOTTO LIVE STATION

Acquerello Risotto with Seafood, Black Truffle and Mushrooms (S, D, C)

### PASTA LIVE STATION

Pasta Selection (G) with a Choice of Seafood, Chicken, Mushroom or Vegetables, Cream Sauce (D)  
or Tomato Sauce (C)

### FOIE GRAS LIVE STATION

Served with Marmalade, Cranberry Bread, Fig and Sweet Potato Purée, Parsnip purée Thyme

Brioche (E, D, G, SP)

### SIDE DISHES

#### POTATO

Baked Potato with Sour Cream and Chives (V, D)

#### PIE

Shepherd's Pie with Beef, Mashed Potato, Green Peas, Carrot and Rosemary (D, G)

Greek Baked Chicken Wings with Tzatziki Sauce (D)

#### GRATIN

Baked Cauliflower Casserole with Mozzarella Cheese (V, D)

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

#### SAUTEE VEGETABLES

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

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

Grilled Corn On The Cob with Herb Butter (V, D)

Toasted Chermoula Vegetables (V)

#### PUREE

Truffle mashed Potatoes with Spinach (V, D)

#### GRATIN

Herb and mushroom Barley with Baby Spinach and Basil (V)

#### FRIED ITEMS

Camembert Bites (V, D, G, SB)

Deep-fried Beef Meatballs with Potato (E, G, SB)

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

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### MINI PIZZA

Margherita Pizza (D, G, C)

Seafood Pizza (S, D, G, C)

Vegetable Pizza (V, D, G, C)

Beef Pepperoni Pizza (D, G, E)

### KIDS CORNER

Fish Fingers, Tartare Sauce (S, D, G, E)

French Fries (SB)

Crispy Chicken Nuggets (D, G, E)

Mini Beef Slider with French Fries (D, C, G, SP)

## PASTA AS PER GUEST REQUEST FOR KIDS

### CARVING STATION

Salmon Fillet in Pommery Mustard Salt Crust with Lemon Butter Sauce (S, D, M)

Roasted Whole Turkey Served with Brussels Sprouts, Root Vegetables, Cranberry Sauce and

Gravy (G, M, SP)

### HOT MAINS

#### MEAT

Barbeque Beef Short Ribs with Baby Carrot, Broccoli and Tomato (G, C, SP)

Grilled Lamb Chop with Thyme Jus, Carrot and Parsnip

#### FISH

Pan Seared Sea bream with Cannellini Beans, Lemon and Plum Tomatoes (S, SP)

Lobster and Shrimp Thermidor with Cheese and Basil (S, D, C)

#### POULTRY

Mediterranean Style Chicken Stew with Bell Peppers, Potato and Coriander (C, SP)

#### VEGETARIAN

Fusilli Pasta with Spring Vegetables, Creamy Pesto, Asparagus and French Beans (V, N, D, G)

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

#### RICE

Mushroom Pulao with Ginger, Cumin and Cardamom (V, D)

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LIVE BBQ STATION

FISH

(Salmon, Sea bass, Prawns, Seafood Skewers, Red Mullet, King Fish)

MEAT

(Beef Tenderloin, Lamb Chops, Lamb Kofta, Beef Kebab, Lamb Kabab,

POULTRY

(Shish Taouk, Chicken Kofta, Drumstick, Tandoori Chicken)

MEDITERRANEAN GRILLED VEGETABLES

SELECTION of MEDITERRANEAN CHEESES

from Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil

Crackers, Marmalade, Mixed Roasted Nuts, Natural Honey and Truffle Honey from Spain

EGG SPECIALITIES (UPON REQUEST)

**PASTRY SELECTION**

ACTION STATION

Crêpes Suzette, served with orange zest, whipped cream or vanilla sauce (D, G, E, N)

Champagne sabayon, forest berries (ALCOHOL) (D, G, E, N)

DESSERT OF THE DAY

Chocolate Moelleux (D, G, E)

Mini Umali (D, G, N)

Turkish konafa (D, G, N)

DESSERTS DISPLAY

Chocolate hazelnut cake (D, E, N)

Tiramisu (D, G, E)

Paris-Dubai choux with sesame (D, G, E, N, SE)

Armani gold-topped cheesecake (D, G, E, N)

Vanilla millefeuille (D, G, E)

Chocolate panettone shooter (D, N, E, G)

Strawberry baba with Chantilly cream (D, G, E)

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## DESSERT COUNTER

4 types of Macarons (D, G, E)

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

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

Lemon meringue tartlet (D, G, E, N)

Forest berry tart (D, G, E, N)

Vanilla crème brûlée, fresh berry skewer (D, E)

Assorted Lollipops (D, G)

Chocolate bars (D, N)

## ICE CREAM

Served with waffles mini cones, candies, crumble and chocolate pearls (D, G, E, N)

## FRUIT COUNTER

Whole fruits

Sliced fruits (4 kind) Melon – watermelon – pineapple

Forest berries with basil

Seasonal fruit brunoise

Strawberry and watermelon gazpacho

Exotic fruit display (rambutan, lychee, passionfruit ...)

## ORIENTAL CORNER

4 types of Medjool dates (N)

Arabic sweets selection (D, G, N)

## PANETTONE STATION (D, G, E, N)

Served with sauce

Marzipan Stollen

## KIDS BUFFET

Chocolate fountain with condiments (marshmallows, strawberries and brownies)

Chocolate chip cookies (D, G, E, N)

Candy selection and popcorn cones

## BRUNCH INCLUSIVE OF CHRISTMAS KID'S ACTIVITY

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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

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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 <sup>(D)</sup>, Pesto Marinated Grilled Capsicum <sup>(V, N, D)</sup>

Balsamic Grilled Eggplant, Basil Pesto <sup>(V, D, N)</sup>, Kalamata Olives <sup>(SP)</sup>, Borettane Onions <sup>(SP)</sup>

Sun Dried Tomato Paste, Olive Tapenade <sup>(SP)</sup> <sup>(V, S, D)</sup>, Cipollini Onions <sup>(SP)</sup>

Cheese Stuffed Capsicum <sup>(D)</sup>, Balsamic Glazed Mushroom, Sun Dried Tomatoes <sup>(SP)</sup>

Marinated Anchovies <sup>(SP,S)</sup>, Feta Cheese Stuffed Olives <sup>(D)</sup>, Crostini Sticks Long <sup>(E,G)</sup>

Crostini Sticks Short <sup>(E, G)</sup>, Parmesan Shortbread <sup>(E, D, G)</sup>, Lavash <sup>(E,G)</sup>

## HOT SHOW KITCHEN

### RISOTTO LIVE STATION

Acquerello Risotto with Sea Food. Black Truffle and Mushroom <sup>(D, C)</sup>

### PASTA LIVE STATION

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

### FOIE GRAS LIVE STATION

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

Thyme Brioche <sup>(E, D, G, SP)</sup>

## SIDE DISHES

### POTATO

Spicy Paprika Roasted Potatoes with Onion <sup>(V)</sup>

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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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## MEDITERRANEO NEW YEARS EVE DINNER BUFFET

AED 1,299 PER PERSON

### COLD SHOW KITCHEN

#### CAVIAR STATION

Selected Caviar Served with Chives, Capers (SP), Hardboiled Egg, Sour Cream (D) and Homemade Blinis (G)

#### OYSTERS DISPLAY

Gillardeau Oysters served with Tabasco, Shallot Vinaigrette, Marinara Sauce, Apple Cider Vinegar, Chives

#### JAPANESE STATION

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

Beef Tataki with Soya and Grated Ginger (SB)

Chicken Katsu Salad with Mixed Lettuce, Ponzu Sauce and Bell Peppers (S, G, SP, SS)

#### NIGIRI LIVE STATION

Tuna and Salmon served with Soya Sauce and Wasabi

#### ARABIC COLD MEZZE (5 Items)

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

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

Pearl Barley and Pomegranate Salad with Harissa Dressing (D, C, G)

Fattoush, Cucumber, Tomato, Bell pepper and Pomegranate Molasses (V, G, SP, SB)

Vine Leaves with Vegetables (V, SP)

Babaganoush | Smoked Eggplant with Bell Pepper and Pomegranate (V, N)

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#### SAVORY STATION (4 Items)

Bruschetta with Seasonal Concasse of Vegetables and Olive Oil (V, G)

Tartlet with Lobster Tartare (S, E, D, G)

Mini Vol-Au-Vent with Mushroom Mousse and Truffle (V, E, D, G)

Bacon and Cheese Quiche with Zucchini and Spinach (E, D, G, SP)

#### SEAFOOD BAR (5 Items)

Lobster Tail, Poached Scallops, Prawns, Smoked Salmon, King Crab

#### COLD CUTS (2 Items)

Homemade Vegetables Terrine (E, D, C), Foie Gras Terrine (SP)

#### CONDIMENTS (4 Items)

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

#### MEDITERRANEAN SALADS (5 Items)

Compressed watermelon with feta cheese. Grapes oil and sunflower seeds (V.D. SS)

Grilled beef tenderloin with green beans. Confit tomatoes and toasted peanuts (N.M. SP)

Avocado mouse with crab meat and mango (S)

Heirloom tomato salad with cherry mozzarella and baby rocket (V.N.D)

Sicilian lobster salad with fennel and orange segments (S, M)

#### BREAD SELECTION (Backside)

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

#### GREEN LEAVES (4 Items)

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

#### VEGETABLES (4 Items)

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

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PROTEINS (2 Items)

Balik Salmon, Mortadella Chicken Cubes

DRESSINGS with OIL and VINEGAR selections

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

GOLD BURRATA STATION

Burrata Cheese with Heirloom Tomatoes, Basil Pesto and Roasted Eggplant (V, N, D)

ANTIPASTI BAR (Selection Of)

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

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

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

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

Marinated Anchovies (S, SP), 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 Chicken. Mix Sea, Food Black Truffle and Mushroom (D, C)

PASTA LIVE STATION

Pasta Selection (G) with A Choice of Chicken, Mushroom and Vegetables, Cream Sauce (D) or Tomato Sauce (C)

FOIE GRAS ESCALOP LIVE STATION

Served with Marmalade, Cranberry Bread, Fig Cheese and Sweet Potato Puree Thyme Brioche (E, D, G. SP)

SIDE DISHES (14 Side Dishes)

POTATO

Cheese-stuffed Potatoes with Peas (V, D)

PIE

Shepherd's Pie with Beef, Mushed Potato, Green Pea, Carrot and Rosemary (D, G)

Mushroom Pie with Ricotta and Parmesan (V, D, G)

Deep Fried chicken lollipop with honey sesame glaze (E, G, SS)

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## GRATIN

Gratin Dauphinoise (V, G, D)

Truffle Pasta with Stracciatella Cheese and Sundried Tomato (V, D, G, SP)

## SAUTEE VEGETABLES

Garlic Mushrooms with Cumin and Parsley (V)

Braised Cabbage with Green Apple and Raisins (V, SP, VEGAN)

Sautéed Brussels Sprouts with Glazed Pecans and Cranberries (V, N) VEGAN

Roasted Sliced Pumpkin with Herbs (V, D)

Sautéed Green Beans with Provençal Sauce (V)

## PUREE

Carrot Purée and Truffle Infusion (V, D, C)

## GRAINS

Barley Stew with Leek, Mushrooms and Datterino Tomato (V, C, G, SP)

## FRIED ITEMS

Arancini with Mushroom and Green Peas (V, E, D, C, G, SB)

Fried Shrimp Tempura (D, G, SB)

## SOUP STATION

Mediterranean Shrimp Soup with Orzo (S, C)

Mushroom velouté with Truffle and Cheese Croutons (V, D, C, G)

MINI PIZZA (on Request)

Seafood Pizza (S, D, G, C)

Vegetables Pizza (V, D, G, C)

Beef Peperoni Pizza (D, G, C, S

P)

KIDS STATION (on Request)

Margherita Pizza (G, C)

Mini Beef Slider with French Fries (G, SP)

Chicken Nuggets with Tartar Sauce (E, G)

Savory Crêpes with Ham and Cheese (E, D, G)

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## CARVING STATION (2 Items)

Baked Whole Sea bass, with Roasted Root Vegetables and Lemon Butter Sauce (S, D)

Beef Tomahawk, Creamy Horseradish Sauce and Grain Mustard, Yorkshire Pudding (D, C, G, M)

# HOT MAINS

## MEAT

Slow Cooked Lamb Shank with Green Beans and Baby Carrot (D, C, G)

Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)

## FISH

Grilled Tiger Prawns with Marinara Sauce and julienne Vegetable (S, D)

Lobster Thermidor with Cheese and Basil (S, D, C)

## POULTRY

Lemon Herb Chicken with Pumpkin and Gravy Sauce (D, G)

## VEGETARIAN

Vegetable Lasagna with Roasted Eggplant, Mushroom and Béchamel Sauce (V, D, G)

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

## RICE

Wild Rice Casserole with Carrot, Chickpeas, Broccoli and Fried Onion (V, SP)

## LIVE BBQ STATION

FISH (3 Items) (Wild Sea bass, Giant Prawns ,lobster)

MEAT (2 Item) (Beef Tenderloin, Lamb Chops)

POULTRY (1 Item) (Shish Taouk)

MEDITERRANEAN GRILLED VEGETABLE (Skewers)

## SELECTION of FRENCH BEILLEVAIRE CHEESES (15 Items)

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

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# PASTRY SHOW KITCHEN

## ACTION STATION

Champagne sabayon with forest berries (D, G, E, N)

## WARM CHOCOLATE FONTAINE

Served with candies, fresh fruit, macarons, marshmallow, cookies

## DESSERT OF THE DAY

Mini chocolate moelleux (D, G, E)

Crêpes with condiments (D, G, E, N)

Turkish Konafa (D, G, N)

## DESSERTS DISPLAY (7 items)

Gold pearl cheesecake 2024 logo (D, G, E, N)

Caramel tiramisu with caramel popcorn (D, G, E)

Black Forest cake with Amarena (D, E, N)

Forest berry Macaron (D, E, N)

Dulcey banana shooter (D, G, E, N)

Mango-coconut Mousse (D, G, E, N)

Chocolate caramel choux (D, G, E)

## DESSERT COUNTER

Macaroon Pyramids (gold) (D, N, E)

Lollipop and chocolate bar selection (D, N, G)

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

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

Tahitian vanilla crème brûlée with berries skewer (D, E)

Lemon meringue tartlet with 23-karat gold leaf (D, G, E, N)

Selection of Arabic sweets (4 Kind) (D, N)

Selection of filled dates (4 Kind) (N)

Selection of Armani pralines

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ICE CREAM and SORBETS (2 Ice creams and 2 Sorbets)

With mini waffle cones and garnish

Sliced fruit (4 kinds)

Strawberry-watermelon gazpacho

Exotic smoothies

Fruit shooter

Exotic fruit display (rambutan, litchee, passion fruit ...)

Forest berries selection

KIDS BUFFET

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

Chocolate chips cookies (D, G, E, N)

Candy selections and popcorn cone

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