

ARMANI / MEDITERRANEO

CHRISTMAS EVE DINNER

24 December, 6.30 pm - 10.30 pm

AED 420 per person



OYSTERS DISPLAY

Gillardeau, Tabasco, Red Vinegar Shallots, Apple Cider with Chives
(R, S, SP)

SEAFOOD BAR

Lobster tail, poached scallops, prawns, smoked salmon, king crab, seafood terrine
Pickled onion, sour cream, capers, cocktail sauce (S, E, D, SP)

JAPANESE STATION

California maki roll, vegetable roll and spicy tuna,
Pickled ginger, soy sauce and wasabi (S, SB, SS, SP, G)

BURRATA STATION

Burrata cheese with heirloom tomatoes, basil pesto,
and roasted eggplant (V, N, D)

LIVE STATIONS

RISOTTO

Acquerello risotto prepared with a choice of chicken,
seafood or black truffle and mushroom (S, D, C)

PASTA

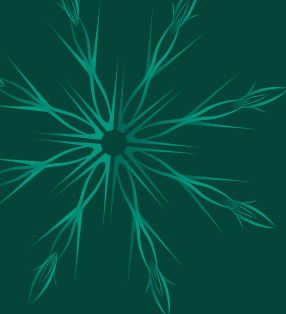
Selection of pasta prepared with a choice of seafood,
meat or vegetables (G, S, D)

FOIE GRAS ESCALOPE

Served with fig marmalade, fresh figs,
and thyme brioche (E, D, G, SP)



Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)



ARMANI / MEDITERRANEO

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)
Muhammara, walnuts, chili with tomato paste (V, G, N, SS)

COLD CUTS

Beef bresaola, beef salami Milano, smoked beef speck,
goose speck, foie gras terrine, aged lamb leg (SP)

CONDIMENTS

Pickled onion (SP), sour cream (D), capers (SP), cocktail sauce (E, SP)

MEDITERRANEAN SALAD

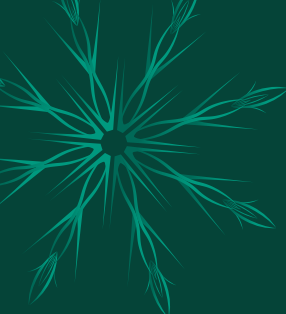
Confit tomato, grilled peach, arugula, burrata salad, basil pesto (D, N)
Confit turkey leg and Brussels sprout salad (M)
Quinoa, figs, roasted hazelnuts, kale, edamame,
Greek feta crumble salad with fig balsamic dressing (D, N, SP)
Mediterranean seafood salad (S, M, C)
Grilled beef, caramelized onions, root vegetable salad (C, M)
Poached lobster, asparagus panna cotta with Oscietra caviar (D, S, SP)

SUSTAINABLE SALAD COUNTER

Mixed greens: rocket, kale, spinach, frisée, lollo rosso
Vegetables: cherry tomatoes, cucumber, cauliflower, avocado, sweet corn,
red radish, steamed broccoli, bell pepper, beetroot cubes, baby carrots
Dressings: 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),
grilled eggplant (SP), 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 mushrooms, sun-dried tomatoes (SP),
marinated anchovies (S, SP), feta-stuffed olives (D), crostini sticks (E, G),
parmesan shortbread (E, D, G), lavash (E, G)



ARMANI / MEDITERRANEO

CHEESE SELECTION



Cheeses from Greece, France, Spain and Italy served with Pan de Higo, grapes, quince marmalade, fig crackers, marmalade, mixed roasted nuts, natural and truffle honey (D, N, G)

SELECTION OF BREAD

Baguette, white loaf, focaccia, bretzel, bread with olives, wheat loaf, bread with sesame, bread with sundried tomato (G, SS, D, SP)

PIZZA

Armani pizza stracciatella, black truffle slices, rocket leaves (D, G)

KIDS CORNER

Fish fingers, tartar sauce (S, D, G, E, SB)
French fries (SB)
Crispy chicken nuggets (D, G, E)
Mini beef slider with French fries (D, C, G, SP)
Margherita pizza (D, G, SP)
Vegetable pizza (V, D, G, SP)
Beef pepperoni pizza (D, G, SP)

SAUTÉED

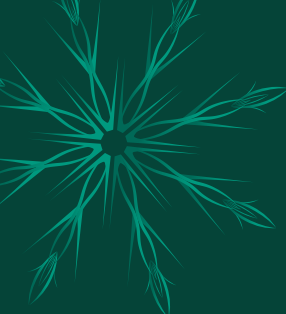
Spanish beef chorizo and chickpeas (SP)
Butternut squash with garlic and bacon (D, SP)
Roasted Brussels sprouts with balsamic glaze (V, SP, N)
Portobello mushroom with herbs (V, D)
Chermoula vegetables (VG)
Asparagus (V, D)

POTATO

Garlic herb potato galettes (V, D)

GRATIN

Gnocchi gratin with tomato sauce (D, E, G)
Root vegetable gratin with béchamel sauce (V, G, D)



ARMANI / MEDITERRANEO

FRIED SELECTION



Camembert bites (V, D, G, SB)
Shrimp tempura (E, G, S, SB)
Truffle mushroom arancini (E, D, C, G, SB)

SOUP STATION

Moroccan harira soup (C, SP, G)
Leek and fennel soup with orzo (V, D, C, G)

CARVING STATION

Roasted whole turkey served with Brussels sprouts, root vegetables,
roasted chestnuts, cranberry sauce and gravy (G, M, SP)
Oven-roasted beef tomahawk with Yorkshire pudding (G, D, SP)

MEAT

Braised lamb shank with fennel, cherry tomatoes and caramelized pears (C, G, SP)
Barbecue beef short ribs with rainbow carrots, white asparagus gremolata (G, C, SP)

FISH

Italian Baccalà, cod fish with tomato, capers and basil (D, S, SP)
Grilled salmon with lemon butter sauce, baby fennel and Taggiasca olives (D, S, SP)

POULTRY

Chicken roulade stuffed with spinach, sundried tomato and feta
served with wild mushroom sauce (C, D, SP)

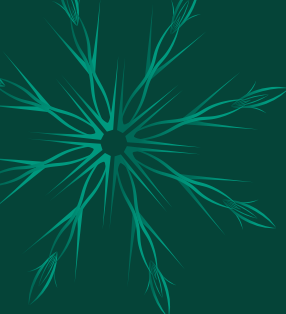
VEGETARIAN

Ricotta and spinach ravioli (V, E, D, G)
Eggplant parmigiana (V, D)

RICE

Sayadieh rice with crispy onions and nuts (S, N, D)





ARMANI / MEDITERRANEO

PASTRY SELECTION



CAKES (G, D, N, E)

Bûche de Noël

Coconut cake

Pistachio Paris-Brest

Pecan tart

MIGNON SELECTION (G, D, N, E)

Mince pie

Mont Blanc

Black forest

Vanilla caramel choux

Pistachio raspberry cake

Christmas ball

Tiramisu

Croquembouche (G, D, E)

Macaron tower (D, E, N)

PANETTONE STATION (G, D, N, E)

Chocolate sauce, caramel sauce, mascarpone sauce,
pistachio sauce

KIDS STATION

Chocolate fountain

Strawberries

Marshmallows (E)

Chocolate lollipop (G, D, N, E)

Chocolate brownies (G, D, E)

Chocolate cupcake (G, D, N, E)

Mixed candies

Churros (G, D, N, E)

Donut selection (G, D, N, E)

Gingerbread (G, D, N, E)

Cinnamon stars (G, D, N, E)

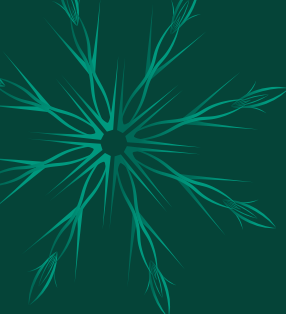
Pistachio biscotti (G, D, N, E)

Christmas cookie decoration (G, D, N, E)

HOT DESSERT (G, D, N, E)

Bread and butter pudding

Christmas pudding with custard sauce



ARMANI / MEDITERRANEO

DATES AND ARABIC SWEET SELECTIONS



Medjool dates plain
Medjool dates pistachio (N)
Medjool dates almond (N)
Medjool dates orange
Ajwa dates
Kholas dates
Baklava (G, D, N)
Pistachio burma (G, D, N)
Pine seed burma (G, D, N)
Baklava shell (G, D, N)
Hazelnut roll (G, D, N)
Maamoul (G, D, N)

VEGAN AND GLUTEN-FREE CORNER (VG)

Panna cotta
Raspberry crème brûlée
Coconut mousse with exotic fruits
Chocolate mousse

SMOOTHIES AND FRESH JUICE

Strawberry watermelon gazpacho
Berry smoothie (D)

SOFT ICE CREAM AND SORBET

Chocolate (D)
Vanilla (D)
Yogurt (D)
Mango

ARMANI / MEDITERRANEO

CHRISTMAS BRUNCH

25 December, 1 pm - 4 pm

AED 420 per person including soft drinks

AED 555 per person including house beverages

AED 755 per person including Champagne

OYSTER DISPLAY

GILLARDEAU

Tabasco, Red Vinegar Shallots, Apple Cider with Chives (R, S, SP)

SEAFOOD BAR

Lobster tail, poached scallops, prawns, smoked salmon, king crab, seafood terrine

Pickled onion, sour cream, capers, cocktail sauce (S, E, D, SP)

JAPANESE STATION

Specialty maki rolls and nigiri, served with pickled ginger, soy sauce, wasabi (SB, S, R)

Beef Tataki with soy and grated ginger (SB, R)

Seaweed Salad (S, SB, SS)

BURRATA STATION

Burrata cheese with heirloom tomatoes, basil pesto, and roasted eggplant (V, N, D)

LIVE STATIONS

FOIE GRAS ESCALOPE LIVE STATION

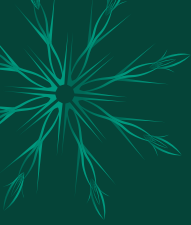
Served with fig marmalade, fresh fig,
and thyme brioche (E, D, G, SP)

EGG SPECIALITY

Eggs Benedict (SP, E, D, G)

Turkish Eggs (Çılbır) (SP, D, E)

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)



ARMANI / MEDITERRANEO



ARABIC COLD MEZZE

Grilled eggplant with tahina, garlic, and seared artichoke (V, D, SP, SS)
Beetroot labneh with yoghurt, beetroot, and mint (V, D)
Cumin hummus with extra virgin olive oil and paprika (V, SP, SS)
Vine leaves with vegetables (V, SP)
Muhammara with walnuts and chili in tomato paste (V, G, N, SS)

COLD CUTS

Beef bresaola, beef salami Milano, smoked beef speck,
goose speck, foie gras terrine, aged lamb leg (SP)

CONDIMENTS

Pickled onion (SP), sour cream (D), capers (SP), cocktail sauce (E, SP)

MEDITERRANEAN SALAD

Confit tomato, grilled peach, arugula, burrata salad, basil pesto (D, N)
Confit turkey leg and Brussels sprout salad (M)
Quinoa, figs, roasted hazelnuts, kale, edamame,
Greek feta crumble salad with balsamic dressing (N, D, SP)
Mediterranean seafood salad (S, M, C)
Grilled beef, caramelized onions, root vegetable salad (C, M)
Poached lobster, asparagus panna cotta with Oscietra caviar (S, D, SP)

SUSTAINABLE SALAD COUNTER

Mixed Greens: Rocket, kale, spinach, frisée, lollo rosso
Vegetables: Cherry tomatoes, cucumber, cauliflower, avocado, sweet corn,
red radish, steamed broccoli, bell pepper, beetroot cubes, baby carrots
Dressings: Lemon dressing, balsamic dressing, olive oil, and vinegar

ANTIPASTI BAR

Marinated Parmesan cheese (D), pesto-marinated grilled capsicum (V, N, D)
Grilled eggplant (SP), 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 mushrooms, sun-dried tomatoes (SP)
Marinated anchovies (S, SP), feta cheese-stuffed olives (D), crostini sticks (E, G),
Parmesan shortbread (E, D, G), lavash (E, G)

ARMANI / MEDITERRANEO

MEDITERRANEAN CHEESE SELECTION

Cheeses from Greece, France, Spain, and Italy served with pan de higo, grapes, quince marmalade, fig crackers, marmalade, mixed roasted nuts, natural and truffle honey (D, N, G)

SELECTION OF BREAD

Baguette, white loaf, focaccia, pretzel, olive bread, wheat loaf, sesame bread, sun-dried tomato bread (G, SS, D, SP)

PIZZA

Armani pizza with stracciatella, sliced black truffle and rocket leaves (D, G)

KIDS CORNER

Fish fingers with tartar sauce (S, D, G, E, SB)

French fries (SB)

Crispy chicken nuggets (D, G, E, SB)

Mini beef slider with French fries (D, C, G, SP)

Margherita pizza (D, G, SP)

Vegetable pizza (V, D, G, SP)

Beef pepperoni pizza (D, G, SP)

SIDE DISHES

POTATO

Pommes dauphine - choux dough and potato (E, D, G, SB)

Rosemary-infused mashed potato (D, V, SP)

GRATIN

Seafood gratin with bisque and béchamel (D, G, S)

Creamy spinach and pasta gratin (D, G)

SAUTÉED

Eggplant caponata with tomato sauce, capers, and olives (V, C, SP)

Glazed baby carrots with balsamic vinegar (VG, SP)

Wild mushroom fricassée (V, D)

Eggplant zaalouk with roasted tomato, green pepper, onion, and garlic (VG)

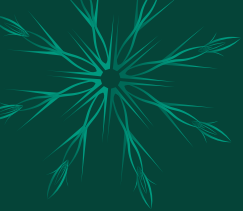
PURÉE

Sweet potato purée with lemon zest and sage (V, D)

GRAINS

Grilled corn on the cob with herb butter (V, D)

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)



ARMANI / MEDITERRANEO

FRIED SELECTION

Breaded Brie croquette (V, D, G, SB)

Deep-fried shrimp (S, E, G, SB)

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

SOUP STATION

Lobster chowder (S, D)

Roasted butternut squash soup with thyme croutons (V, D, C, G)

CARVING STATION

Salt-crusted salmon fillet with lemon butter sauce (S, D, M)

Roasted beef tomahawk with Yorkshire pudding (D, G)

Roasted whole turkey with Brussels sprouts, root vegetables,
cranberry sauce, and gravy (G, M, D, SP)

MEAT

Beef short ribs with carrot, broccoli, and cherry tomatoes (G, C, SP)

FISH

Pan-seared seabream with cannellini beans, lemon, and plum tomatoes (S, SP)

Lobster and spinach Thermidor with cheese (S, D, C)

POULTRY

Harissa chicken with creamy vegetable barley (D, G, SP)

VEGETARIAN

Eggplant parmigiana (V, D)

Roasted pumpkin lasagna with Parmesan fondue (V, D)

ARMANI / MEDITERRANEO



ARMANI/AMAL

Vegetable biryani (D)
Tellicherry lamb chop (SP)

LIVE BARBECUE STATION

Seafood: Seabass, prawns, lobster
Meat: Beef tenderloin
Poultry: Greek lemon herb chicken skewers

ARMANI/RISTORANTE

RISOTTO STATION

Carnaroli rice with wild mushrooms and black truffle (S, D, C)

ARMANI/DELI

PASTA STATION

Daily pasta selection (G)
with a choice of seafood, meat, or vegetables

PASTRY SELECTION

CAKES
(G, D, N, E)

Bûche de Noël
Coconut cake
Pistachio Paris-Brest
Pecan tart

MIGNON SELECTION
(G, D, N, E)

Mince pie
Mont Blanc
Black Forest
Vanilla caramel choux
Pistachio raspberry cake
Christmas ball
Tiramisu

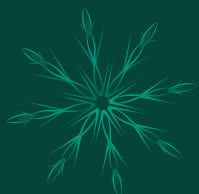
CROQUEMBOUCHE
(G, D, E)

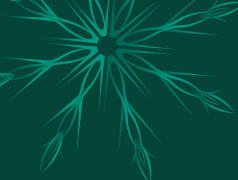
MACARON TOWER
(D, E, N)

PANETTONE STATION
(G, D, N, E)

Chocolate sauce, caramel sauce, mascarpone sauce, pistachio sauce

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)





ARMANI / MEDITERRANEO



KIDS' STATION

Chocolate fountain
Strawberries
Marshmallows (E)
Chocolate lollipops (G, D, N, E)
Chocolate brownies (E, D, G)
Chocolate cupcakes (G, D, N, E)
Mixed candies
Churros (G, D, N, E)
Donut selection (G, D, N, E)
Gingerbread (G, D, N, E)
Cinnamon stars (G, D, N, E)
Pistachio biscotti (G, D, N, E)
Christmas cookie decoration (G, D, N, E)

HOT DESSERTS

Bread and butter pudding (G, D, N, E)
Christmas pudding with custard sauce (G, D, N, E)

DATES AND ARABIC SWEET SELECTIONS

Medjool dates plain
Medjool dates pistachio (N)
Medjool dates almond (N)
Medjool dates orange
Ajwa dates
Kholas dates
Baklava (G, D, N)
Pistachio burma (G, D, N)
Pine seed burma (G, D, N)
Baklava shell (G, D, N)
Hazelnut roll (G, D, N)
Maamoul (G, D, N)

ARMANI / MEDITERRANEO

VEGAN AND GLUTEN FREE CORNER

Panna cotta (vegan)
Raspberry crème brûlée
Coconut mousse with exotic fruit
Chocolate mousse

SMOOTHIES AND FRESH JUICE

Strawberry watermelon gazpacho
Berry smoothie (D)

SOFT ICE CREAM AND SORBET

Chocolate (D)
Vanilla (D)
Yogurt (D)
Mango

ARMANI / MEDITERRANEO

NEW YEAR'S EVE DINNER

31 December, 5 pm - 10.30 pm

AED 1,400 per person including soft beverages



OYSTER DISPLAY

GILLARDEAU

Tabasco, red vinegar shallots, apple cider with chives (R, S, SP)

Oscietra caviar served on a blini with chives and sour cream (G, E, D, S, SP, R)

SEAFOOD BAR

Lobster tail, poached scallops, prawns, smoked salmon, king crab, seafood terrine

Pickled onion, sour cream, capers, cocktail sauce (S, E, D, SP)

JAPANESE CORNER

California maki roll, vegetable roll, spicy tuna

Served with pickled ginger, soy sauce, and wasabi (S, SB, SS, SP, G)

FOIE GRAS ESCALOPE LIVE STATION

Served with fig marmalade, fresh fig, and thyme brioche (E, D, G, SP)

BREAD SELECTION

Baguette, white loaf, focaccia, pretzel, olive bread, wheat loaf, sesame bread,
sun-dried tomato bread, served with unsalted butter (G, SS, SP, D)

ARABIC COLD MEZZE

Muhammara with walnuts and chili in tomato paste (V, G, N, SS)

Hummus with extra virgin olive oil and paprika (V, SP, SS)

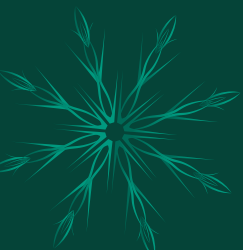
Fattoush with cucumber, tomato, bell pepper, and pomegranate molasses (V, G, SP, SB, VG)

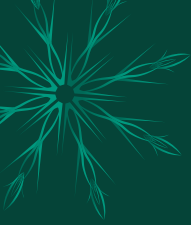
Vine leaves with vegetables (V, SP)

BABA GHANOUSH

smoked eggplant with capsicum and pomegranate (V, N, VG)

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)





ARMANI / MEDITERRANEO



COLD CUTS

Beef bresaola, beef salami Milano, smoked beef speck,
goose speck, goose ham, aged lamb leg, foie gras terrine (SP)

CONDIMENTS

Pickled onion (SP), sour cream (D), capers (SP), cocktail sauce (E, SP)

MEDITERRANEAN SALAD

Grilled corn, chicken, avocado, and artichoke salad (M)

Poached lobster and green pea salad with yuzu miso dressing (S, G)

Grilled beef, salsify, and mushroom salad (D, C)

Pumpkin, goat cheese, and candied walnut salad with maple mustard dressing (D, M, N)

Figs, kale, arugula, blue cheese, and roasted pecan nuts with fig balsamic dressing (D, N, SP)

Marinated yellow tomato gazpacho (G)

Mini seafood terrine with citrus salsa (S, D, E)

Maple-glazed beetroot ravioli with pistachio (N, D)

SUSTAINABLE SALAD COUNTER

Mixed Greens: Rocket, kale, spinach, frisée, lollo rosso

Vegetables: Cherry tomatoes, cucumber, cauliflower, avocado, sweet corn,
red radish, steamed broccoli, bell pepper, beetroot cubes, baby carrots

Dressings: Lemon, balsamic, olive oil, and vinegar (SP, M)

ANTIPASTI BAR

Marinated Parmesan cheese (D), pesto-marinated grilled capsicum (V, N, D)

Grilled eggplant (SP), 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 mushrooms (SP), sun-dried tomatoes (SP)

Marinated anchovies (S, SP), feta cheese-stuffed olives (D, SP), crostini sticks (E, G),

Parmesan shortbread (E, D, G), lavash (E, G)

ARMANI / MEDITERRANEO



SIDE DISHES

POTATO

Fondant potato (V, D)
Truffle mashed potato (D)

PIE

Mushroom pie with ricotta and Parmesan (V, D, G)

GRATIN

Celeriac pavé (V, C, D)
Seafood pasta gratin (S, D, G)

SAUTÉED VEGETABLES

Braised cabbage with green apple and raisins (V, SP, VG)
Sautéed Brussels sprouts with bacon and pecan nuts (N, SP)
Pumpkin with herbs (V, D)
Sautéed broccolini (V, D)

PURÉE

Minted green pea purée (V, D)

GRAINS

Meat and pomegranate-stuffed artichoke bottoms (SP)

FRIED SELECTION

Shrimp tempura (D, G, SB)
Cheese rolls (G, SB, SP)
Golden-fried cod croquettes (S, E, G, SB, D)

SOUP STATION

Mediterranean bean soup with tomato pesto (V, C)
Mushroom velouté with truffle and cheese croutons (V, D, C, G)

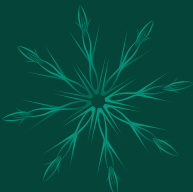
RISOTTO LIVE STATION

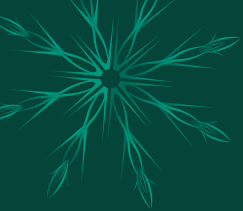
Milanese with saffron and osso buco ragù
Wild mushrooms and black truffle (D, C)

CARVING STATION

Baked whole seabass with roasted root vegetables (S, D, SP)
Beef Wellington served with premium mustard (G, D, SP, M, C)

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)





ARMANI / MEDITERRANEO



MEAT

Slow-cooked lamb shank with purple mashed potato and sage jus (D, C, G)
Short ribs with confit celeriac (G, C, SP)

FISH

Garlic butter tiger prawns with bisque sauce and julienne vegetables (S, D, C)
Pan-seared salmon with spinach and lemon orzo (S, D)

POULTRY

Roasted magret duck with pumpkin and orange sauce (D, G)

VEGETARIAN

Moroccan couscous royal with vegetables and caramelized onion (V, G)

PASTA

Ricotta stuffed Paccheri with tomato Sauce and Parmesan cheese (G, D)

RICE

Greek lemon rice with vegetables (V)

LIVE BARBECUE STATION

Seafood: Prawns, lobster
Meat: Beef tenderloin, lamb chops
Poultry: Greek lemon herb chicken skewers

MEDITERRANEAN CHEESE SELECTION

Cheeses from Greece, France, Spain, and Italy served with pan de higo, grapes, quince marmalade, fig crackers, mixed roasted nuts, natural and truffle honey (D, N, G)

KIDS' CORNER

Fish fingers (S, D, G, E, SB)
Crispy chicken nuggets (D, G, E, SB)
Mini beef sliders (D, C, G, SP, SS, SB, E)
Mini Margherita pizza (D, G, SP)
Penne with tomato sauce (SP, G)
French fries (SB)

ARMANI / MEDITERRANEO

PASTRY SELECTION

CAKES (G,D,N,E)

Bûche de Noël
Chocolate cake
Cheesecake
Strawberry tart

MIGNON SELECTION (G,D,N,E) Mont Blanc Black forest Berries choux Pistachio raspberry cake Chocolate and caramel tart Tiramisu

CROQUEMBOUCHE (G,D,E)

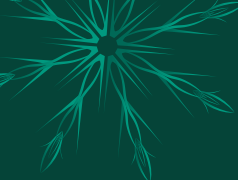
MACAROON TOWER (D,E,N)

ARABIC SWEET TOWER (G,N)

PANETTONE STATION (G,D,N,E) Chocolate sauce, caramel sauce, mascarpone sauce, pistachio sauce

KIDS STATION

Chocolate fountain
Strawberries
Marshmallows (E)
Chocolate lollipops (G, D, N, E)
Chocolate brownies (E, D, G)
Chocolate cupcakes (G, D, N, E)
Mixed candy jars
Churros (G, D, N, E)
Donut selection (G, D, N, E)
Gingerbread (G, D, N, E)
Cinnamon stars (G, D, N, E)
Pistachio biscotti (G, D, N, E)
Christmas cookie decoration (G, D, N, E)



ARMANI / MEDITERRANEO



HOT DESSERTS

Date pudding (G, D, N, E)

Christmas pudding with custard sauce (G, D, N, E)

DATES AND ARABIC SWEET SELECTIONS

Medjool dates plain

Medjool dates pistachio (N)

Medjool dates almond (N)

Medjool dates orange

Ajwa dates

Kholas dates

Baklava (G, D, N)

Pistachio burma (G, D, N)

Pine seed burma (G, D, N)

Baklava shell (G, D, N)

Hazelnut roll (G, D, N)

Maamoul (G, D, N)

VEGAN AND GLUTEN-FREE CORNER

Panna cotta (vegan)

Raspberry crème brûlée

Chocolate mousse with berries (vegan)

Lemon tart

SMOOTHIES AND FRESH JUICES

Strawberry watermelon gazpacho

Berry smoothie (D)

SOFT ICE CREAM AND SORBET

Chocolate (D)

Vanilla (D)

Yogurt (D)

Berries