



Christmas Eve Dinner

Tuesday, 24th December



Menu

From 7pm

AED 495 per person

With a welcome glass of Mulled wine

STARTERS

To share

Christmas Crispy Puff

Shallot marmalade, stracciatella, carnival tomatoes, and fresh peaches, served on a crispy puff pastry base

Seared Shrimps

On a bed of avocado and chicory topped with a clementine dressing

HOT STARTERS

To share

Gambas Piñ Piñ

Sizzling shrimps cooked in a rich chilli pepper olive oil

Spanakopita

Sautéed spinach, dill, mint, Greek feta, Manchego, and provolone wrapped in a crispy filo pastry

Patagonian Calamari

Grilled calamari with green chilli, coriander, and a drizzle of olive oil

MAIN COURSE

Choice of one main

Beef Wellington

Served with mixed root vegetables and a juniper berry sauce

Roasted Baby Chicken with Foie Gras

Grain-fed baby chicken served with charred asparagus, Brussels sprouts, and a cranberry sauce

Tiger Shrimps

Slow-cooked shrimp tails in a Thermidor sauce, served with creamy asparagus and snow peas

Spaghetti al Tartufo

Spaghetti with fresh black truffle and Parmesan

DESSERTS

To share

Pecan Pie

Served with vanilla ice-cream

Poached Pear

In mulled wine served with almond crumble and vanilla ice-cream

Marinated Strawberries

Served with yuzu panna cotta and gingerbread crumble