



CHRISTMAS NIGHT MENU

AED 265 Food Only

AED 425 Food plus 2 hrs. Unlimited Drinks

Starters

Cassava Bread, Emmental cheese, mozzarella, sea salt (V)(D)(E)

Enjoy Chef Selection

Seabass Tartare, mix citrus zets, shizo powder, olive oil, coconut dressing,
rice cracker (G)(F)

The Tsui Hotate, Scallop, Green curry sauce, Leek's cracker, Masago (D)(S)

Prawns Truffle Skewers 16/20, truffle garlic butter, fried shallots,
shizo powder, togarashi (D)(G)(S)(SE)

Mains Sharing style for the table

Grill Salmon, parsley butter, Yellow melozo Rice (G)(D)(S)

Striploin 200Gr. Black pepper sauce, Broccolini (G)(D)

Christmas Turkey, Achiote citrus marination, Rosemary, Sweet pumpkin
and Miso puree (G)(D)

Sides for the Table

Avocado Salad Orange, Pineapple, Cherry tomato, Avocado, mixed leaves,
jungle honey dressing (V)

Desserts

Christmas Pear Pudding, anglaise sauce, Tea cream brulee ice cream
(D)(E)(G)



Drinks

Wines

House Red, white & Rose

Beers

Corona & Estrella Galicia

Cocktails

Elf Punch, Bacardi Carta Blanca infused with Cinnamon, Cranberry, Pineapple, Ginger Ale

Holy Mule, Stolichnaya Premium, Lime Juice, Ginger Ale

Christmas Fizz, Gordon Pink Gin, Diet 7up, Fresh Strawberries

Noel's Margarita, 1800 Tequila, Coconut Cream, Raspberry Puree, Lime Juice

Spirits

Stolichnaya Premium, Tanqueray Dry Gin, Bacardi Carta Blanca, Dewar's White Label

Water & Soft Drinks

Pepsi, Diet Pepsi, 7up, Diet 7up, Ginger Ale, Tonic Water

Mocktail & Juices

Agua Fresca, Homemade Hibiscus, Cinnamon, Soda, Lime

Nada Colada, Pineapple Juice, Coconut Puree, Lime Juice

Orange, Apple, Pineapple, Cranberry



Vegan, V Vegetarian, E Eggs, N Nuts, S Shellfish, D Dairy, G Gluten, SE Sesame, PN Peanuts, CE Celery, F Fish, M Mustard All prices are inclusive of Municipality Tax, Service Charge & VAT | All prices are quoted in UAE Dirhams