

## CHRISTMAS MENU

24th &amp; 25th from 6:00 pm



## FOOD ONLY

AED 245

## STARTERS

Sharing style

## CHEF'S SELECTION

PAN DE YUCA *G, D, E, V*

Cassava cheese bread, black sea salt, huaincaina sauce

SALMON TRONQUITOS *GF, D*

Smoked salmon, artichoke &amp; goat cheese, arugula salad, aged balsamic, EVO oil

WINTER GARDEN SALAD *GF, D, N, V*

Kale, granny smith, celery, dried cranberry, butternut pumpkin, walnuts, black truffle oil, manchego cheese, valencia orange dressing

CONFIT DUCK BAO *G, D*

Slow cooked duck leg, pickled carrot and daikon, foie gras jus

## MAINS

Choice of one

CHIMICHURRI SALMON WELLINGTON *G, D, E*

Peruvian baby potato, charred green beans, Huincaina sauce

ROASTED LEG OF LAMB *GF, D*

Served with minted lamb jus

ANDEAN TURKEY ROULADE *G, D, E*

Turkey breast, aji Amarillo paste, baby spinach, sweet pepper chimichurri, wok sauteed brussels sprouts, yuzu ponzu sweet potato puree

## SIDES

TRUFFLE POTATO *GF, V*

Baby potato, baby eggplant, baby corn, broccolini, garlic, black truffle paste

## DESSERT

DARK CHOCOLATE SWISS ROLL *G, D, E, N*

Dark chocolate ganache, chocolate soil, rum ice cream

FOOD + 2.5 HOURS UNLIMITED  
SOFT BEVERAGES

AED 315

FOOD + 2.5 HOURS UNLIMITED  
HOUSE BEVERAGES

AED 435

## BEVERAGES

## CHRISTMAS COCKTAILS

## JUNGLE SEDUCTION

Ketel One Vodka, Creme de Cassis, Blueberry & Raspberry, Cranberry, Lemon Juice  
*A luscious blend of dark berries and cassis, balanced with bright cranberry and a fresh lemon finish.*

## AMAZON MULLED MULE

Red wine, Pedro Ximénez, orange, cloves, star anise and cinnamon.  
*A warm and aromatic Christmas twist, bringing the comfort of traditional mulled wine with a bold Mama Zonia touch.*

## JUNGLE NIGHTCAP

Dark rum, hazelnut, coffee and cream.  
*Rich, smooth and indulgent, combining roasted coffee and toasted hazelnut with a creamy finish - the perfect after-dinner Christmas cocktail.*

## WINTER JAGUAR

Bourbon, red apple, dark cacao, lemon and cinnamon.  
*A warming combination of ripe apple and dark chocolate with bourbon spice and a bright citrus finish.*

## WINES

Santa Carolina, Chardonnay, Chile  
Anakena Birdman, Sauvignon Blanc, Chile  
Finca El Origen, Cabernet Sauvignon, Argentina  
Colombelle Rosé, France

## BEERS AND SPIRITS

## BEERS BY BOTTLE

Peroni 0.0%, Italy | Estrella Galicia - Spain  
Carlsberg - Denmark

## SPIRITS

Vodka - Ketel One  
Gin - Tanqueray Premium  
Rum - Bacardi Carta Blanca  
Whisky - Dewar's White Label

## MOCKTAILS AND JUICES

## COCOA CANOPY

Pineapple, Orange, Habanero Syrup &amp; Lime

## PARROT PUNCH

Raspberry, Grapefruit &amp; Sparkling Ginger

## JUICES

Orange, Pineapple, Cranberry, Apple