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Christmas Brunch

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Half shell mussel | Smoked salmon
Salmon beetroot gravlax | Smoked haddock
Citrus dressing | Garlic mayo
Thai spicy soya vinaigrette | Cocktail sauce
Lemon wedges

OYSTER BAR

Dibba | Fine de Claire
Fresh chives | Tomato salsa
Chimichurri salsa | Shallot vinegar

TERRINES

Foie gras | Fish | Vegetable
Quince chutney | Brioche | Onion pickles

ARTISAN CHEESE SELECTION

Pont-l'Évêque | Brie de Meaux | Morbier
Fourme d'Ambert | Truffle pecorino | Comté
Water crackers | Onion marmalade | Fig jam
Dried fruits | Nuts

COLD MEAT SHOP

Premium bresaola | Beef pastrami
Turkey breast | Lamb chorizo
English mustard | Onion pickles
Cornichons | Horseradish

TEPPANYAKI STATION

Jumbo prawns | Cigale | Salmon fillet | Sea bass fillet
Chef's favourite sauces
Wide selection of noodles | Asian greens

JAPANESE CUISINE

Live Station

Salmon Aburi

Japanese Selection

Handcrafted: Sashimi | Sushi | Nigiri
Maki: California | Spicy tuna tempura
Smoked salmon with cream cheese
Crazy California | Futomaki | Vegetarian roll
Nigiri: Tuna | Salmon | Eel | Ebi
Soya sauce | Wasabi | Pickled ginger

ARTISANAL BAKERY SELECTION

Traditional stollen | Star cinnamon
Classic brioche | Orange walnut bread
Traditional French baguette
International bread rolls
Levant bread
Thin savory sticks

SALADS & APPETIZERS

Maple roasted pumpkin | Baby spinach
Pecan nuts | Heirloom beets
Feta cheese | Fresh kale | Pomegranate
Apple | Balsamic | Roasted almonds
Chicken Caesar | Parmesan
Veal bacon & croutons | Organic quinoa
Local vegetables | Vinaigrette dressing
Hummus | Paprika | Olive oil
Homemade vine leaves | Eggplant mutabal
Traditional tabbouleh

Local Organic Vegetable Salad Bar

Citrus dressing | Balsamic dressing
Cocktail sauce | Lemon wedges
Olive oil | Caesar dressing

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WESTERN CUISINE

Carving Experience

U.S. whole turkey
Traditional beef Wellington
Sea salt baked maigre fish
Mushroom sauce | Pink peppercorn
Giblet sauce | Lemon butter
Mashed potato | Brussel sprouts with chestnuts
Braised cabbage | Root vegetables
Cranberry chutney

Soups

Butternut squash & apple
Seafood chowder

Main Courses

Lamb shank stew | Seafood Newberg stew
Duck leg confit | Cottage pie
Chicken roulade with chestnut & cranberry stuffing
Zucchini & mushroom caponata | Fruit pilaf

Live Escargot Station

Classic à la Bourguignonne
Sautéed with garlic butter | Parsley | Shallots
White wine
Provençal style
Cooked with tomato concassé
Black olives | Thyme | Olive oil

INDIAN STATION

Main Courses

Goan shrimp curry | Chicken tikka lababdar
Navratan korma Mumbai
Lamb biryani | Papad | Raita | Mango pickles | Tamarind
Mint chutney

Assorted Freshly Made Naan

Garlic | Cheese | Chili

ITALIAN STOP

Italian Cheese Station

Buffalo Treccia | Ciliegine | Candy tomato
Focaccia bread | Basil
Olive & sundried tomato tapenade
Balsamic caviar | Virgin olive oil
Arugula | Basil pesto

Pizzas

Pepperoni | Classic Margherita

Live Station

Spinach ricotta ravioli | Tomato gnocchi
Penne | Parmigiano cheese wheel
Fresh basil
Semi dry artichoke | Taggiasca olives
Semi dry mushroom
Bolognese sauce | Cream sauce
Tomato sauce | Pesto sauce

LEVANTINE CUISINE

Cold Cabinet

Kofta pistachio | Lamb paprika | Shish tawouk
Garlic sauce | Harissa paste | Tahini sauce

Soup

Frikkeh with lamb

Main Courses

Whole chicken with Oriental rice
Baby marrow with yoghurt
Stuffed vine leaves with fwerigh
Grilled sujuk with vegetables

Under The Hot Lamp

Meat kebbbeh | Cheese sambousek
Chili paste | Garlic sauce | Tahini sauce
Assorted pickles | Olives

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ASIAN CUISINE

Hanging Experience

Lamb back ribs | Peking duck

Asian Main Courses

Chicken with cashew nuts

Seafood green curry

Beef stir fry with broccoli

Pineapple rice

Stir fry tofu with Asian greens

Dim Sum

Chicken | Prawn | Vegetable

Soy sauce | White vinegar | Sweet chili

KIDS' SECTION

Kids' Corner

Mini burger with fries

Chicken nuggets

Spaghetti meatballs

Kids' Desserts

Gingerbread man | Fresh popcorn

Christmas cookies

Chocolate lollipops | Chocolate Santa

Candy cane

DESSERTS

Petit Desserts

Candied pumpkin pie

Chocolate cherry mini Bûche de Noël

Vanilla cinnamon éclairs

All spice crème brûlée

Raspberry chocolate verrine

Carrot pineapple cake

Strawberry blackberry cheesecake

Entremets

Santa belt mix berries

Caramel chocolate banana log cake

Bûche de Noël | Panettone

Hot Dessert Corner

Caramel sticky toffee pudding

Cherry chocolate pudding

Condiment Counter

Chocolate fruit mendiants

Blackberry pâte de fruits

Macaroon tower

Chocolate Fountain

Strawberry tower

Brownies | Fruit skewers

Financiers | Marshmallows

Frosted Ice Cream Counter

Cookies & cream | Salted caramel

Chocolate | Pistachio | Vanilla

Sorbet

Raspberry | Lemon

Season Fresh Fruit Selection

Papaya | Watermelon

Pineapple | Berries | Honeydew