

A December To Remember



anise^{*} Christmas Eve Dinner

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Langoustine
Citrus dressing | Garlic mayo | Thai spicy soya vinaigrette
Cocktail sauce | Lemon wedges

SHUCKED, MIXED AND MADE TO ORDER
Dibba oysters | Smoked salmon | Scottish salmon gravlax
Blinis | Lime | Sour cream | Fresh chives | Tomato salsa
Chimichurri | Shallot vinegar

TERRINES AND PÂTÉ
Foie gras | Fish terrine | Vegetable terrine
Quince chutney | Brioche | Onion pickles

JAPANESE LIVE STATION
Temaki | Gunkan | Aburi salmon

Japanese Section
Handcrafted sashimi | Sushi | Nigiri
Maki: California | Spicy tuna | Tempura | Crazy California
Smoked salmon with cream cheese | Futomaki | Vegetarian roll
Nigiri: Tuna | Salmon | Eel | Ebi | Crab
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

ARTISAN CHEESE
Pont-l'Évêque | Brie de Meaux | Morbier | Fourme D'Ambert
Truffle Pecorino | Comté
Water crackers | Onion marmalade | Fig jam | Dry fruits | Nuts

COLD MEAT SHOP
Premium bresaola | Beef pastrami | Turkey breast
English mustard | Onion pickles | Cornichons | Horseradish

SALAD AND APPETIZER
Classic shrimp cocktail | Palmetto | Black tobiko
Maple roasted pumpkin | Baby spinach | Pecan nuts
Heirloom beets | Fresh kale | Apple | Roasted almonds
Organic quinoa | Local vegetables | Avocado hummus
Paprika | Stuffed vine leaves | Greek yoghurt | Fresh dill
Pomegranate seeds | Baba ghanoush | Feta cheese
Organic cress | Traditional fattoush

Local Organic Vegetable Salad Bar
Citrus dressing | Balsamic dressing | Cocktail sauce
Lemon wedges | Olive oil | Caesar dressing

WESTERN CARVING EXPERIENCE
U.S. whole turkey | Tenderloin beef wellington
Mushroom sauce | Pink peppercorn | Giblet sauce
Mashed potato | Brussel sprouts with chestnuts | Braised cabbage
Root vegetables | Cranberry chutney | Roasted apple

Soup
French onion soup | Seafood chowder

Main Course
Veal blanquette | Root vegetables | Mushroom | White wine
Braised duck breast | Beluga lentils | Red wine jus | Lamb roulade
Beans and leek ragout | Butter steamed vegetables | Potato gratin

ITALIAN STOP
Pizza
Bresaola rocket | Classic margherita

Live Station
Tomato gnocchi | Penne | Farfalle
Parmigiano cheese wheel | Fresh basil | Semi dry artichoke
Semi dry broccoli
Taggiasca olives | Semi dry mushroom
Bolognese sauce | Cream sauce | Tomato sauce | Pesto sauce

TAPPAN STATION

Jumbo prawns | Assorted local fish | Seabass
Chef's favourite sauces
Wide selection of noodles and Asian greens

LEVANTINE COLD CABINET
Kofta pistachio | Shish tawook
Garlic sauce | Harissa paste | Tahina sauce

Soup
Vegetable harira

Main Course
Braised lamb | Oriental rice | Homemade shish barak
Stuffed vine leaves with fwerigh

Under the Hot Lamp
Meat kibbeh | Cheese sambousek
Chili paste | Garlic sauce | Tahina sauce | Assorted pickles | Olives

INDIAN TARKA
Nalli ka salan | Chicken tikka lababdar | Navratan korma Mumbai
Murgh biryani | Papad | Raita | Mango pickles | Tamarind
Mint chutney

Assorted Freshly Made Naan
Garlic | Cheese | Chili

ASIAN HANGING EXPERIENCE
Pecking duck

Asian Main Course
Chicken kung pao | Sweet and sour fish | Mee goreng
Beef stir fry with broccoli | Stir fry tofu and Asian greens

Laksa Soup Station
Assorted condiments

Dim Sum
Chicken | Prawn | Vegetable
Soy sauce | White vinegar | Sweet chili

DESSERT
Petit Dessert
Chocolate cherry mini Bûche de Noël | Vanilla cinnamon éclairs
All spice crème brûlée | Raspberry chocolate verrine
Candied pumpkin pie | Carrot pineapple cake
Strawberry blackberry cheesecake

Entremet
Santa belt mixed berries | Caramel chocolate banana log cake
Bûche de Noël | Panettone

Hot Dessert Corner
Caramel sticky toffee pudding
Cherry chocolate pudding with chocolate sauce

Condiment Counter
Chocolate fruit mendiants | Blackberry pâte de fruits | Macaroon tower

Chocolate Fountain
Strawberry tower | Brownies | Fruit skewers
Financiers | Marshmallows

Ice Cream Counter
Strawberry | Coconut bounty | Tiramisu | Cookies and cream
Salted caramel | Chocolate | Pistachio | Vanilla

Sorbet
Raspberry | Lemon

Fresh Fruit Selection
Papaya | Watermelon | Pineapple | Berries | Honey dew

Promenade Level, InterContinental Hotel Dubai Festival City

For bookings, or further information, please call +971 (0)4 701 1127/28, email reservation.dfc@ihg.com
or visit dubaifestivalcityhotels.com/festive