

# A December To Remember



## anise Christmas Brunch

### FINEST SEAFOOD SELECTION ON ICE CARVING

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

### SHUCKED, MIXED AND MADE TO ORDER

Dibba oysters | Salmon roe | Tobiko | Smoked salmon  
Scottish salmon gravlax | Lime | Sour cream | 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 | Prime beef ribs | Sea salt baked seabass  
Mushroom sauce | Pink peppercorn | Gibleet sauce | Mashed potato  
Roasted apple | Brussels sprouts with chestnuts | Braised cabbage  
Root vegetables | Cranberry chutney

### Soup

Pumpkin and chestnut soup | Seafood chowder

### Main Course

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

### ITALIAN STOP

#### Live Burrata Station

Candy tomato | Focaccia bread | Fresh basil  
Olive and sundried tomato tapenade | Balsamic caviar  
Virgin olive oil | Arugula pesto

### Pizza

Bresaola rocket | Classic margherita

### Live Station

Spinach ricotta ravioli | 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 | Cigale lobster | Salmon fillet | Red snapper  
Chef's favourite sauces  
Wide selection of noodles and Asian greens

### LEVANTINE COLD CABINET

Kofta pistachio | Lamb paprika | Shish tawook  
Garlic sauce | Harissa paste | Tahina sauce

### Soup

Vegetable harira

### Main Course

Braised lamb | Oriental rice | Baby marrow with yoghurt  
Stuffed cabbage 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

Cherry chocolate pudding with chocolate sauce  
Caramel sticky toffee pudding

#### 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 | Pistachio | Vanilla  
Cookies and cream | Salted caramel | Chocolate

#### Sorbet

Raspberry | Lemon

#### Fresh Fruit Selection

Papaya | Watermelon | Pineapple | Berries | Honey dew

### KIDS CORNER

Mini burger with fries | Chicken nuggets | Fish and chips  
Spaghetti meatballs | Margherita pizza

#### Kids Dessert

Fresh popcorn | Christmas cookies | Gingerbread man  
Chocolate lollipops | Chocolate Santa | Candy cane

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  
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