

★ CHRISTMAS DAY BRUNCH

25 December 2018
12:30PM

MANAVA

Celebrate Christmas Day with family and friends at Manava Brunch that offers an extensive range of festive delicacies: live stations with premium roasts, seafood market and sushi station and dishes showcasing different world-class cuisines. Revel in merriment with our vast selection of cheeses and a spread of delicious sweets. Elevate the mood with live entertainment, adding to a festive vibe created by a delicate and colourful décor. Pamper the little ones with their own extensive kids's buffet and a visit from a Special Guest.

AED595.00 inclusive of house beverages and festive cocktails
AED495.00 inclusive of soft beverages and festive mocktails
AED270.00 for young adults aged twelve to twenty years
AED140.00 for young adults aged five to eleven years
Children below five years dine with our compliments



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COMPOSED SALADS

Prawn soba noodle salad with yuzu and grapefruit mint (G) (N) (S)
Prawns, soba noodles, cucumbers, sesame seed, grapefruit, yuzu dressing

King crab, avocado, fennel and apple (G) (N)
King crab, avocado, fennel, apple, Pommery mustard vinaigrette

Puy lentil salad with poached pear, smoked duck breast and foie gras shavings (G)
Puy lentil, carrots, poached pears, thyme, onions, smoked duck, foie gras, lime plum vinaigrette

Roasted chicken with crunchy chayote and walnut dressing (G) (N)
Roasted chicken, chayote, onions, roasted bell peppers, almonds, walnut vinaigrette

Honey marinated seared beef fillet salad (G) (N)
Beef, snap peas shoots, bell peppers, onions, coriander, chipotle aioli

Truffle infused vitello tonnato (G) (N)
Veal, truffle, tuna, capers, mayonnaise, olives, parsley, rocket leaves, confit tomatoes, sun-dried tomatoes

Roasted squash with kale and pomegranate (G) (N) (V)
Squash, kale, pomegranate, arugula, pumpkin seeds, coconut tahini sauce

Wild rice salad with cranberries, caramelized pecans and avocado (N) (V)
Wild rice, cranberries, pecans, scallions, orange juice, citrus vinaigrette, avocado

CURED FISH MARKET

Lemon-honey dill marinated salmon (G) (N)
Beetroot marinated salmon with blood orange (G) (N)
Juniper and citrus-cured salmon (G) (N)
Smoked haddock with curried mango salsa (G) (N)
Smoked tuna pastrami with bell pepper salsa (G) (N)
Smoked halibut with microgreens (G) (N)
Smoked eel (G) (N)

Bread: buckwheat blinis, pumpernickel, brioche toast, rye bread, grissini sticks

Sauce: pink and white tarama, tzatziki, chives cream cheese, tartar sauce, cocktail sauce, horseradish sauce

Caviar: lumpfish caviar, flying fish roe, capelin roe

Condiments: chives, egg yolk, shallots, savory cone, lemon wedges, capers, cocktail shallots, dill pickles, pickled red onions, pickled grapes, pickled cherries

CHILLED CRUSTACEANS

Poached lobster tails, Alaskan king crab legs, shrimp cocktail, mussels, clams, prawns and jumbo prawns (G) (N) (S)
Fine de claire oysters (A) (G) (N) (S)
Red wine vinegar with shallots, lemon, lime, green Tabasco

TERRINE - BALLOTINE - ASPIC

Foie gras and ox tail terrine (G) (N)
Foie gras and trumpet mushrooms ballotine (A)
Foie gras and figs marble terrine
Foie gras terrine (A) (G) (N)

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Bread: whole wheat bread, ginger bread, black pepper brioche, sour dough bread, country bread, fruit bread

Jam: figs, apricot

Condiments: poached pears with pepper & grenadine syrup, spiced poached honey apple, red wine poached pears, cinnamon infused poached quince, fig chutney, poached figs, caramelized onions

Salt: fleur de sel, grey, truffle, celery, pink salt, Maldon salt

Pepper selection: kampot, pink peppercorn, long pepper

Turkey, walnuts, apricots, pistachio pâté en croûte (A) (G) (N)

Pheasant terrine (A) (G) (N)

Home-made veal pâté en croustade (A) (N)

Air-dried beef with tangy rhubarb salsa (G) (N)

Salmon and savoy cabbage terrine (G) (N)

Lobster terrine

Mixed wild mushrooms terrine (V)

Mediterranean grilled vegetable terrine (V)

Poached langoustine with lobster aspic and soft herbs (S)

Provençal vegetable aspic (V)

ANTIPASTI

Mussels in spicy sauce (G) (N)

Zucchini and salmon paupiettes, sour onion relish, crispy garlic (G) (N)

Saffron marinated stuffed calamari (G) (N)

Seaweed risotto parcels with seafood (G) (N) (S)

Baby capsicum stuffed with Greek style tuna (G)

Roasted beef with capers and gherkins topped with Tête de Moine cheese shavings (G) (N)

Beans wrapped with beef pastrami, chives, honey mustard (G) (N) (V)

Artichokes stuffed with herb cream cheese and tomato basil tartar (G) (N) (V)

Char-grilled peppers stuffed with goat cheese, chermoula sauce (G) (N) (V)

Eggplant stuffed with mini ratatouille

Portobello mushrooms stuffed with chicken (G)

ASSORTED SUSHI, NIGIRI AND SASHIMI WITH CONDIMENTS

California roll (G), Dynamite roll (G), Maki roll (G), Futo maki (G)

Tuna and salmon sashimi (G), Crab nigiri (G), Shrimp nigiri (G)

Tuna nigiri (G), Salmon nigiri (G), Spicy tuna (G)

FESTIVE ARABIC SALADS CORNER

Poached shrimp, orange couscous and dates salad (S)

Poached shrimps, couscous, orange, dates, mint, parsley, onions

Stuffed eggplant, minced lamb and pine nuts (N)

Stuffed eggplant, minced lamb, pine nuts, onions, tahini, parsley

Stuffed baby tomato, green olive feta and mint labneh (V)

Stuffed baby tomatoes, pitted green olives, mint labneh, Oriental salad

SOUPS

Truffle scented celeriac and chestnut (N) (V)

Roasted celeriac, chestnut, truffle oil

Lobster bisque (G) (N) (S)

Creamy lobster broth, crab ravioli, leeks, celery, tomatoes

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SAVORY WAFFLES

Herb waffles with chicken ragout (G)

Roasted chicken, olives, Parmesan

Sun-dried tomato & pesto waffles (G) (V)

Grilled zucchini, sun-dried tomato pesto

QUICHE

Turkey & chanterelle mushrooms quiche (G)

Slow-cooked turkey breast, chestnut, eggs

Baby spinach and goat cheese quiche (G) (V)

Baby spinach, goat cheese, eggs

CARVING

Festive honey-glazed roasted turkey (G) (N)

Bread stuffing, chestnuts, Brussels sprouts, braised red cabbage,
Cranberry sauce, giblet sauce

Beef Wellington (G) (N)

Dry aged tenderloin wrapped in puff pastry and Portobello duxelle,
Yorkshire pudding, trumpet mushrooms, onion gravy, Bordelaise sauce

Irish spit roasted leg of lamb (G) (N)

Honey-glazed parsnip, purple potatoes, heirloom tomatoes

Duck Apicius (G)

Roasted duck, Apicius sauce

UNDER THE HOT LAMP

Oven-baked beef bone marrow (G) (N)

Garlic bread, gremolata, smoked paprika

Dombes style frog leg (G) (N)

Deep fried frog leg, shallots, garlic, parsley

Classic escargot (G) (N)

Oven cooked snails, garlic parsley, butter

SEAFOOD BBQ

Lobster tails, U 5 Prawns, Red snapper, Kingfish

Sauce: shellfish bisque, lemon butter sauce, caper butter sauce

Tomato salsa, avocado & pineapple salsa, chimichurri, tartar sauce,
Spicy aioli, curry sauce

Pan-fried foie gras (G) (N)

Condiments: Balsamic-glazed figs, brioche, apple cinnamon
chutney, fig jam, Caramelized apples, ginger bread crumbs

MAIN COURSES

Jamaican beef short ribs (G) (N)

Beef short ribs, beef broth, Jamaican spices, celeriac, carrots, celery,
parsnip

Turkey ballotine stuffed with foie gras (G) (N)

Foie gras, chestnut, turkey mousse, turkey bacon, raisins, apricot

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Brazilian seafood stew (G) (N)

Mussels, tiger prawns, scallops, lobster tails, seafood broth, fennel, shallots

Herb crusted lamb loin (G) (N)

Ceps & button mushroom ragout, rosemary jus, herb crust, semi-dried tomatoes

Root vegetable & truffle gratin (G) (N) (V)

Potatoes, turnip, parsnip, cream, butter, truffle oil, Gruyère, thyme, Parmesan

Orange scented heirloom carrots (G) (N) (V)

Heirloom carrots, orange reduction, dried apricots, parsley, pesto

Hyderabadi mutton dum biryani (G) (N)

Basmati rice, spiced mutton, fried onions, mango chutney, raita

Punjabi dal makhani (G) (N) (V)

Indian spiced kidney beans, cream, butter

Dim sum trolley (G) (N)

Har kau, prawns Siu Mai, Hong Kong barbecue chicken bun, supreme prawn dumplings

Beef rendang (G) (N)

Indonesian beef stewed, lemon grass, garlic, shallots, chili and spices

Indonesian Nasi Lemak (G) (N) (V)

Jasmin rice, coconut cream, lemongrass

Festive Cheese Market (G, N)

Brebirousse d'Argental, L'occitane, Brie de meaux Pouligny-Saint-Pierre, Taleggio, Manchego, Mimolette, Tomme de Savoie, Monterey Jack, Zamorano, Saint-Loup, Tête de Moine, Brillat-Savarin, Amour du maquis, Pecorino Toscano Fresco, Époisses, Bleu du Bocage Sainte-Maure-de-Touraine, Tzfat cheese, Etorki

Jams and compotes: cranberry jam, fig compote, grape chutney

Breads: grissini sticks, rye bread, Lavash, rye crisp, pumpkin crackers, multigrain crackers

Nuts & fruits: golden raisins, walnuts, apricots, prunes, red grapes, white grapes, macadamia, pecans, almonds, quince pate de fruit

DESSERTS

BUCHE DE NOËL

Bûche chocolat-framboises (N, G)

Poire et spéculoos bûche (N, G)

Chocolat au lait châtaigne bûche (N, G)

Bûche de fruits rouges à la vanille (N, G)

Cerise chocolate noir bûche (N, G)

Bûche exotique (N, G)

CAKES

Pineapple coconut entremet (G) (N)

Blackberry tea feuillantine (G) (N)

Homage to maillard (G) (N)

Cocoa (G) (N)

Cherry ingot (G)(N)

HOT DESSERTS

Christmas pudding (G) (N)

Panettone pudding (G) (N)