

## Christmas Eve Dinner Menu

### AMUSE BOUCHE

CHEESE PILLOW (D, E, G, V)  
PARMESAN CUSTARD WITH TRUFFLE

*PAIRED WITH LAURENT PERRIER BRUT: PINOT NOIR, CHARDONNAY, PINOT MEUNIER*

### APPETISER

PAN SEARED FOIE GRAS (D, E, G, N)  
PISTACHIO, RHUBARB, WALNUT SNOW, DUCK JUS

or

CRISPY MUSHROOM SALAD (D, G, S, SE)  
OAK LEAF, PARMESAN CHEESE, SESAME AND TRUFFLE DRESSING

*PAIRED WITH SANCERRE ' LES FONDETTES SAUVION ET FILS, SAUVIGNON BLANC*

### SOUP

ROASTED PUMPKIN SOUP (D, E, G)  
GARLIC CROUTON, PUMPKIN SEED, LEMON OIL, CREAM CHEESE

*PAIRED WITH M MINUTY ROSE, GRENACHE, CINSAULT, SYRAH*

### MAIN COURSES

USA BEEF TENDERLOIN SURF & TURF (D, E, SH, SE)  
CONFIT SHALLOT, DUCK FAT POTATOES, PARSLEY EMULSION, MISO HOLLANDAISE ESPUMA

*PAIRED WITH LA COLLECTION SAINT -EMILION MERLOT, CABERNET FRANC*

or

SLOW COOKED ORGANIC CORN-FED CHICKEN (D, E)  
PUY LENTIL RAGU, CHICKEN SKIN, SWISS CHARD, PORCINI SAUCE

or



ARTICHOKE AND SUNDRIED TOMATO RAVIOLI (D, E, G, V)  
LIGHT BASIL PESTO SAUCE, BURNT ONION PURÉE, CRISPY ARTICHOKE

*PAIRED WITH LAROCHE CHABLIS, CHARDONNAY*

### DESSERT

CHRISTMAS TREE (D, E, G, N)  
VANILLA WHIPPED GANACHE, RED FRUIT COMPOTE, WHITE CHOCOLATE SNOW, ALMOND JACONDE

*PAIRED WITH SANTA CAROLINA LATE HARVEST, SAUVIGNON BLANC*

D: DAIRY, E: EGG, : SUSTAINABLE FISH, G: GLUTEN, N: PEANUTS AND TREE NUTS,  
SE: SESAME SEEDS, SH: SHELLFISH, S: SOYBEANS, V: VEGETARIAN,  VEGAN  
ALL PRICES ARE IN UAE DIRHAMS INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY FEE  
AND 5% VALUE ADDED TAX. SUBJECT TO CHANGE AND MARKET AVAILABILITY

