



Manava

PORTER HOUSE
BAR AND GRILL

WORLD
The
EATERY

Christmas Menu
2024

ASSORTED SUSHI, NIGIRI

California Rolls (G, SH)

Maki Roll (G, SH)

Shrimp Nigiri (G, SH)

Salmon Nigiri (G, SH)

Salmon Sashimi (S)

Tuna Sashimi (S)

Kappa Maki (G, V)

Futo Maki (G, V)

Vegetable Tempura Maki (G, V)

Condiments: Wasabi (G), Kikkoman soy sauce (G, S), pickled ginger 🍯,

Takuan 🍯

SEAFOOD BAR

Canadian Lobster (SH)

Tiger Prawn (SH)

Baby Octopus (SH)

Blue Crab (SH)

Alaskan King Crab Leg (SH)

Black Mussels & Clams (SH)

Oysters (SH)

Condiments: Shallot vinegar (V), Tobiko, cocktail sauce (E),

lemon wedges 🍋, olive oil

COMPOSED SALADS

Arugula Salad with Asian Pear and Roasted Beets (D, N, V)

Sherry vinegar and blood orange dressing, smoked blue cheese

Malaysian Prosperity Salad (G, N, SH)

Carrot, shrimps, red cabbage, pickled ginger, fried wonton

Waldorf Duck Salad (D, E, G)

Green apple, cranberry, cherry tomato, celery stick, onion, baby gem

Candy Tomato Burrata and Poached Peach (D, V)

Onion, basil, balsamic pearls, olive dust

MINI ARABIC MEZZE

Pumpkin Hummus (SE) 🍯

Poached Shrimp & Octopus, Orange Couscous, Dates Salad (G, SH)

Couscous, orange, dates, mint, parsley, onion

Herb Marinated Baby Vegetables & Baladi Cheese Salad 🍯

Baby carrots, cherry tomato, baby zucchini, olives, pine seeds, rocket leaves

Oriental Malfouf Salad 🍯

Red cabbage, onion, parsley, white cabbage

Eggplant Fatteh (N, V)

Croûton, tahina, sumac, pomegranate, almond, lemon juice

ARABIC CHEESE SELECTION (D, V)

Akawi, Halloumi, Baladi, Shanklish

CURED FISH

Beetroot Marinated Salmon (G, S) 🍯

Dill Cured Smoked Salmon (G, S) 🍯

Smoked Red Snapper (S) 🍯

Smoked Tuna (S) 🍯

Rollmops 🍯

Saffron Marinated Salmon (G) 🍯

Bread: Blinis (G), pumpernickel (G), brioche toast (G), grissini stick (G)

Dippings: Tzatziki (D), chives cream cheese (D), tartar sauce (E, G),

cocktail sauce (E, G)

Condiments: Savoury cone, lemon wedges, capers, pickled red onion,

and caper berry

Sauce: Tomato caper sauce, honey dill mustard, horseradish

FESTIVE TERRINE, CHARCUTERIE & RILLETTES

Foie Gras Terrine (G, N)

Foie Gras & Fig Marble Terrine (G, N)

Salmon Rillettes (D, G)

Duck Rillettes (G)

Chicken Liver Pate (D)

Seafood Marble Terrine (D, E, SH) 🍯

Beef Salami (G, N)

Cecina De Leon (G, N)

Cured Lamb (G, N)

Beef Chorizo (G, N)

Lamb Jamun (G, N)

Lamb Chorizo (G, N)

Beef Pastrami (G, N)

Beef Bresaola (G, N)

Turkey Salami (G, N)

Bread Condiments: Whole wheat bread (G), brioche (G), sourdough bread (G),

country bread (G)

Jam and Chutneys: Fig chutney (V), berry jam (V), mango chutney (V)

Condiments: Poached pears (V), cinnamon-infused poached quince (V),

figs (V), caramelized onion (V)

TAPAS & PINTXOS

Mix Greek Olives 🍯

Rosemary, EVOO

Beef Chorizo (G)

Lime zest

Crispy Chickpeas (G) 🍯

Ras el hanout

Pan Tumaca (G) 🍯

Tomato relish, EVOO

Cetara Anchovies 🍯

Kalamata olives

Bresaola, Burrata (D, G)

Grilled pita bread, balsamic

Merguez, Pickled Onions (D, G)

Yoghurt, pajera potatoes

Spanish Tortilla (E, G)

Potatoes, confit onion

ANTIPASTI

Octopus in Spicy Sauce (G, S, SH)

Dill Marinated Squid with Roasted Garlic Aioli (G, S, SH)

Roasted Beef with Capers and Gherkins (G, N)

Roasted Broccoli & Chicken Almond Flakes (N, V)

Baby Capsicum Stuffed with Greek Style Feta (G, V)

Grilled Eggplants, Tomato Pesto and Goat Cheese (N)

Confit Quail, Poached Pears (A)

BABY VEGETABLE GARDEN

Garden Crudites Basket 🍯

Heirloom baby carrots, patty pan squash, mini zucchini,

red radishes, asparagus, cauliflower, celery, bell peppers,

Datterini tomato, candied tomato, romanescos, white radish,

cucumber, white asparagus, baby turnip, baby beet

Dressings: Truffle dressing (V), honey sesame ginger dressing (S, SE),

cocktail (D, E), Caesar (D, E) 🍯, herbs balsamic dressing (V), orange miso

dressing (G, S), olive tapenade (V), tahini (D, SE), garlic dip (E)

Condiments: Sourdough croûton (G), tomato tapenade croûton (G),

olive croûton (G), smoked cheese (D), marinated Greek feta (D), marinated

anchovies 🍯

D: Dairy, E: Egg, 🐟: Sustainable Fish, G: Gluten, N: Peanuts and Tree Nuts, SE: Sesame Seeds, SH: Shellfish, S: Soybeans, V: Vegetarian, VE: 🍯
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SELECTION OF FESTIVE CHEESE MARKET

Gorgonzola (D, G)

Brie de Meaux (D, G)

Taleggio (D, G)

Smoked Cheese Provolone (D, G)

Ricotta (D, G)

Tomme de Savoie (D, G)

Tetilla (D, G)

Pouligny (D, G)

Scamorza (D, G)

Cheese Terrine (D, G)

Fontina (D, G)

Jams & Compotes: Cranberry jam (V), fig compote (V), grapes chutney (V), apricot jam (V), orange marmalade (V), raspberry jam (V)

Breads: Grissini stick (G), rye bread (D, V), lavache, rye crisp crackers, pumpkin crackers (V), multigrain crackers (V)

Nuts & Fruits: Golden raisins, walnuts (N), apricot, prunes, red grapes, white grapes, macadamia nuts (N), pecan nuts (N), almonds (N)

SOUP

Sunchoke Soup (N, V)

Chestnut, truffle oil

Shellfish Bisque (G, SH)

Leeks, celery, tomato, shellfish stock

FOIE GRAS STATION (D, E, G)

Pan-seared foie gras, fig chutney, brioche toast quiche jam

WINTER TRUFFLE POACHED EGG STATION

Poached egg, truffle, hollandaise sauce (D, E)

smoked salmon (S), spinach (D, V)

FESTIVE PIES

Classic Turkey & Mushroom Pot Pie (D, E, G)

Turkey, peas, mushroom, carrot, sage, puff pastry

Sweet Potato Beef Chorizo (D, E, G)

Bell pepper confit, crispy bacon

PITA POCKET

Chicken and Lamb Souvlaki, Bewas Salad (D, G)

Green sauce, tzatziki sauce

Falafel Pickled Vegetable (D, G, SE, V)

Lettuce, tahini sauce

BRITISH FESTIVE ROAST CORNER

Festive Honey Glazed Roasted Turkey (G, N)

Chestnut, cranberry sauce, bread stuffing, giblet sauce, brussels sprouts, braised red cabbage

Salmon Wellington (G) 🌱

Dill veloute, chimichurri sauce

Roasted Beef Ribeye (G)

Peppercorn sauce, selection of mustards, yorkshire pudding

GRILLED STATION

Thyme Marinated Beef Rib

Salsa verde, guacamole, choice of salsa

Braised Lamb Ribs (G)

Mint sauce, BBQ sauce

Spicy Chicken Tikka (D)

Mint chutney

Grilled U10- Prawns (SH)

Garlic aioli, lemon wedges, pineapple salsa

Grilled Seabream 🌱

Garlic chutney, habanero coriander salsa

Condiments in Mortar Pestle

Garlic chutney, green chutney, mango chutney, mint chutney

Condiments Wooden Bowls

Mango salsa, tartar sauce, chipotle & cheese dip

MAIN COURSES

Hyderabadi Vegetable Biryani (D, V, N)

Basmati rice, Indian spices, pickle, raita, papadam, laccha onion

Butter Chicken (D, N)

Cashew nut, kasuri methi, cream

Mutton Korma (D, N)

Red chilli, curry leaf, cashew nut, Indian spices

Roasted Pumpkin, Sweet Potato Gratin (V)

Sunflower seed

Butter Broccolini, Baby Carrot (D, V)

Goji berry

Slow Braised Orange Infused Duck Leg (G, N)

Sweet potato mash, asparagus, cranberry

Crispy Fried Calamari (SE, S, SH)

Bok choy, Chinese cabbage, white onion, garlic

Fork-Mashed Potato (D, G, V)

Truffle, sundried tomato

VEGAN COUNTER

Vegan Wellington (G) 🌱

Mixed vegetables wrapped in puff pastry and portobello duxelle

Grilled Portobello Mushroom Satay (G, N) 🌱

Peanut sauce, cilantro

Vegan Soya Chap (G, S) 🌱

Mint and raw mango chutney

Garlic & Rosemary Roasted Root Vegetables 🌱

Parsnip, celeriac, beetroot, ratte potato

Bombay Chat (G)

Onion, tomato, potato, green peas



CHILDREN'S CORNER

Mini Pizza Margherita (G, N)
Popcorn Counter (G, N)
Kids' Chicken Burger (G, N)
Mac & Cheese (G, N)
Tender Chicken Strips (G, N)
Nachos (G, N)
Guacamole, tomato salsa, sour cream, cheddar cheese sauce
Grilled Cheese Sliders with Tomato Marmalade (G, D)
Condiments:BBQ sauce, ketchup, mayonnaise

DESSERT BUFFET

Bûche De Noël
Pistachio Cherry Log (D, E, G, N)
Dulce Banana (D, E, G, N)
Traditional Chocolate Yule Log (D, E, G, N)

WHOLE CAKES

Festive Fruit Cake (D, E, G, N)
Duo Chocolate Marquise (D, E, G, N)
Peanut Caramel (D, E, G, N)
Festive Stollen (D, E, G, N)
Panettone (D, E, G, N)

PORTION CAKES

Speculoos Cheesecake (D, E, G, N)
White Chocolate Berry Choux (D, E, G)
Mince Pie (D, E, G, N)
Chestnut Montblanc (D, E, G, N)
Dulce Chocolate Tart (D, E, G, N)
Pistachio Strawberry Fraisier (D, E, G, N)
Mojito (D, E, G, N)
Vegan Chocolate Cake (G) 🌱
Cherry Festive Bells (D, E, G, N)
Blueberry Mascarpone Cake (D, E, G, N)

TARTS

Raspberry Tart (D, E, G, N)
Linzer Tart (D, E, G, N)

SHOOTER GLASSES

Banoffee Verrine (D, E, G, N)
Tiramisu (D, E, G)
Lemon Posset (D)

HOT DESSERTS

Festive Pudding (D, E, G, N)
Sticky Date & Toffee Pudding (D, E, G)

FRESH SLICED FRUITS

Yellow Dragon 🍌
Red Dragon 🍌
Watermelon 🍉
Kiwi 🍓
Pineapple 🍍
Rock Melon 🍈
Honey Dew 🍈
Rambutan 🍌
Mangosteen 🍌
Cherry 🍒

KIDS' SECTION

CHOCOLATE FOUNTAIN

Brownies (D, E, G, N)
Marshmallow 🍌
Financier (D, E, G, N)
Pineapple 🍍
Strawberry 🍓
Chocolate Cupcake (D, E, G, N)
Vanilla Cupcake (D, E, G, N)

ASSORTED CANDIES

Festive Cookies (D, E, G, N)
Donuts (D, E, G, N)
Macaron Tower (D, E, G, N)

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