

Sparkling Christmas Brunch Affair

Festive Brunch

A.O.C International Buffet & Plantation Brasserie, Bar & Terrace
23rd December 2023

FRESHLY HAND CUT TARTAR FROM TROLLEY

Classic Beef Tartar
With Pommery mustard, Gherkins, Silver onion, capers,
Tabasco and bread chip
Salmon tartar
Tuna Tartar
Fish Ceviche
Marinated Sardines

COLD SEAFOOD DISPLAY

Poached Scampi
Razor Clams
Whole Black clams
Green Half shell mussels
Poached Sand Lobster
Snow Crab leg
Black mussels
Cocktail sauce, Remoulade sauce, Chili Mayonnaise,
Lemon wedges

OYSTER STATION

Fine De Claire (3# & 2#)
Mignonette sauce, Shallot Vinegar, Balsamic vinegar,
Lemon Wedges, Tabasco sauce

ASSORTED SUSHI AND SASHIMI

Assorted Nigiri Sushi
(Tuna, salmon, prawns, crab stick, squid, cucumber, avocado)
Assorted roll sushi, soy sauce, ginger pickle and wasabi
Soya sauce, Wasabi, Ginger pickle and radish pickle

POACHED PRAWNS DISPLAY ON ICE

SMOKED FISH STATION

Beet Marinated Salmon
Smoked Salmon
Smoked Red snapper
Marinated Herrings fish
Capers, White Egg Grated, Sour Cream, Silver onions, Horseradish sauce,
Tartar Sauce, Spring onion, Cornichons

PATE I TERRINES I FLAN I RILLETTES

Shellfish terrine
Salmon and shrimps terrine
Whole duck galantine
Turkey Galantine
Chicken and prunes terrine
Grilled vegetable terrine
Foie Gras terrine
Duck rillettes
Pate en Croute
Egg stuffed with Mayonnaise
Cumberland sauce, Cocktail sauce, Mayonnaise, Pommery Mustard, Dijon Mustard, Gherkin, Brioche Bread, Capers, Horseradish sauce, Ranch dressing, Balsamic vinegar, Figs jam, Assorted Jam

CHARCUTERIE STATION

Parma Ham
Cooked Ham
Pork Rillettes
Pork Salami
Speck
Melon
Gherkins, Silver onion

SAVOYARD CORNER

Tartiflette et Tartes Savoyardes
Tart aux endives et tome de savoie
Quiche Lorain

INTERNATIONAL CHEESE SELECTION

Parmesan cheese wheel
Fresh Mozzarella 3 types with pesto, Heirloom Tomato, Fresh basil,
Olive oil and Balsamic
French cheese selection
Crackers
Assorted Jam
Dry Nuts
Grissini
Grapes

FRESH MOZZARELLA CORNER

Cherry Mozzarella
Fresh Mozzarella
Burrata
Heirloom Tomato
Pesto sauce
Fresh basil
Balsamic vinegar
Extra Virgin Olive oil

ANTIPASTI

Grilled Eggplant
Marinated Zucchini
Marinated Artichoke
Marinated bell pepper
Marinated olives (Spicy and herbs)
Marinated Mushroom
Black olive Tapenade
Sundried Tomato
Anchovy
Marinated Sardines

IN SMALL VERRINE AND GLASS

Passion fruit jelly with smoked duck
Palm Heart and Avocado
Mushroom Timbale
Octopus salad topped with Wakame
Asparagus mousse topped with sardines
Fish Ceviche with pink peppercorn
Sweet Potato and cheese Mille- Feuille

ORIENTAL SALADS

Hummus
Fatoush
Babaganouj
Tabbouleh
Watermelon and feta cheese

CONTINENTAL SALAD

German Potato Salad
Gourmande Salad
Russian salad
Thai chicken salad
Mesclun and green beans, papaya and cherry mozzarella
Sweet corn with bell pepper
Beetroot salad
Thai green Papaya salad
Roasted bell pepper with garlic and balsamic
Niçoises Salad
Greek Salad

SOUP

Artichoke Volute
Prawn infused tomato soup

LIVE COOKING STATION

Mussels Marinière
French Fries and Mayonnaise
Sea -Scallopes
Stir Fried Calamari and prawns

CARVING STATION

Traditional whole Roasted Turkey with Chestnuts, Gravy and Cranberry sauce
Roasted Lamb rack with Roasted Végétale
Beef Wellington with mashed potato and Pepper sauce

FROM THE GRILL

Beef Rib eye
Beef Tenderloin
Assorted Kebab (Shish Tawook/ Kofta)
Scampi
Sand Lobster
Jumbo Prawn
Sea bream Fish

HOT DISHES

Seafood Thermidor
Duck A la Orange with endives
Veal sausages with onion gravy
Chicken Fricasse
Lamb Navarin
Seafood Paella
Honey Glazed Salmon with fennel confit

GARNISHES

Saute vegetable Medley
Green Peas and sweet corn
Gratinated Potato
Sweet potato purée
Fried rice

Dessert Room
Largest Yule Log
Largest Macarons tree
Pannatone
Pandora

Christmas Pudding
Rich Plum Cake
Stolon
Mince Pie
Apple Crumble
Peach nut tart
Lemon Tart
Coconut Tart
White Chocolaté Rain deer Choux
Kiwi Mousse



Coconut Pannacota
Vanilla Cream brule tart
Tiramisu
Nougatine Parfait
Mascarpone Mille-Feuille
White Chocolate Pickale Opéra
Strawberry Cheese cake
Silver Apple
Berries Palvola
Ivory Mousse cake
Banana Passion Yule Log
Yule Log Sten

FRESH FRUIT DISPLAY ON ICE
Pineapple in Shawarma Machine

**ASSORTED FRENCH BREAD, INTERNATIONAL BREAD
AND ARABIC BREAD AND BUTTER**
Sélection of Gluten Free Bread

LIVE COOKING STATION
Crepe Suzette with different filling

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