

Starry Night Christmas Eve

Christmas Eve Dinner

A.O.C International Buffet & Plantation Brasserie, Bar & Terrace

24th December | 7 pm to 11 pm

FESTIVE STARTERS AND SALAD

Assorted fish and seafood terrine

Turkey Galantine

Chicken liver pate

Tuna Rillettes

Beef Tartar

Salmon Rillettes

Stuffed egg with Salmon roe

Foie- Gras terrine with figs chutney

FRESH MOZZARELLA CORNER

Cherry Mozzarella

Fresh Mozzarella

Burrata

Heirloom Tomato

Pesto sauce

Fresh basil

Balsamic vinegar

Extra Virgin Olive oil

CHARCUTERIE STATION

Parma Ham

Cooked Ham

Pork Rillettes

Pork Salami

Speck

Melon

Gherkins, Silver onion

GARNISHES AND SAUCE

Silver onion, Gherkins, Sundried tomato, Marinated olives, Pickle radish,
Pickle cucumber, Pickle cauliflower, Pickle beetroot, Pickle Eggplant, Relish

Cocktail sauce, Chili Mayonnaise, Plain mayonnaise, Dijon mustard,
Pommery mustard, English mustard, Ranch Dressing, French dressing,
Balsamic dressing, Italian dressing

FRESH GARDEN LETTUCE AND VEGETABLE CORNER

Boston lettuce, Endives, Frisse, Lollo rosso, Rocket lettuce,
Baby spinach, Romanian lettuce, Radicchio
Red radish, White Radish, Grated carrot, Tomato wedges, Cucumber, Beetroot

IN SMALL VERRINE AND GLASS

Octopus salad topped with Wakame
Fish Ceviche
Sweet Potato and cheese Mille- Feuille

ORIENTAL SALADS

Hummus
Fatoush
Babaganouj
Tabbouleh

CONTINENTAL SALAD

Potato Mayonnaise with chives and bacon
Smoked duck and mango
Russian salad
Chicken and pineapple
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

SEA FOOD CORNER

Fresh Poached Shrimps
Sand Lobster
Whole Black Clams
Crab Stick
Snow Crab leg
Black Mussels
Marinated Green Half shell mussels
Mayonnaise/ Cocktail sauce/ Ranch dressing

Dill Marinated Salmon with condiments
Beet Marinated Salmon
Marinated Herrings fish
Freshly Opened Oyster with shallots vinegar and lemon

ASSORTED SUSHI AND SASHIMI STATION

Maki Roll and Nigiri roll

SOUP

Lobster Bisque
Tom Yam Gai

CARVING STATION

Roasted Prime rib of Beef with Mashed potato and gravy
Traditional whole roasted Turkey with Glazed chestnut, Brussels sprout, Carrot
Cranberry sauce and Gravy
Herbs and Garlic Lamb leg with Ratatouille
Honey Glazed Salmon fillet with Fennel confit and Herb butter sauce
BBQ Beef Short Ribs

UNDER CARVING LIGHT

Asparagus quiche
Seafood Vol au vent

HOT BUFFET

Duck confit with caramelized apple
Chicken Thai Curry
Herb crust Sherry fish with leek compote
Beef Stew with vegetable
Hot and Garlic Prawn
Chicken breast stuffed with spinach and mozzarella cheese

LIVE COOKING STATION

Salmon Taglittalle
Foie Gras with berries compote
Dim Sum
Stir Fried Noodles
Stir Fried Seafood

GARNISHES

Gratinated potato
Pumpkin Puree with Truffle oil
Roasted Potato with garlic and herbs
Sauce green beans
Carrot Vichy
Pilaf Rice



HOME MADE DESSERT SELECTION

Ginger House
Ginger Cookies
Christmas pudding
Coffee Éclair
Pandoro
Panettone

Christmas Macaron and Yule log collection by Sofitel JBR

Mango Sichuan Cylinder
Mint Chocolate Cake
Lemon meringue tart
Raspberry Neapolitan
Jasmine Green Tea matcha
La pear
La peach
Matcha Opera
Marinated orange with crumble
Fruit Pavola
Exotic cream Brule
Mocha tart
Mille- Feuille
Mango Panacotta
Cardamom Saffron Delight
Tiramisu
Walnut Tart
Apple Tart
Assorted Tarts
Red Chocolate Fountain with Condiments

ASSORTED FRUIT DISPLAY ON ICE

INTERNATIONAL CHEESE SELECTION WITH MARMALADE, BUTTER

ASSORTED BREAD DISPLAY AND BUTTER

For bookings, please call
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