

A.O.C INTERNATIONAL BUFFET & PLANTATION ★ 24TH DECEMBER | 7 PM - 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 roso, 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





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





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





Assorted Fruit Display on ice

INTERNATIONAL CHEESE SELECTION WITH MARMALADE, BUTTER ASSORTED BREAD DISPLAY AND BUTTER

For bookings, please call +971 04 448 4733 | Whatsapp +971 56 414 5690 E-mail: dining.jbrdubai@sofitel.com

