



## CHRISTMAS EVE'S MENU

## STARTERS

### COMPOSED SALADS

Devil Eggs, poached shrimp and crustacean mayonnaise  
[MLK, MTD, CRU, EGG]

Quinoa and Parsley Salad with Capsicum Vinaigrette  
[PLANT-BASED, VEG]

Bulgur salad with green apple, celery and fine herbs  
[CEL, GLU]  
[PLANT-BASED, VEG]

Tuna tataki with smoked eggplant caviar  
[FSH, SOY, GLU]

Chicken salad with pineapple and coconut

Butter beans salad with confit duck and truffle vinaigrette  
[MTD, GLU, MLK]

Watermelon salad with Feta and fresh herbs  
[MLK]  
[VEG]

Caesar Salad  
Lettuce, croutons, grilled bacon, quail eggs, capers, and parmesan  
[GLU, EGG, MTD, PRK, CEL, MLK]

Beef Carpaccio, arugula pesto, pine nuts and parmesan  
[NUT, BEF, MLK]

Seafood cocktail  
[MTD, EGG, MLS, CRU, FSH]

### SALAD BAR

Arugula, Frisee lettuce, Romaine lettuce, White and Red Cabbage, Tomato, Cherry tomato, Cucumber, Onion, Carrot, Beetroot  
[PLANT-BASED, VEG]  
Cherry buffalo mozzarella  
[MLK]  
[VEG]

### Dressings

Emulsified Lemon, Vinegar  
Balsamic, Pomegranate and Mint, Caesar [MLK], Roasted Garlic Vinaigrette  
[MTD]  
[VEG]

### Toppings

Sunflower seed, Sweet corn, Oil  
Anchovies, Almond, Walnut, Feta, Parmiggiano Reggiano shaving  
Garlic croutons, Capers, Marinated olives, Sundried tomato  
[ FSH, NUT, MLK, GLU]

### OCEAN SEAFOOD SALAD STATION - Live

Poached Baby octopus, Prawn, Sautéed calamari, Garlic-parsley stewed clam and mussel, Sea urchin, Tuna tartar  
[MLS, CRU, FSH]

### Accompaniments

cherry tomato confit, black olive, haricot bean, artichokes, chickpeas, crispy celery [CEL],

fennel shaved, capers, balsamic  
and thyme marinated red onion  
Iranian saffron pistil, Mauritian  
orange mayonnaise [EGG, MTD],  
Thai lemongrass and coriander

## NORWEGIAN SALMON

### Sliced Live

House-made beetroot confit  
Salmon  
House-made Gravlax Marinated  
Salmon  
[FSH]

## SUSHI COUNTER

Assorted selection of sushi and  
maki  
[GLU, SOY, FSH, CRU, SSE]

### Accompaniment

Pickled ginger, wasabi, soy sauce,  
and Kikoman sauce [SOY, GLU],  
Tartar sauce [EGG, MTD], Aioli,  
Cocktail sauce [EGG, MTD], Shallot  
vinaigrette, Wasabi, Citron  
wedges, Pickled ginger

## BREAD SELECTION

Pizza alla pala  
Parmesan Bread  
Walnut & Raisin Bread  
Crispy French "Baguette"  
Whole Wheat Bread Crispy  
Grandmother bread  
Pesto roll  
Focaccia  
Ciabatta  
Soft & Hard rolls  
[GLU, MLK, NUT]

## CHEESE BOARD

Gorgonzola  
Parmigiano  
Goat cheese  
Camembert  
Morbier de Cleron  
Vieux Compte  
[MLK]

### Accompaniment

Seeds Crackers, Nuts, Grape,  
Pear, Honey, Jam  
[GLU, NUT]

## SOUP

Onion soup with croutons and  
Emmental  
[MLK, GLU]  
[VEG]

Tom Yum Prawn Soup  
[CRU]

## MAIN COURSE

### PASTA - Live

Spaghetti, Tagliatelle, Penne  
[GLU]  
[VEG]

Cheese ravioli  
[MLK, GLU, EGG]

### Sauce

Tomato  
[PLANT-BASED, VEG]]

White Clam sauce  
[MLS, MLK]

Seafood Ragout  
[MLS, CRU, FSH]

Bolognaise Sauce  
[BEF]

### Accompagniment

Eggplant, Zucchini, Bell pepper,  
Broccoli, Parmigiano Reggiano  
[MLK], Pecorino [MLK], Anchovies  
[FSH], Extra virgin olive oil, Parsley,  
Garlic, Olive, Basil, Mint, Chilli

### HOT DISHES

Mahi-mahi with caper and lemon  
[FSH]

“Valencian” style Paella with  
garden vegetables  
[CRU, FSH, MLS, MLK]

Lasagne with fish and shellfish  
from our sea  
[CRU, MLS, FSH, GLU, MLK]

Cuttlefish stewed with bell  
pepper, potato and peas  
[MLS]

Venison in Salmi  
[ALC]

Light spiced basmati rice  
[PLANT-BASED, VEG]

Herbed baked potato  
[PLANT-BASED, VEG]

Oven-roasted pumpkin with garlic  
and pistachio  
[NUT]  
[PLANT-BASED, VEG]

Cauliflower gratin  
[MLK, GLU]  
[VEG]

Lentils flavoured with cinnamon  
and bay leaf  
[PLANT-BASED, VEG]

### CARVING STATION

#### FISH

Captain with potato and  
vegetable ratatouille  
[FSH]

#### MEAT

Whole roasted lamb leg marinated  
with fresh herbs

### CHARCOAL BBQ

#### FISH

(On Availability) Catch of the day  
[FSH]

Small king prawns  
[CRU]

### Sauce Selection

Lemon butter [MLK]

Sauce vierge

Creole sauce

#### MEAT

Striploin steak  
[BEF]

Lemon and herb Chicken

### Sauce Selection

Lemon butter and herb [MLK]

BBQ [GLU, SOY]

Beef Jus [BEF]

## FROM THE TANDOOR OVEN

Chicken Nabawi tikka  
[MLK]

Paneer mirchi tikka  
[MLK]  
[VEG]

### Chutney Selection

Papaya Cunda, Chukundar ka  
chutney, Vanger onion, Pahadi  
Raita [MLK, MTD Garlic yogurt  
chutney [MLK], lemon wedges,  
green chilli

### Indian Street food chaat counter

Vanilla macaron  
[NUT, EGG, MLK]

Almond macaron  
[NUT, EGG, MLK]

Red fruit macaron  
[NUT, EGG, MLK]

Pandoro  
[EGG, GLU]

Panettone  
[EGG, GLU]

Orange stollen  
[GLU, EGG, NUT]

## DESSERT

Coconut & pineapple yule log  
[MLK, GLU, EGG]

Kadaif & Pistachio yule log  
[NUT, GLU, EGG, MLK]

Red fruit & chocolate yule log  
[MLK, EGG, GLU]

Verrine vanille & popcorn  
[EGG, MLK]



Chocolate cupcake  
[NUT, EGG, GLU, MLK]

Chestnut tartlet  
[MLK, GLU]

Matcha & chocolate craquelin  
[GLU, MLK, EGG]

## DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS   
SUITABLE FOR PLANT-BASED 

[VEG]  
[PLANT-BASED]

## FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
PORK	[ PRK ]
BEEF	[ BEF ]