



# FESTIVE MENU

## FESTIVE CANAPÉS & PASSAROUNDS

Minimum Order: 280 AED for 20pcs. Additional: 14 AED per Piece

### **CARAMELIZED ONION, FIGS AND GRUYÈRE BRUSCHETTA [d, g, v]**

Served on Toasted French Baguette

### **BURRATA CROSTINI [n, g, v]**

Italian Burrata on Sourdough with Pistachios, Lemon Zest, Thyme, Lemon Oil and Basil.

### **CAMEMBERT BITES 🍷 [d, g, v]**

Creamy Camembert Ball Skewer with Truffle Honey

### **HOISIN DUCK CRÊPES [g, d, s]**

Confit Duck in a Savory Crêpe with Hoisin Sauce, Cucumber, Leeks

### **CRISPY SALMON TARTARE [g, f, e, m]**

With Truffle in a Savory Cone

### **SMOKED SALMON BLINIS [f, g, d]**

Smoked Salmon Rosettes, Charcoal Labneh with Lemon Zest and Dill on a Blini

### **MISO COD SKEWER 🍷 [f]**

Our Popular Blackened Miso Cod in a Bite Size Form

### **WAGYU BRESAOLA [d, g]**

With Balsamic Pearls and Herbed Goat Cheese Spread

### **VEAL BACON CROQUETTES 🍷 [g, d, e]**

Spanish Croquettes with Veal Bacon

### **Cranberry, Date and Spice Lamb Meatballs 🍷 [g, d]**

Lamb Meat Balls Spiced with Cranberry, Date and Festive Spices. Served with Tzatziki

### **Roasted Chestnuts 🍷 [n]**

Roasted Chestnuts Served in Bamboo Cones. Perfect For Outdoor Events

*A Guide to our Dishes: Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (Sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan), Spicy (🌶️), Hot Canape (🍷)*



# FESTIVE MENU

## FANCY FESTIVE CANAPÉS

Minimum Order: 320 AED for 20pcs. Additional: 16 AED per Piece

### FOIE GRAS [g, f, e, d]

On a Toasted Brioche with Korean Mandarin Jam and Caviar

### STUFFED TAGLIONI WITH LOBSTER AND WAKAME [sf, f, e, m, d, g]

Lobster and Wakame Stuffed into Crunchy Tortiglioni, with Dried Wakame and Micro Cress

### MINI DUCK STEAKS 🍷 [d, e, m]

Corn Purée, Popcorn, Charred Spring Onions

*[Want more delicious mains? Click here to check out our Buffet Catering Menu for more options!](#)*

## APPETIZERS

### MAPLE PECAN BAKED BRIE [v, d, cn, n] - 325 AED

500g Premium Baked Brie de Meaux Cheese Topped with Caramelized Pecans with Festive Spices.

Make it a Truffle Brie De Meaux: **Add 50 AED**

*Serves 6 Guests*

### BURRATA PLATTER [d, n, v] - 375 AED

6 pieces of Premium Italian Burrata, A Zesty Dressing of Roasted Pistachios, Preserved Lemon, Lemon Zest, Castelvetrano Olives, Fresh and Dried Thyme, Olive Oil, Basil Leaves and Maldon Salt.

*Serves 6 Guests*

### GREEK PLATTER [d, n, v] - 265 AED

Baked Feta with Roasted Cherry Tomatoes & Kalamata Olives. Served with Rustic Garlic Bread

*Serves 6 Guests*

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## APPETIZERS

### **QUICHE LORRAINE [e, g, d] - 320 AED**

A Classic French Quiche in a Pie Crust with Veal Bacon, Caramelized Onions, Gruyere, Parmesan, Cream, Smoked Paprika and Nutmeg.

*Serves 8 Guests*

### **HOME SMOKED SALMON PLATTER [f] - 280 AED**

500 Grams of Premium In-House Maple Wood-Smoked Norwegian Salmon, Mustard Dressing, Gem Lettuce, with a Side of Capers, Caperons and Lemon Wedges.

*Serves 6 Guests*

### **SALMON CRUDO PLATTER (RAW) [f] - 280AED**

Sashimi Style Salmon Platter with a Delicious Shallot Caper Sauce

*Serves 6 Guests*

## SALADS

### **ROASTED BEETROOT SALAD [d, m, n, sm, v] - 300 AED**

Spiced Walnuts, Orange Segments, Fennel, Pickled Red Onions, Feta Cheese and Fresh Zaatar with Greek Vinaigrette

*Serves 10 Guests*

### **RAPHAEL'S FESTIVE SALAD [v, d, n] - 250 AED**

Mixed Greens, Orange Segments, Pomegranate Seeds, Crumbled Feta, Candied Pecans with a Honey Dijon Vinaigrette

*Serves 10 Guests*

### **FRENCH LENTIL SALAD [d, m, v] - 300 AED**

Lentilles Du Puy with Mirepoix, Greek Feta and Grilled Onion Vinaigrette

*Serves 10 Guests*

### **MERRY BERRY SALAD [n, v, d] - 250 AED**

Spinach, Frisée, Red Apple, Green Apple, Dried Cranberries, Silvered Almonds and a Sweet Berry Dressing.

*Serves 10 Guests*

### **GOAT CHEESE SALAD [d, n, v] - 250 AED**

Toasted Goat Cheese with Spinach, Mesclun, Candied Pecans, Beetroot, Roasted Cherry Tomato with Maple Balsamic Dressing

*Serves 10 Guests*

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# FESTIVE MENU

## MAIN DISHES

### **MAMA'S ROAST TURKEY [g, d, cn, n, m] - 995 AED**

THE MOST DECADENT TURKEY! Our Turkeys are 8-9KG  
Brined for 48 hours, Made with Love!

#### **Choice of 1 Stuffing:**

- Oriental Stuffing (Arabic Rice, Minced Beef and Toasted Nuts)
  - Traditional Southern Stuffing (Toasted Croutons, Cranberry, Apple, Chestnuts and Gravy)
- Served with Maple Sage Gravy & Homemade Cranberry Sauce, Choice of 2 Sides.

**Pre-Ordering of 4 days is Required**

*Serves 10 Guests*

### **WHOLE FRENCH CORN-FED CHICKEN [g, d, m, cn] - 150AED**

Tender Roasted Whole Chicken with Homemade Gravy.

*Serves 4 Guests*

### **WHOLE HONEY ROASTED DUCK [g, d, m, cn, sm, s] - 380 AED**

Served with Homemade Crepes, Leeks, Cucumbers and Hoisin Sauce.

Choice of 2 Sides

*Serves 4 Guests*

### **BEEF WELLINGTON [g, d, m, e] - 1,050AED**

Beef Tenderloin with Mushroom Duxelle in a Puff Pastry served with Homemade Gravy.

Choice of 2 Sides

*Serves 6 Guests*

### **SMOKED ANGUS BEEF BRISKET [d] - 500 AED**

Succulent Brisket, Smoked and Slow Cooked to Perfection. Choice of 2 Sides

*Serves 10 Guests*

### **MAMA'S KOOSA WARAK ENAB [cn] - 500 AED**

Traditional Jordanian Pot of Stuffed Baby Zucchini and Vine leaves. Slow Roasted in a Tomato Sauce and Topped with Lamb Chops.

*Serves 8 Guests*

### **RUSTIC LAMB ROAST [d, cn] - 500 AED**

A Classic Pinch Recipe from Day One. Slow Roasted and Braised Lamb Shoulder in Homemade Lamb Stock, Mixed with Date Gravy. Served with Rosemary Roasted Baby Potatoes

*Serves 10 Guests*

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# FESTIVE MENU

## MAIN DISHES

### **BEEF BOURGUIGNON [c, d] - 450 AED**

Traditional French Beef Stew with Carrots, Onions and Mushroom.  
Served with Mashed Potatoes  
*Serves 10 Guests*

### **BRAISED LAMB RAGOUT [d, cn, g, n] - 500AED**

Braised Lamb in 0.0% Red Wine, Tomato Sauce and Kalamata Olives. Served on  
Top of Pappardelle Pasta and Sprinkled with Moroccan Dukka  
*Serves 10 Guests*

### **BAKED PARMESAN WHOLE CRUSTED SALMON [f, n, d] - 500AED**

Topped with Dried Cranberries, Almond and Soft Herbs, Pomegranate Shower,  
Lemon Capers Dill Sauce. Choice of 2 Sides  
*Serves 10 Guests*

### **SEAFOOD PAELLA [sf, f] - 1000 AED**

Topped with Dried Cranberries, Almond and Soft Herbs, Pomegranate Shower,  
Lemon Capers Dill Sauce. Choice of 2 Sides  
*Serves 10 Guests*

### **MUSHROOM WELLINGTON [g, d, v, e] - 400AED**

Our Meatless Version of the Beef Wellington with Mixed Mushrooms. Served with  
a Vegetarian Gravy. Choice of 2 Sides  
*Serves 6 Guests*

## CASSEROLES, TARTS AND PIES

### **ULTIMATE BEEF LASAGNA [d, g, cn, c] - 300 AED**

Savor our classic beef lasagna, featuring tender layers of perfectly cooked  
pasta, a hearty Bolognese sauce, luscious béchamel, and gooey melted  
mozzarella, all baked to golden perfection.  
*Serves 6 Guests*

### **SPINACH AND FETA PIE [d, g, v] - 300 AED**

Filo Pastry, Greek Feta and Sundried Tomato in a Casserole  
*Serves 6 Guests*

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Nuts (n), Sesame (Sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan), Spicy (🌶️), Hot Canape (🍷)*



# FESTIVE MENU

## CASSEROLES, TARTS AND PIES

### **GIGANTIC TRUFFLED CHEESY MAC [d, g, v] - 450AED**

Mixed Mushroom and Truffle Mac 'n' Cheese. A Pinch Classic!  
*Serves 10 Guests*

### **CHEESY FIG GALETTE [d, g, v, e] - 300AED**

A Delicious Sweet and Savory Tart with Blue Brie Cheese, Figs and Balsamic Drizzle  
*Serves 6 Guests*

### **TOMATO AND BURRATA TART [d, g, v, e] - 400AED**

Arranged Mixed Tomatoes in a Tart with Caramelized Onions and Honey.  
Served with Homemade Pesto  
*Serves 6 Guests*

### **MUSHROOM & LEEK PIE [v, g, d, e] - 380 AED**

Roasted Mixed Mushrooms And Leeks With A White Sauce Flavored With Thyme & Peppercorn  
*Serves 6 Guests*

### **BEEF AND MUSHROOM PIE [g, d, e] - 400 AED**

Tender Beef Chuck and Roasted Mushrooms with Fragrant Herbs and Spices  
*Serves 6 Guests*

### **LEFTOVER TURKEY POT PIE [g, d, e] - 400 AED**

Roasted Tender Turkey With In A Fragrant White Sauce With Carrots,  
Peas, Green Beans And Turkey Gravy  
*Serves 6 Guests*

### **KIBBEH BIL SINIYEH [d, g, n] - 300 AED**

Angus Beef, Bulgur and Pine Nuts Pie. Served with a Side of Yogurt and Cucumbers  
*Serves 6 Guests*

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# FESTIVE MENU

## SIDE DISHES

Additional Sides are 20AED per portion

**CELERY ROOT PUREE [v, d]**

**DUCK FAT ROASTED POTATOES [d]**

**HERB-ROASTED POTATOES [v, d]**

**RAINBOW POTATOES [v, d]**

**YAMS WITH CARAMELIZED PECANS & TOASTED MARSHMALLOWS [v, d, n]**

**MASHED POTATOES [v, d]**

**TRUFFLE POTATO MASH [v, d]**

**MAPLE GLAZED HEIRLOOM CARROTS WITH PECANS [v, d, n]**

**ROASTED ROOT VEGETABLES [v, d]**

**MAPLE GLAZED BRUSSEL SPROUTS WITH TOASTED HAZELNUTS [v, d, n]**

**ROASTED CAULIFLOWER [v, d]**

**ROASTED JUMBO GREEN ASPARAGUS [v, d]**

**ROASTED WHITE ASPARAGUS WITH LEMON, OLIVE OIL AND GARLIC [v]**

**GREEN BEANS WITH MAGIC AIOLI SAUCE [f, d]**

**ROASTED CORN CASSEROLE [v, d]**

**FRANKS IN A BLANKET - MINI BEEF SAUSAGES WRAPPED IN VEAL BACON**

*[Want more delicious mains? Click here to check out our Buffet Catering Menu for more options!](#)*

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## SWEET TREATS

### **BÛCHE DE NOEL "YULE LOG" [g, d, e] - 280AED**

Choose your flavors: Chocolate / Praline / Vanilla  
*Serves 8 Guests*

### **PUMPKIN PIE [g, d, e] - 350 AED**

Homemade Spiced Pumpkin and Cinnamon pie  
*Serves 8 Guests*

### **PECAN PIE [g, d, e, n]- 380 AED**

A Classic American Pecan Pie  
*Serves 8 Guests*

### **CROQUEMBOUCHE [g, d, e] - 320 AED**

Salted Caramel Choux Pastry Puffs Piled into a Cone and Bound with Threads of Caramel  
*Serves 6 Guests*

### **MACARON TOWER [d, n, e]- 400 AED**

An Assortment of Macarons piled into a cone  
*Serves 6 Guests*

### **MIDDLE EASTERN FESTIVE FRUIT SALAD [cn] - 350 AED**

A Tribute to the Late Great Chef Greg Malouf from his Book *Sugar*. Mixed Fresh and Dried Fruits with An Aromatic Syrup That Tastes Like the Holidays.  
*Serves 6 Guests*

### **CHRISTMAS PUDDING [g, d, cn, e] - 320 AED**

A Delicious Dense Sponge Cake with Dried Fruits, Candied Fruit Peels and Festive Spices.  
*Serves 8 Guests*

### **STICKY FIG PUDDING [g, d, cn, n, e] - 320 AED**

A Twist To The Classic Sticky Toffee Pudding But Made With Dried Figs. Topped with Toffee Sauce and Toasted Pecans  
*Serves 8 Guests*

### **BRITISH MINCED PIES (20PCS) [g, d, cn, e] - 300 AED**

20 Pieces Homemade Crusted Tarts, Filled with Soaked Orange Fruits, Dried Fruits and Cranberry, Orange Zest

### **PUDDING CHOMEUR [g, d, e] - 320 AED**

An Ode To Montreal Canada. This Dessert is a Decadent Sponge Cake Cooked in Maple Syrup and Served With A Maple Cream.  
*Serves 8 Guests*

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# FESTIVE MENU

## CHEESE & CHARCUTERIE ROOM

### CHEESE PLATTER [g, d, n]

Served with Homemade Crackers, Dried fruits, Homemade Pickles, Truffle Honey and Red Onion Jam

4 persons - **250AED**

6 persons - **350AED**

8 persons - **450AED**

### CHARCUTERIE PLATTER (HALAL) [g, d, m, n]

Served with Homemade Crackers, Mustard and Pickles

4 persons - **250AED**

6 persons - **350AED**

8 persons - **450AED**

*[Looking for guilt-free treats? Click here to check out our Teal Menu for refined sugar-free, gluten-free, and raw vegan desserts!](#)*

## FESTIVE STATIONS

### OUR INFAMOUS CHEESE AND COLD CUTS CART [d, g, m, n] - **4,750AED**

A Variety of Premium Cheeses and Cold Cuts Served on our Signature Cheese Cart.  
*Good for 30 Guests*

### RACLETTE STATION [d, g] - **4,250AED**

Freshly Melted Raclette Served with a Side of Homemade Artisan Bread, Cornichons, Roasted Potatoes & Bresaola

*Good for 30 Guests*

**75 AED** Per Additional Guest

### PAIN PERDU STATION [d, g, e, c, n] - **3,200AED**

Our Soft, Decadent French Toast Topped with Vanilla Ice Cream, Maple Caramel and Fresh Fruits

*Good for 30 Guests*

**40 AED** per Additional Guest

### COOKIE SKILLET STATION [d, g, e] - **3,200AED**

Our Famous Cookie Skillet Baked Fresh on Site. Served with Multiple Toppings and Ice Creams. Absolutely Delicious!

*Good for 30 Guests*

**40 AED** per Additional Guest

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# FESTIVE MENU

## TERMS & CONDITIONS

- Final number of guests is requested 48 hours prior to the event. Pricing per person can be tailored to suit your budget. Conditions apply.
- The minimum hire period for staff is 5 hours. The team typically arrives one and a half hours prior to the guests' arrival. Any extra hours will be charged at the prevailing rate at the time of invoicing.
  - WAITER: **500 AED** for 5 hours, extra charge of **100 AED** per hour for overtime
  - BARTENDER: **600 AED** for 5 hours, extra charge of **120 AED** per hour for overtime
  - CHEF: **400 AED** additional per chef for 5 hours, extra charge of **80 AED** per hour for overtime
- Glassware Package (Wine Glass, Old Fashioned Glass, High Ball Glass, Ice, Straws, Water Package) - **25 AED** per person
- Plates and Cutlery Package - **25 AED** per person
- We require full payment in advance to confirm the event. Cancellations made less than 48 hours in advance will forfeit the advance payment.

***Kindly note that on Christmas Eve, Christmas Day, and New Year's Eve, prices for logistics, chefs, waitstaff, and bartenders will be doubled.***

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