Daydream
BRUNCH

Christmas Day



FESTIVE BRUNCH MENU

SEASONAL SOUP

Roasted Pumpkin and White Chocolate Soup

Six Varieties of Bread and Butter

APPETISERS

Tuna Carpaccio, Mixed Greens and Balsamic Reduction

Grilled Chicken, Orange, Rocket and Lemon Dressing

Tomato and Bocconcini Caprese

Green Bean and Kidney Bean Salad

Chicken Liver Parfait with Fruit Chutney

LIVE CAESAR SALAD

Tossed in a Parmesan Wheel

Herb Croutons, Parmesan, Chicken or Prawns

QUICHE SELECTION

Quiche Lorraine

Ham and Caramelised Onion

Leek, Mushroom and Ricotta

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CHARCUTERIE & CHEESE

IMPORTED COLD CUTS

A Selection of Imported Cold Cuts

Summer Vegetable Pickles and Orange and Fennel Pickles

Date and Raisin Chutney, Cinnamon and Pineapple Chutney

English, French and Wholegrain Mustards

IMPORTED CHEESE BOARD

A Selection of Imported Cheeses

Chilli Grape and Strawberry Compotes

Crackers, Lavash and Cheese Sticks

Prunes, Apricots, Mango, Cashews, Almonds and Pecans

GARDEN & SALAD BAR

MARKET SALAD BAR

Iceberg, Mixed Lettuce and Rocket

Served in a Parmesan Boat

Onion and Carrot

Red and White Cabbage

Cucumber and Tomato

Grilled Mushrooms

Mixed Peppers

Eggs, Croutons and Bacon

Parsley and Parmesan

Semi Dried Tomato

Jalapeños and Capers

Gherkins and Cocktail Onions

Dressings

Vinaigrette, Balsamic, French and Sesame

Thousand Island and Honey Vinegar

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FROM THE SEA

OYSTER TROLLEY

Fine de Claire Oysters

Shucked to Order

Zesty Chilli Sauce, Oriental Dressing and Shallot Vinegar

Blinis, Chopped Egg, Parsley, Capers and Sour Cream

SEAFOOD ON ICE

Poached Prawns, Baby Octopus and Calamari

Chilled Soup Shooters

Sweet Chilli, Romesco and Classic Cocktail Sauces

SCANDINAVIAN SALMON BAR

Beetroot Cured, Herb Cured and Classic Gravlax

Carved at the Station

Beetroot Relish, Dill Crème Fraîche and Celeriac Mustard Rémoulade

Rye Breads and Fennel and Caraway Sourdough

SUSHI & SASHIMI

Tamago, Maguro and Ebi Nigiri

Tekka, Kappa and California Maki Rolls

Tuna, Sea Bass and Salmon Sashimi

Wasabi, Pickled Ginger, Pickled Cucumber and Soy Sauce

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LIVE COOKING STATIONS

DIM SUM & NOODLES

Four Varieties of Dim Sum

Noodles Prepared to Order

Served with Condiments

BAO BAR

Kimchi Prawn Bao with Mango, Cucumber and Mint

Slow Cooked Beef Short Rib Bao with Wasabi and Kohlrabi

Sichuan Aubergine Bao with Oyster Mushrooms and Spring Onion

MEXICAN KITCHEN

Refried Bean and Sweet Potato Quesadilla

Chipotle Chicken Quesadilla

Crab and Chimichurri Quesadilla

PASTA STATION

Penne, Spaghetti, Fusilli and Ravioli

Tomato Sauce, Pesto and Cream Sauce

With Accompaniments

LITTLE GUESTS

Penne Pasta with Creamy Cheese Sauce

Vegetable Fried Rice and Mixed Salad

Fish Goujons with Tartare Sauce

Chicken Nuggets, Popcorn and French Fries

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THE FESTIVE CARVERY

CHRISTMAS ROASTS

Whole Roasted Turkey

Giblet Gravy and Cranberry Sauce

Roasted Rack of Lamb with Mint Sauce

Braised Venison Rump with Cranberry Sauce

Smoked Beer Can Chicken

Salt Crust Baked Salmon with Béarnaise Sauce

Salt Baked Reef Fish with Champagne Beurre Blanc

THE GRILL

Eighteen Hour Smoked Lamb Leg with Rosemary and Cumin

Slow Roasted Smoked Tomahawk

Grilled Boston Lobster, Prepared Live

Red Wine Jus, Truffle Mushroom Sauce and Kimchi Hollandaise

WARM DISHES

Gnocchi with Garlic and Lemon Butter

Chicken Cacciatore

Mixed Seafood Thermidor

Herb Roasted Potatoes

Steamed Seasonal Vegetables

Truffled Pumpkin with Goat Cheese

Buttered French Beans and Green Peas

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BRUNCH

DESSERTS & CHRISTMAS TREATS

CHRISTMAS GOODIES

Bûche de Noël and Mini Mince Pies

Gingerbread Biscuits and Stollen Bites

Christmas Pudding with Vanilla Custard

PASTRY CHEF'S SELECTION

Chocolate Blueberry Gianduja

Blueberry Cheesecake

Rhubarb Mille Feuille

Chocolate Brownie Trifle

Caramel Chocolate Torte

Passion Fruit Crème Brûlée

Fresh Fruit Tart

Lemon Meringue Pie

Rainbow Bavarian Cream Shooters

Light Caramel Chocolate Dessert

Chocolate Caramel Tart

Swiss White Cream Roulade

Fresh Cut Exotic Fruit

LIVE WAFFLES & PANCAKES

Waffles and Pancakes Prepared Live

Honey, Maple Syrup, Chocolate and Strawberry Sauces

Whipped Cream, Fruit Compotes, Nuts and Dried Fruits

NITROGEN ICE CREAM

Homemade Ice Cream Prepared Live

With Toppings and Condiments

POWERED BY

CANDYPANTS.

TASTE

nh COLLECTION
DUBAI • IBN BATTUTA

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