



Manava

CHRISTMAS BRUNCH MENU









OYSTER BAR (S)

Fine De Claire N°2 Gillardeau Oysters N°3 Marennes Oléron Oysters N°3



SEAFOOD BAR (S)

Prawns (S)
Omani Lobster
Crab Claws
Shrimps De-shell
Alaskan King Crab Legs
Mussels





ASSORTED SUSHI & SASHIMI

California Rolls (G) (N)

Dynamite Roll (G) (N)

Maki Roll (G) (N)

Futo Maki (G) (N)

Tuna and Salmon Sashimi (G) (N)

Crab Nigiri (G) (N)

Shrimp Nigiri (G) (N)

Tuna Nigiri (G) (N)

Salmon Nigiri (G) (N)

Spicy Tuna (G) (N)









COMPOSED SALAD STATIONS

Prawn Soba Noodles Salad with Yuzu and Grapefruit Mint (G) (N) (S)

King Crab, Avocado, Fennel and Apple (G) (N)

Puy Lentil Salad with Foie Gras Shavings Poached Pear and Smoked Duck Breast (G)

Roast Chicken with Crunchy Chayote and Walnut Dressing (G) (N)

Salad of Seared and Honey Marinated Beef Fillet, Snap Shoot, Chipotle Aioli (G) (N)

Truffle Infused Vitello Tunata (G) (N)

Wild Rice Salad with Cranberries, Caramelised Pecans and Avocado (N)



HOME-CURED SALMON & SMOKED FISH MARKET

Lemon Honey Dill Marinated Salmon (G) (N)

Beetroot Marinated Salmon with Blood Orange (G) (N)

Juniper and Citrus Cured Salmon (G) (N)

Smoked Haddock (G) (N)

Smoked Tuna Pastrami (G) (N)

Smoked Halibut (G) (N)

Smoked Eel (G) (N)

Smoked Hamour (G) (N)







SALMON BALLOTINE STATION (G) (N)



FESTIVE FOIE GRAS STATION

Black Truffle and Duck Foie Gras (G) (N)
Foie Gras Terrine (A) (G) (N)
Foie Gras and Figs Marble Terrine (A) (G) (N)
Foie Gras and Duck Leg Marble Terrine with Port Wine Jelly (A) (G)

A Alcohol | G Gluten | N Nuts | S Shelfish





POULTRY & SEAFOOD TERRINE STATION

Veal Pate en Croute (G) (N)

Turkey Ballotine (A) (G)

Duck Pistachios Terrine (G) (N)

Lobster Terrine (G) (N) (S)

Scallops Terrine (G) (N) (S)

Seafood Pate en Croute (G) (N)



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RILLETE STATION

Salmon Rillettes (G) (N)

Turkey Rillettes (G) (N)

Duck Rillettes (G) (N



ANTIPASTI STATIONS

Seafood

Meat

Vegetables

Poultry

Baby Vegetables Garden

Festive Arabic Salad Corner







HOT STATIONS



Soups

Truffle Scented Celeriac and Chestnut Soup (N) (V)

Lobster Bisque (G) (N) (S)



British Christmas Pies

Apple and Bacon Pie (G)
Creamy Chicken Puff Pie (G)
Classic Turkey and Mushroom Pot Pie (G)
Mini Steak and Mushroom Pie (G) (N) (V)





Eggs

Scotch Eggs (G)
Cepes and Bacon Egg En Cocotte
Egg en Cocotte with Wild Mushroom Ragout (G)



British Festive Roasts

Festive Honey Glazed Roasted Turkey (G) (N)
Irish Pit Roast Leg of Lamb (G) (N)
Beef Wellington (G) (N)
Sage And Foie Gras Stuffed Turkey Ballotine (G) (N)



Grilled

Lamb Chops
Lamb Leg Skewers
Prawns (S)
Red Snapper



Pan-Fried Foie Gras (G) (N)

A Alcohol | G Gluten | N Nuts | S Shelfish | V Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements.

Subject to change and market availability.







MAIN COURSES

Five Spice Marinated Cooked Short Ribs (G) (N)

Lamb Ballotine Stuffed with Spinach and Pine Nuts (G) (N)

Slow Braised Orange Infused Duck Leg G) (N)

Root Vegetables Tart Tatin (G) (N) (V)

Garlic and Rosemary Ratte Potato (G) (N) (V)

Yorkshire Pudding with Onion Gravy (G) (N)



FESTIVE CHEESE MARKET (G) (N)





DESSERT STATIONS

Classic Giant Bûche de Noël (G) (N)

Bûche de Noël (G) (N)

Whole Cakes (G) (N)

Sliced Cakes (G) (N)

Tarts (G) (N)

Delicacies in Shooter Glass (G) (N)

Christmas and Panetone Puddings (G) (N)
White Chocolate Fountain

Panettone and Pandora Station (G) (N)
Festive Cup Cakes (G) (N)

Selection of Bread Rolls and Bread Loafs (G)



