



MOANA
SEAFOOD RESTAURANT

CHRISTMAS EVE DINNER MENU



CHRISTMAS EVE DINNER

AED350



APPETISER

Raw Hokkaido Scallops in a Shell (G) (S)

Granny Smith jelly, shiso pearls, green apple stock, dill oil, chives, purple shiso cress



MIDDLE COURSE

Roasted Yellowfin Tuna Wrapped with Nori (G) (S)

Sweet black garlic ginger purée, wasabi dust, squid ink tuiles, shaved takuan, edamame



MAIN COURSE

Pan-Seared Chilean Sea Bass (G)

Mashed cauliflower, roasted patty pan shrimps salpicon, Sevruga caviar, spiral zucchini, shaved cauliflower, pea vine, chicken jus



DESSERT

Festive Bliss (G) (N)

White chocolate sphere, ginger bread crumble, candied orange, nougatine, festive cake, orange fluid gel, spiced whipped ganache



G Gluten | **N** Nuts | **S** Shellfish

All dishes on the menu are prepared in strict compliance with Halal requirements. All prices are in UAE Dirhams inclusive of 7% Municipality fee, 10% service charge and 5% value added tax. Subject to change and market availability.

CHRISTMAS EVE DINNER VEGETARIAN

AED350



APPETISER

Salt-Baked Beetroots, Yoghurt Explosion

Sunflower and dill purée, dill leaves, lemon zest,
red currant, cherry dressing



MIDDLE COURSE

Saffron White Bean Potage, Soft Boiled Hens Egg

Carrots, celery, shallots, fennel, snow peas,
summer squash, tomato, fine herbs



MAIN COURSE

Vegetable Tian Tart

Zucchini, caramelised onion, capsicum, carrots, tomatoes,
young basil, grated goat cheese, honey lavender gastrique



DESSERT

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