



**PORTERHOUSE**  
STEAKS & GRILLS

CHRISTMAS EVE DINNER MENU



# CHRISTMAS EVE DINNER

AED350



## APPETISER

**Salmon and Seabass Gravlax  
on Large Homemade Buckwheat Blinis,  
Royale Ossetra Caviar (G)**

Compressed dill cucumber, yuzu horseradish cream,  
sweet baby onion confit, mache leaves, citrus oil



## MIDDLE COURSE

**Roasted Chestnut and Butternut Squash Cappuccino (G)**

Vanilla bean foam, light toast, chopped black truffle,  
crispy smoked duck breast



## MAIN COURSE

**Turkey Roulade Rossini (A) (G)**

Turkey wrapped bacon, pan-seared foie gras,  
potato confit, cranberry, mirror jus



## DESSERT

**Festive Bliss (G) (N)**

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



**A** Alcohol | **G** Gluten | **N** Nuts

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

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## APPETISER

### Beetroot Bavaois (G)

Citrus Ricotta cannelloni, pickled baby beetroot, daikon cream



## MIDDLE COURSE

### Roasted Chestnut and Butternut Squash Cappuccino (G)

Vanilla bean foam, light toast, chopped black truffle



## MAIN COURSE

### Mushroom Wellington (A) (G)

Portobello mushroom duxelles, warmed baby artichokes,  
caramelised shallots, truffle vinaigrette



## DESSERT

### Festive Bliss (G) (N)

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



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