

# Festive SEASON BRUNCH

## CHEESE, COLD CUTS & BREAD SELECTIONS

### A Selection of 5 Kind Cheese (G,D,N)

Beef Bresaola, Smoked Salmon, Smoked Turkey  
*Crackers, Assorted Crostini, Homemade Fig Chutney, Nuts, Dried Fruits*

## APPETIZERS

Antipasti (D, G, N)  
*Grilled Asparagus, Artichoke, Portobello, Zucchini, Mixed Olives, Baby Melanzana,  
Beef Bresaola, Veal Prosciutto*

### Bocconcini & Carnival Tomato Skewers (D, N)

Watermelon Gazpacho, Pistachios and Basil Oil (V)  
*Plum Tomato, Fresh Coriander, Cucumber*

## PIZZA

Pizza Margarita (G,D)  
*Basil, Fresh Mozzarella*

## QUICHE

Salmon, Watercress Quiche (G,D)  
*Cream Cheese, Spinach, Olives*

## SALAD BAR & COMPOSED SALAD

Organic Mixed Leaves & Condiments (V)

Seared Pepper Asian Spice Crusted Tuna Niçoise Salad

Crunchy Thai Prawn Salad, Chili Dressing (N, S)

Classic Aloo Anardana Chaat (V)  
Tomato and Baby Mozzarella with Basil pesto (D) (N)

Baby Gem Cup with Smoked Salmon Avocado Puree (S)

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS BEFORE ORDERING

(G) GLUTEN (N) NUTS (D) DAIRY (V) VEGETARIAN

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## SUSHI SELECTIONS

Salmon Futo Maki (D)

Tempura Roll (G, S)

Cucumber & Mango Maki Roll (G) (V)

### Condiments

*Wasabi, Soy Sauce, Pickled Ginger*

## ASIAN DELIGHTS

Wok Fried Seafood Udon Noodles Box (S, D)

Lemongrass & Honey Marinated Chicken Satay (N, S)

Crispy Fried Calamari (G) (S)

Vegetable Gyoza (G)

Mini Cocktail samosa with Mint Chutney (G)

Vegetable Spring Roll (G)

## LIVE COOKING STATION

Wild Mushroom Risotto (D, G)

*Served On Parmesan Wheel*

## LIVE CARVING STATIONS

29hours Slow Braised Wagyu Beef Short Rib (D, N, G)

Mustard & Herb Crust Baked Salmon (G, D)

Peri Peri Grilled Chicken (D)

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## SIDE DISHES

Rosemary Roasted Potato (D)

Creamy Mushroom Casserole (V) (G) (D)

Charred Seasonal Greens (D) (G)

Grilled Corn (D)

Avocado Mash with Poached Egg & Béarnaise sauce (D) (G)

## SAUCES AND MUSTARD SELECTIONS

Barbeque (G), Green Peppercorn (D), Dill Butter Sauce (D, G)  
Salsa Verde, Dijon Mustard, English Mustard, Spicy Whole Grain Mustard  
Onion & Tomato Relish

## INDIAN SPECIALTIES

Butter Chicken

*Chicken Cooked In Cashew Nuts Gravy (D, N)*

Palak Paneer (D,N)

*Cottage Cheese Cooked In Spinach Paste*

Poppadum, Pickles, Mango Chutney (G, D)

## LIVE CREPES STATION

Chicken | Beef Quesadilla (D, G)

Tomato Salsa, Sour Cream, Cheese Sauce

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## DESSERT CORNER

### Mojito Cake

*Mojito Cream, Mojito Syrup, White Chocolate*

### Date Pudding (G) (N) (D)

*Dates, Vanilla, Cream*

### Chocolate Old Fashioned Cake (D) (G) (N)

*Butter, Eggs, Cocoa*

### Pistachio & Mango Delight (G) (D) (N)

*Pistachio Paste, Mango Puree, Cream*

### Cream Brulee (D, G)

*Cream, Vanilla*

### Banoffee Pot (D) (G)

*Dulche, Chantilly Cream, Digestive Biscuit*

### Egg Custard Tart (G) (D)

*(Puff Shell, Cream)*

### Classic Baked Cheese Cake (D) (G)

*Cream Cheese, Fresh Berries, Digestive Crumbs*

### Strawberry Lamington (G) (D)

*Strawberry Jam, Lamington Sponge and Coconut*

### Red Velvet Cupcake (G) (D)

*Cheese Frosting, Red Velvet Sponge*

### Seasonal Fruit Jars

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## BEVERAGE MENU

### Soft Package - AED 250 per Person

Still & Sparkling Water, Selection Of Soft Drinks & Chilled Juices

### House Package - AED 350 per Person

Still & Sparkling Water, Selection Of Soft Drinks & Chilled Juices

House Spirits - *Whiskey, Vodka, Gin, Rum*

House Red Wine | House White Wine | Bombay Bramble

House Beer - *Peroni, Heineken*

### Signature Cocktails

Fiero Tonic - *Martini Fiero & Tonic* | Creamy Colada - *Frozen Pina Colada*

Berryquiri - *Twisted Frozen Daiquiri* | Miami Vice - *Combo of Creamy Colada & Berryquiri*

Bramble Sour - *Shaken Bombay Bramble Gin, Lemon Juice & Sugar Syrup*

HOP Tea - *Rum, Gin, Vodka, Tequila, Blue Sour Mix Top Up with Soda*

### Sparkling Package - AED 450 per Person

Still & Sparkling Water, Selection Of Soft Drinks & Chilled Juices

House Spirits - *Whiskey, Vodka, Gin, Rum*

House Red Wine | House Sparkling Wine | House White Wine | Bombay  
Bramble

House Beer - *Peroni, Heineken*

### Signature Cocktails

Fiero Tonic - *Martini Fiero & Tonic* | Creamy Colada - *Frozen Pina Colada*

Berryquiri - *Twisted Frozen Daiquiri* | Miami Vice - *Combo of Creamy Colada & Berryquiri*

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HOP Tea - *Rum, Gin, Vodka, Tequila, Blue Sour Mix Top Up with Soda*

