



JAZZBAR

CHRISTMAS EVE MENU AED349

ENJOY A SPECIAL 3-COURSE FESTIVE SET MENU

BREAD & BUTTER BASKET

Assorted artisan bread with herb-infused butter & olive tapenade

STARTER (CHOOSE ONE)

Beetroot-Marinated Smoked Salmon

Black caviar, sour cucumber cream, mesclun greens, wild caper berries, balsamic onions, organic quinoa salad, and saffron-ponzu mayo

Jazz Symphony Salad

Pears, gorgonzola, pomegranate, mesclun leaves, walnuts, and a cranberry dressing

Crispy Tiger Prawn Tempura

(Served with sesame lemon sauce)

MAIN COURSE (CHOOSE ONE)

Herb-Crusted New Zealand Lamb Chops

Served with truffle potato mash, herb-buttered asparagus, sautéed mushrooms, and a green pepper jus

Slow-Roasted Free-Range Chicken Breast

Served with smashed herb potatoes, roasted root vegetables, and cranberry jus

Wild Mushroom & Truffle Risotto

Creamy risotto with a medley of wild mushrooms, topped with a hint of truffle

DESSERT (CHOOSE ONE)

Traditional Christmas Pudding

Vanilla ice cream, stollen crumble, and spiced rum sauce

Gingerbread Cheesecake

Classic cheesecake with a festive gingerbread crust and whipped cream

DRINKS

Spirits: Vodka, gin, whisky, rum

Wine by the Glass: Red, white, or rosé

Festive Cocktails: Specially curated seasonal cocktails

Mocktails & Soft Drinks: Selection of mocktails, soft drinks, and sparkling water