

A December To Remember



anise ^{*} New Year's Eve Dinner

FINEST SEAFOOD SELECTION ON ICE CARVING

Shrimp | Langoustine | Amande clams
Citrus dressing | Garlic mayo | Thai spicy soya vinaigrette
Cocktail sauce | Lemon wedges

SHUCKED, MIXED AND MADE TO ORDER

Kaluga caviar | Dibba oysters | Wagyu beef tartar
Scottish salmon gravlax
Pumpernickel bread | Blinis | Hard boiled eggs | Lime
Sour cream | Fresh chives | Mini potatoes | Chimichurri

TERRINES AND PÂTÉ

Foie gras | Fish | Vegetable | Pâté en croûte
Quince chutney | Brioche | Onion pickles

JAPANESE LIVE STATION

Temaki | Gunkan | Aburi salmon

Japanese Section

Handcrafted sashimi | Sushi | Nigiri
Maki: California | Spicy tuna | Tempura | Crazy California
Smoked salmon with cream cheese | Futomaki | Vegetarian roll
Nigiri: Tuna | Salmon | Eel | Ebi | Crab
Soya sauce | Wasabi | Pickled ginger

ARTISANAL BAKERY SELECTION

Fig and walnut twist | Apple nutmeg focaccia | Nordique
Sourdough | Pain de campagne | Mini French baguette | Rye
Levant bread | Thin savory sticks

ARTISAN CHEESE

Pont-l'Évêque | Brie de Meaux | Morbier | Fourme D'Ambert
Truffle Pecorino | Comté
Water crackers | Onion marmalade | Fig jam | Dry fruits | Nuts

COLD MEAT SHOP

Premium bresaola | Beef chorizo | Smoked chicken breast
English mustard | Onion pickles | Cornichons | Horseradish

SALAD

Champagne marinated shrimps | Grapes | Pomegranate | Mango salad
Smoked duck | Dry fruits | Figs | Quinoa | Cranberry | Pecan
Mixed festive root vegetables | Thai beef noodles | Peanuts | Coriander
Charcoal hummus | Virgin olive oil | Tabouleh | Pomegranate seeds
Stuffed olives | Stuffed vine leaves | Grenadine molasses
Baba ghanoush | Kale and cabbage fattoush

TAPAS BAR

Watermelon mille feuille | Basil crumbs | Apple and gorgonzola tartlet
Melon gazpacho | Chorizo espuma

WESTERN CARVING EXPERIENCE

U.S. prime beef ribs | Pistachio crusted Welsh lamb rack
Whole hamour fish with saffron rice
Truffle mash | Buttered vegetables | Almond green beans
Horseradish | Pepper sauce | English mustard | Pommery mustard
B.B.Q sauce | Muray river pink salt

MAIN COURSE

Beef short ribs bourguignon | Seafood Newberg
Duck leg confit with orange sauce
Potato dauphinois | Steamed broccolini and baby carrots | Quinoa pot

ITALIAN STATION / WINTER BLACK TRUFFLE

Morel risotto al prosecco
Selection of homemade gnocchi | Penne | Farfalle
Parmigiano wheel | Morel | Fresh herbs | Taggiasca olives

Pizza

Truffle | Classic margherita

INDIAN TARKA

Goan shrimp curry | Char grilled butter chicken | Lamb khorma
Paneer lababadar | Dhal makhni
Live Indian tandoor bread

LEVANT CUISINE

Char-Grill

Lebanese birds | Salmon skewers | Lamb skewers | Grilled vegetables

Arabic Carving

Braised whole lamb stuffed with vine leaves

Soup

Saffron infused Moroccan harira

Main Course

Chicken tagine with pickled lemon and green olives
Vegetable couscous | Homemade shish barak

Under the Hot Lamp

Seafood kibbeh | Cheese and sujok rakakat | Tahina sauce

ASIAN EXPERIENCE

Asian BBQ Window

Pecking duck

Dim Sum

Chicken | Shrimp | Vegetables
Assorted condiments

Soup

Asian mushroom soup

Asian Main Course

Deep fried prawns with Thai chili sauce | Asian B.B.Q chicken
Stir fry Asian greens | Panang beef curry | Traditional nasi goreng
Honey and chili tofu | Jasmine rice

LIVE TEPPANYAKI

Omani lobster | Jumbo prawns | Salmon fillet | Seabass fillet
Assorted noodles | Asian greens | Wide variety of sauces

KIDS CORNER

Mini burger with fries | Chicken nuggets | Fish and chips
Spaghetti meatballs | Margherita pizza

DESSERT

Petit Dessert

Red velvet raspberry choux | Apple vanilla crème brûlée
Orange posset shooter | Pink guava vanilla panna cotta
Strawberry oreo cheese | Chocolate velvet tart

Entremet

Chocolate cheesecake | Rouge et noire | Pistachio almond tart

Fresh Fruit Selection

Dragon fruit | Pineapple | Papaya | Watermelon

Chocolate Fountain

Chocolate brownies | Marshmallows | Madeleine | Strawberries

Hot Dessert

Apple, rhubarb and almond crumble
Chocolate pudding with clotted cream

Condiment Station

Green apple pâte de fruits | Fig and dark chocolate | Macaroon tower

Chocolate Praline

Chocolate passionfruit vanilla | Almond rosette pralines
Raspberry truffles

Ice Cream and Sorbet

Vanilla | Chocolate | Strawberry | Pistachio | Tiramisu | Oreo cookies
Salted caramel | Bounty | Lemon sorbet | Raspberry sorbet
Mango sorbet

Promenade Level, InterContinental Hotel Dubai Festival City

For bookings, or further information, please call +971 (0)4 701 1127/28, email reservation.dfc@ihg.com
or visit dubaifestivalcityhotels.com/festive

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BEVERAGE MENU

Sparkling Wine
Prosecco Amore di Amanti, Italy

White Wine
Tommasi Le Volpare Soave Classico DOC, Italy
Cosseti Gavi Di Gavi, Italy

Rosé Wine
Argento Rosé, Argentina

Red Wine
Baron De Lestac Rouge, France
Chateau Ste. Michelle Merlot, USA

Beers
Corona | Heineken

Spirits
Whiskey, Johnnie Walker Red Label
Vodka, Stolichnaya
Gin, Tanqueray
White rum, Bacardi Carta Blanca
Tequila, Jose Cuervo Silver

COCKTAILS

Naughty or Nice
Whiskey | Cherry liqueur | Rosemary syrup | Lemon juice

Candy Cane
Gin | Martini Bianco | Passion fruit | Orange juice | Vanilla syrup

Festive Cheer
White rum | Red wine | Basil syrup | Grenadine syrup

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