

NUMA

CHRISTMAS BRUNCH

HEALTHY SALADS CORNER

Mixed mesclun lettuce | Red oak | Baby spinach | Boston datterino cherry tomato | Sliced cucumber | Grilled garlic asparagus
Sautéed wild mushroom | Balsamic roasted beetroot | Green bean
Marinated grilled artichoke | Baked potato | Cajun roasted bell pepper
Oven dried tomato | Braised lavender honey pumpkin

Dressings

French dressing, honey mustard dressing
Balsamic dressing, marie rose dressing, dill yoghurt dressing

Dips

Basil pesto, sundried tomato tapenade
Selection of flavoured olive oils & vinegars

COLD STARTERS

Brussel sprouts & grape salad | Pomegranate | Roasted chestnut
Feta cheese | Roasted pecan | Honey mustard dressing ^{(D)(N)(G)(V)}
Herbed roasted Christmas turkey & quinoa salad
Crispy kale | Roasted pumpkin | Truffled cranberry vinaigrette ^{(D)(N)}
Smokey grilled cajun chicken & wild rice salad | Garden greens
Roasted sweet potato | Chipotle lemon mayo ^{(D)(N)(G)}
Sautéed winter mushroom, smoked briskets, fregola & charred onion salad
Oven dried datterino | Tarragon & balsamic vinaigrette ^{(D)(N)(G)}
Braised red cabbage & heirloom apple salad | Lemon aioli | Roasted walnut ^{(D)(N)(G)(V)}
Beetroot tagliatelle, snow pea sprouts, & mozzarella salad | Crispy beets | Arugula ^{(D)(N)(V)}

MINIATURES

Watermelon, herb goat cheese ^{(D)(N)}
Strawberry balsamic tart | citrus ricotta ^{(D)(N)(G)}
French truffled nutty brie | Pistachio & apple popsicles ^{(D)(N)}
Cured salmon & charred avocado, mini pascade | Chive fromage blanc
Sturia caviar ^{(S)(D)(G)} | Truffled foie gras parfait | Raspberry macaron kumquat
Popcorn shoot ^{(A)(D)(N)(G)} | Crab, apple & leek cream Brûlée ^{(D)(S)}
Watermelon & jicama shrimp campechana ^(S)
Salmon & spinach sponge pinwheel, keta caviar ^{(S)(D)(G)}

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CHILLED SOUP & SHOOTERS

Mixed Sweet pea & butternut squash chilled soup | Lemon, garlic toast ^{(D)(N)(G)}
Virgin Piña Colada ^(v)

Cucumber & avocado shooter | King crab, bisque ^{(D)(N)(G)}
Apple, celery & mint shooter ^(v)

ASSORTED CHARCUTERIE & COLD SELECTION

Goat cheese cheesecake | Raspberry balsamic coulis ^{(D)(N)(G)}
Corn-fed chicken, fig galantine | Heirloom apple, Green salad, berry curd ^{(D)(N)(G)}
Charred Pineapple ravioli | Coconut lime mousse & red pepper vinaigrette ^{(D)(N)}
Lemon dashi braised octopus, mango coriander relish | Saffron garlic aioli |
Citrus couscous tabbouleh ^{(S)(D)}
Acacia honey roasted baby roots | Charred vegetables | Parsnip truffle purée,
walnuts ^{(D)(N)(G)}
Chicken liver pâté | Caramelised figs & chutney | Fruit mostarda ^{(A)(D)(N)(G)}

ASSORTED PÂTÉ EN CROUTE & GAME PATES

Goat cheesecake | Raspberry balsamic coulis ^{(D)(N)(G)}
Corn-fePâté en croûte canard ^{(A)(D)(N)(G)}
Pate croute veau-volaille, foie gras ^{(A)(D)(N)(G)}

Condiments

Scotch egg, celery root remoulade, pommery mustard, cornichon,
silver onion ^{(A)(D)(N)(G)}

SEAFOOD BAR

Steamed alaskan crab legs| Blue swimmer crabs| Sea scallops
Saffron poached Canadian lobster | Butter poached lobster | Small neck clams | Razor
clams | Green lip mussels, blue mussels | Red shrimps | Yabbies tuna, salmon tartare
salmon gravlax (beetroot, dill & pepper) ^(S) salmon crudo | Salmon chaud-froid |
Dill yoghurt dressing ^{(S)(D)(G)}

Merry rose dressing, tartar sauce, ranch dressing, lemon wedges, tabasco,
pico de gallo, buckwheat blinis

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OYSTER BAR

Shucked Fine De Claire | Tsarskaya |
Dibba & oyster, virgin bloody mary shots

Condiments

Lemon wedges, banana shallot vinegar, tabasco ranch,
white wine vinegar & shallots, pumpernickel bread, horseradish cream

ARTISANAL CHEESE CORNER

Selection of International Artisanal cheese | Cheese crackers, dried fruits, roasted
nuts, assorted grapes, fruit chutneys, grissini & lavash ^{(D)(N)(V)}

SUSHI CORNER

California maki ^{(G)(S)}
Ebi tempura maki ^{(G)(S)}
Spicy tuna maki ^{(G)(S)}
Avocado cucumber roll ^{(V)(G)}

ARABIC PICKLES

Green olives
Eggplant makdous
Lebanese pickles

ARABIC CHEESE

Halloumi
Labneh ball
Labneh za'atar
Baladi
Majdouleh

HOT MEZZE

Za'atar manakeesh ^{(G)(D)}
Cheese manakeesh ^{(G)(D)}
Mini meat kibbeh ^{(G)(N)}
Minced beef, onion, Arabic spices, burgh

SOUP

Smoked butternut squash ^{(N)(D)(V)}
Sicilian Pesto

(D) Dairy | (G) Gluten | (N) Nuts | (R) Raw | (S) Shellfish | (V) Vegetarian | 🌶️ Spicy
All prices are in UAE Dirhams inclusive of 7% municipality fee, 5% VAT and 10% service charge
All dishes are prepared in strict compliance with Halal requirements

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ARABIC SALAD

Halloumi rocket salad ^(V)

Grilled halloumi, tomato, smoked paprika, olive oil dressing

Classic hummus ^(V)

Olive oil, tahini, lemon, chickpeas

Lebanese Roasted Cauliflower Salad ^(V)

Oven roasted cauliflower, lemon olive oil dressing, Arabic parsley

Shanklish ^{(D)(N)(V)}

Red capsicum, tomato, olive oil, sumac

Quinoa Tabbouleh ^(V)

Parsley, tomato, quinoa, onion, olive oil

Shrimp Couscous ^{(G)(S)}

Orange lemon dressing, steamed couscous

Mixed Mahashi ^(V)

Stuffed eggplant, baby marrow, tomato rice

ARABIC MAIN COURSES

Lamb ouzi ^{(D)(N)}

Mandi rice, slow-cooked whole lamb, Arabic spices

Dajaj musakhan ^(D)

Onion, olive oil, sumac powder, roasted chicken

Kousa mahshi ^(D)

Stuffed baby marrow, lamb minced rice, tomato lemon, olive oil

Lamb moghrabieh ^{(D)(N)(G)}

Whole wheat semolina, lamb, sweet peppers, carrot

Shrimp sayadieh ^{(D)(S)}

Oven roasted shrimp, caramelised onion, cumin, coriander

Potato stew ^(V)

Lemon, garlic, saffron, stew

KOREAN GRILLS & BBQ

Skirt Steak, marinated chicken thighs, lamb chops, sea bass, corn ribs

Sauce: Bulgogi ^(V) Gochujang aioli ^(N) Chilli Crisp oil ^(V)

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ASIAN

Stir-fried greens ^{(G)(V)}
Soy garlic sauce
Vietnamese seafood curry ^{(S)(D)(G)}
Mélange of fresh seafood, curry powder, lemongrass, coconut milk
Wok tossed noodles ^{(G)(V)}

INDIAN MAIN COURSE

Murgh tikka ^(D)
Makai tikki ^{(D)(N)(V)}
Dal Makhani ^{(D)(V)}
Steamed rice
Mutton korma ^(D)

KIDS CORNER

Popcorn ^(D)
Hot dog ^{(D)(G)}
Penne pomodoro ^{(D)(G)}
French fries ^(V)
Chicken nugget ^(G)
Cotton candy

PIZZA

Margherita
Valparaíso
Pepperoni

LIVE CARVING

Christmas Turkey ^(D)
Beef Wellington ^{(G)(D)}
Sides: Buttered corn, roasted potato, rainbow carrots, confit garlic,
chestnut, brioche pudding
Sauce: Beef gravy, cranberry sauce
Wild mushroom ragout ^{(D)(V)}
Charred Brussels sprouts, brown butter, lemon ^{(D)(V)}

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SLIDER BAR ^{(D)(G)}

Wagyu beef patty, crispy chicken
Crispy onion, mustard, chipotle aioli, ketchup, cheddar sauce, white cheddar, potato buns

PAO BHAJI ^{(D)(G)}

Spicy vegetable curry, paneer Bhurji
lime, crispy green chillies, pickled onions, toasted pao, melted butter

SHAWARMA STATION ^{(D)(G)}

Chicken shawarma, cucumber pickles, garlic sauce
tomato, lettuce, saj bread

WESTERN MAIN COURSE

Lamb goulash ^{(D)(G)}

Roasted bell pepper, smoked paprika, sour cream

Bobotie ^{(D)(G)}

Slow-cooked beef ragout, egg custard, parmesan

Roasted chicken ^(D)

Glazed pearl onion, baby potato fondant, cherry jus

Eggplant parmigiana ^{(D)(G)(V)}

Tomato sauce, basil oil

Pommes boulangère ^{(D)(G)}

Caramelised onion

GRILLED VEGETABLES ^(V)

Olive oil, tahini, lemon, chickpeas

Lebanese Roasted Cauliflower Salad ^(V)

Oven roasted cauliflower, lemon olive oil dressing, Arabic parsley

Shanklish ^{(D)(N)(V)}

Red capsicum, tomato, olive oil, sumac

Quinoa Tabbouleh ^(V)

Parsley, tomato, quinoa, onion, olive oil

Shrimp Couscous ^{(V)(S)}

Orange lemon dressing, steamed couscous

Mixed Mahashi ^(V)

Stuffed eggplant, baby marrow, tomato rice

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DESSERTS

BIG CAKE

- White chocolate raspberry cake ^{(D)(G)(N)}
- Hazelnut passion yule log ^{(D)(G)(V)}
- Chocolate orange spiced yule log ^{(D)(N)}
- Coffee pear yule log ^{(D)(N)}
- Dundee cake ^{(D)(G)(N)}
- Christmas cake ^{(A)(D)(G)(N)}

INDIVIDUAL PASTRY

- Mont blanc ^{(D)(G)(N)}
- Spiced cheesecake with fruits ^{(A)(D)(G)(N)}
- raspberry choux ^{(D)(G)(N)}
- salted caramel choux ^{(D)(G)}
- Assorted Christmas cookies ^{(D)(G)(N)}
- Strawberry Marshmallow tower
- Pistachio chocolate aerated tart ^{(D)(N)}
- Mince pie ^{(A)(D)(G)(N)}
- Panettone ^{(D)(G)(N)}
- Stollen bread ^{(D)(G)(N)}
- Assorted vanilla cupcake, chocolate, strawberry ^{(D)(G)}
- Cake pops Christmas balls ^{(D)(G)(N)}
- Petit four selection, popping candy, lavender caramel

DESSERT IN GLASS

- Banoffee mess ^{(D)(G)(N)}
- Milk chocolate & gianduja with coffee shooter ^{(D)(G)(N)}
- Earl grey & strawberry panna cotta ^(D)

HOT DESSERT

- Christmas pudding ^{(D)(G)(N)}
- Apple strudel ^{(D)(G)(N)}

LIVE STATION

- Crêpe station