

The CHRISTMAS BRUNCH

COLD BUFFET

SUSHI BAR

Sushi and Sashimi Station with Condiments

CHEF'S SELECTION OF SEAFOOD

Seafood on the ice prawn, Omani lobster, Mussel, Crab, Clam, Razor Clam, Cigale, Langoustine Sushi and Sashimi Station with Condiments

LIVE CEVICHE TARTER BAR

Tuna, Salmon, Shrimps and Red snapper
Chef's Selection of Fine Tropical Fruits and Dressing

GRAVLAX BAR

Cure Salmon, Smoked Tout Salad, House smoked Hamour,
House Smoked Red Snapper
Condiments – Mini Bagels, Horseradish, Cream Cheese,
Capers and Lemon Wedge

CREATE YOUR OWN SEAFOOD COCKTAIL FROM JAR

Seafood Jar on the Ice Prawn, Mussel, Clam, Lobster and Octopus

TERRINE BAR

Foie-Gras Terrine, Flavoured with Chardonnay (A)
Old Fashioned Poultry Terrine with Mushrooms and Walnut (N)
Seafood Terrine Crusted Dill and Citrus Jam
Selection of Brioche Bread and Compote (V D G)



INTERNATIONAL SALAD

Comte Custard with Brussels and Sweet Corn (D V)
Smoked salmon parfait
Smoked Duck Breast with Avocado Mousse and Orange Segments (D)
Shrimp cocktail with Orange
Watermelon Salad with Mozzarella Cheese (D)
Bavarian Radish Salad with Vinaigrette (V)
Artichoke and Tomato Panzanella (G, D)
Roasted Italian Cauliflower (V)
Prawns with Mango and Chili Salsa
Green Asparagus Salad with Quail Eggs
Thai Beef Salad with Lemon Chilly Coriander
Spiced Pumpkin Confit with Feta Cheese (D V)
Tuna with Spicy Mango
Cheese and Berry Skewers (D V)
Baby Potato with Turkey Ham and Olives

COLD INDIVIDUAL APPETIZER

Roasted Marinated Bell Pepper, with Feta Cheese
Chicken Liver Pâté, Cranberry Chutney
Poached Lobster, Mango Caviar
Golden Yellow Tomato Shooter, Basil, Olive Oil
Marinated Watermelon, Basil, Feta, Black Olives
Caviar with Vichyssoise Shooter

CHEESE CHARCUTIERE AND STATION

Chef's Selection of Artisan Cheese
Served with Dried Fruit, Chutney and Marmalade (V N)
Air Dry Beef, Turkey peppered ham, Pepperoni, Beef Pastrami
Old fashioned poultry Terrine with Mushrooms and Walnut (N)
Turkey and Pistachio Terrine with Pickled Nectarines (N)
Salmon Rillettes, Chicken and Foie-Gras Terrine with Cumberl and Jelly

HOT BUFFET

STEAMED MUSSELS

Citrus Beurré Blanc, Parsley, Pink Peppercorn

CARVING

Salmon Coulibiac (G)



BEEF WELLINGTON (D G)

Bacon and Root Vegetables, Whole Grain Mustard Mash,
Roasted Baby Potato, Au Jus, Horseradish Sauce

CARVING STATION

Christmas Turkey, Brussels Sprout, Honey Roasted Parsnip,
Cranberry Sauce,
Baked Salmon Fillet, Vichy Carrots, Potato Mousseline, Pesto Sauce

ITALIAN LIVE STATION

Frito Misto and Pasta with Assorted Fine Selection of Condiments

RIGANI STATION

Greek Style wrap Station, Fried Eggplant and Zucchini with Tzatziki

SOUP

Seafood Bisque with Classic Garlic Croutons, Cream of Pumpkin,
Croutons with Sour Cream

HOT SELECTION

Glaze BBQ Sauce 48 Hours Slow Cooked Beef Brisket (G)
Turkey Roulade, Potato Pave, Haricot Vert (D G)
Grilled Fillet of Salmon, Braised Fennel and Onion Reduction,
Duck A l'orange, Greek Moussaka
Roasted Pumpkin and Leeks Pie (G V D)
Bacon, Sage and Forcemeat Filo Crust (G D)
Thai Chicken and Eggplant Green Curry (V N D G)
Assorted Dim Sum (G)
Butter Chicken, Tomato Rich Creamy Gravy (D N)
Truffle Infuse Flavored Roast New Potatoes Mash (V D)
Root Vegetable Gratin, Mature Cheddar Sauce (D)
Steamed Rice

KIDS BUFFET

Corn Flake Chicken Strip French Fries
Mini Burger with French Fries
Cotton Candy – Live
Steamed Corn with Lemon and Mint
Assorted Sandwich and Crudités



INTERCONTINENTAL.
BAHRAIN



PORK STATION

Salami, ham, braised pork ribs with root vegetable,
suckling pig with apple and cinnamon confit
BBQ Pork Sausage

DESSERT BUFFET

MINI DESSERT

Chocolate Mont Blanc
Mince Pie
Blueberry Cheesecake
Chocolate Dulce Brownie
Winter Marmalade
Coconut Bavarois with Mango Pearls
Esperent

WHOLE CAKES

Ispahan Macaron
Strawberry Fraisier
Black Velvet Cake
Stollen
Saffron and White Chocolate Yule Log
Chocolate Carabie Yule Log
Pistachio and Raspberry Cake
Panettone
Almond Fig and Cranberry tart

VERRINES

Banana Oreo Dulce
Orange Tiramisu
Star-Anise Panna Cotta
Caramelized apple bavarois
Blueberry baked yoghurt
Chocolate and chestnut delight
Green Tea Matcha Brûlée

HOT DESSERT

Warm Plum Pudding

CHOCOLATE FOUNTAIN

Chef's Selection of Fine Condiments

GREEK MILLE-FEUILLE LIVE



INTERCONTINENTAL
BAHRAIN

