



NOIA  
BY THE POOL



## *Live Stations*

Christmas Roasted Turkey (D, G, N)

Traditional holiday turkey, roasted and carved

Grilled Japanese F1 Striploin

Premium beef grilled to perfection

Pass-Around Oysters (S)

Freshly shucked oysters served tableside

## *First Course*

The Original Greek Meze (D, G, V)

A selection of classic dips: Tzatziki, Tyrokafteri, Tarama, and Melitzanosalata, served with warm, grilled pita bread

Greek Salad (D, V)

Tomato, cucumber, shallots, green bell peppers, capers, Kalamata olives, and aged feta

Beef Tartare (D)

Hand-cut beef with pickled cucumber, capers, shallots, parmesan, Dijon mustard, and truffle mayonnaise

Zucchini Balls (D, G, V)

Crispy zucchini fritters with feta, manouri cheese, truffle mayonnaise, honey, and fresh Greek black truffle

Prawns Saganaki (D)

Sautéed prawns in a rich tomato sauce with bisque, herbs, and aged feta

## *Second Course*

Crab Pasta (D, G, S)

Crab pasta with brown butter, bottarga, and a touch of Cretan chili

Grilled Octopus (G, N)

Tender octopus with oxymel balsamic vinegar, shallots, and wild oregano

Cycladic Squid (N)

Squid with fennel and a creamy Cretan sauce



## Third Course

Lamb Souvlaki (D, G, N)

Softly spiced lamb skewers served with Greek yoghurt, cucumber, and lemon

Slow-Roasted Dolmades (D, G, N)

Stuffed vine leaves with beef and rice, served with a Greek yoghurt lemon sauce

Artichoke à la Grecque (D, G, N)

Artichoke hearts with lemon zest, roasted garlic oil, and fresh herbs

Oven-Baked Aubergine (D, G, N)

With caramelised onions, capers, and boukovo chili flakes

Grilled Keftedakia Meatballs (D, G, N)

Juicy Greek meatballs with smoked yoghurt and tomato compote

## Pastry Buffet (D, G, N)

An indulgent selection of festive desserts:

Pear Tonka Cake, Christmas Balls, Raspberry Tart, Mont Blanc Tart,

Lemon Tart, Éclair Selection (Chocolate, Pistachio, Vanilla)

Raspberry Opera, Santa Hat, Bûche de Noël, Yoghurt & Mixed Berry,

Black Forest, Japanese Yule Log, Honey Cake, Raspberry Pistachio,

Chocolate Brownie, Biskelia Financier, Profiterole Tower,

Chocolate Caramel Cake, Coffee Tiramisu, Orange Crème Brûlée,

Mixed Berry Shooter, Almond Apricot, Upside-Down Lemon Meringue,

Chocolate Crémeux with Coconut & Raspberry

## Kids' Corner

Tomato & Butter Pasta (G, N)

Chicken Nuggets with Fries (D, G, N)

Grilled Chicken Breast with Mashed Potatoes (D, G, N)

AED 595 per person, inclusive of non-alcoholic beverages

AED 695 per person, inclusive of a selection of house beverages

AED 795 per person, inclusive of alcoholic beverages and Champagne

AED 250 per child aged 4 to 11