



BABIOLE

FESTIVE MENU 2023



CORPORATE FESTIVE MENU

Sharing Starters

AUTHENTIC GREEK SALAD (V)

BLACK KALAMATA OLIVES, FRESH FETA CHEESE, BELL PEPPERS, ONIONS, TOMATOES, CUCUMBER, OREGANO

BEEF CARPACCIO

THINLY SLICED BEEF, ROCKET LEAVES, PARMESAN, CAPERS

FESTIVE BURRATA (N) (V) (GF)

FRESH BURRATA, ROCKET LEAVES, MIXED BERRIES, PISTACHIO, VINAIGRETTE DRESSING

TRUFFLE PIZZA (V)

FRESHLY SHAVED BLACK TRUFFLE PARMESAN, CREAM CHEESE SAUCE

Main Course

BAKED SALMON

QUINOA AND OLIVE CRUSTED SALMON FILLET, SPINACH RISOTTO

OR

ORGANIC TURKEY ROULADE (N)

PUMPKIN PURÉE, SAUTÉED SAVOY CABBAGE, PEACH, CHESTNUT, TURKEY GRAVY

OR

FUSILLI PORTOFINO

LOBSTER BISQUE, PRAWNS, ASPARAGUS, CHERRY TOMATOES, PARMESAN CHEESE

OR

TRUFFLE RISOTTO

CARNAROLI RICE, WILD MUSHROOMS, PARMESAN CHEESE, FRESH BLACK TRUFFLE

Sharing Desserts

STRAWBERRY CHEESECAKE

HOMEMADE CHEESECAKE WITH STRAWBERRIES

CHOCOLATE YULE LOG

CHOCOLATE YULE LOG, MARASCHINO CHERRY

WARM CHOCOLATE BROWNIE

CARAMEL SAUCE, VANILLA ICE CREAM



SPECIAL FESTIVE

**IT'S OUR FAVORITE TIME OF THE YEAR AND WE'VE PREPARED
YOUR ALL TIME FAVORITE SPECIAL FESTIVE MENU!**

DAILY FROM DECEMBER 1ST UNTIL DECEMBER 31ST, 12 PM ONWARDS.

TERRACE & INDOOR SEATING

SPECIAL FESTIVE MENU

Starter

CITRUS AVOCADO & SHRIMPS SALAD 105

MARINATED PRAWNS, AVOCADO, BURNT ORANGE, ROASTED BEETROOT, POMELO, KALE

PAN SEARED FOIE GRAS (A)(N) 125

TOASTED BRIOCHE, RED WINE GRAPE CHUTNEY, PISTACHIO

BAKED CAMEMBERT CHEESE (N) 95

FIGS COMFIT, FRESH FIGS, WALNUT, TOASTED SOURDOUGH

Main Course

ORGANIC TURKEY ROULADE (N) 175

PUMPKIN PURÉE, SAUTÉED SAVOY CABBAGE, PEACH, CHESTNUT, TURKEY GRAVY

GRILLED SEABASS ON SAFFRON RISOTTO 195

GRILLED SEABASS, SAFFRON RISOTTO, PEA SHOOTS, ROASTED CHERRY TOMATO

TRUFFLE RISOTTO (V) 165

CARNAROLI RICE, WILD MUSHROOMS, PARMESAN CHEESE, FRESH BLACK TRUFFLE

Dessert

CHOCOLATE YULE LOG 65

LEMON TART 65

MIXED BERRIES PAVLOVA 55

LEMON WHIPPED CREAM, MIXED BERRIES

CHRISTMAS EVE & BRUNCH

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS
AT THE JEWEL RESTAURANT ATOP HILTON DUBAI - AL HABTOOR CITY.
FILL YOUR HEART WITH FESTIVE CHEER AND
EXPECT AN ARRAY OF VIBRANT COLORS AND
FESTIVE FLAVOURS DAILY, ALL THROUGHOUT DECEMBER.

CHRISTMAS EVE

SPECIAL SET MENU WITH ONE BOTTLE OF GRAPE FOR TWO
AED 595 PER COUPLE

SPECIAL CHRISTMAS BLUSH

MONDAY, 25TH DECEMBER | 7PM-12AM
AED 325 PER PERSON

CHRISTMAS BRUNCH

FESTIVE BRUNCH MENU
AED 395/450 PER PERSON



CHRISTMAS EVE MENU

Amuse Bouche

TARTELETTE WITH FOIE GRAS AND GRAPES CHUTNEY

Starter

SMOKED DUCK SALAD

SMOKED DUCK, ROASTED PEARS, ENDIVES, BLEU CHEESE
OR

TUNA CARPACCIO

THINLY SLICED TUNA, PONZU DRESSING, TOASTED SESAME
OR

FESTIVE BURRATA (N) (V) (GF)

FRESH BURRATA, ROCKET LEAVES, MIXED BERRIES, PISTACHIO, VINAIGRETTE DRESSING

Intermediate

LEMON SORBET

Main Course

FILETTO ROSSINI (A)

GRILLED BEEF TENDERLOIN, ROASTED POTATO, FOIE GRAS, SHAVED BLACK TRUFFLE, RED WINE SAUCE
OR

ROASTED RED SNAPPER

RED SNAPPER FILLET, POTATO/FENNEL PURÉE, ASPARAGUS, MICRO CRESS
OR

TRADITIONAL TURKEY ROULADE (N)

PUMPKIN PURÉE, SAUTÉED SAVOY CABBAGE, PEACH, CHESTNUT, TURKEY GRAVY
OR

PUMPKIN RISOTTO (V)

CARNAROLI RICE, ROASTED PUMPKIN, PARMESAN CHEESE, CRISPY SAGE

Sharing Desserts

SALTED CARAMEL CHEESECAKE

BAKED CHEESECAKE, CARAMEL POPCORN BASE, SALTED CARAMEL & PEANUTS SAUCE

MIXED BERRIES PAVLOVA

CRISPY MERINGUE, SWEET CREAM, FRESH BERRIES

CHRISTMAS YULE LOG

CHOCOLATE YULE LOG, MARASCHINO CHERRY

CHRISTMAS BRUNCH MENU

CHRISTMAS YULE LOG

CHOCOLATE YULE LOG, MARASCHINO CHERRY

Sharing Starter

GREEK BEETROOT SALAD (N)

BABY BEETROOTS, CANDIED WALNUTS, GOAT CHEESE, FRESH ORANGE SEGMENTS, ORANGE VINAIGRETTE

TUNA CARPACCIO

THINLY SLICED TUNA, PONZU DRESSING, TOASTED SESAME

FESTIVE BURRATA (N) (V) (GF)

FRESH BURRATA, ROCKET LEAVES, MIXED BERRIES, PISTACHIO, VINAIGRETTE DRESSING

I ntermediate

LEMON SORBET

Main Course

LAMB CUTLETS

GRILLED LAMB CHOPS, ROASTED ROOT VEGETABLES, MINT CHIMICHURRI
OR

GRILLED SEABASS

SEABASS FILLET, POTATO & FENNEL PURÉE, ASPARAGUS, MICRO CRESS
OR

TRADITIONAL TURKEY ROULADE (N)

PUMPKIN PURÉE, SAUTÉED SAVOY CABBAGE, PEACH, CHESTNUT, TURKEY GRAVY
OR

PUMPKIN RISOTTO (V)

CARNAROLI RICE, ROASTED PUMPKIN, PARMESAN CHEESE, CRISPY SAGE

Sharing D esserts

SALTED CARAMEL CHEESECAKE

BAKED CHEESECAKE, CARAMEL POPCORN BASE, SALTED CARAMEL & PEANUT SAUCE

MIXED BERRIES PAVLOVA

CRISPY MERINGUE, SWEET CREAM, FRESH BERRIES

NEW YEAR'S EVE

CELEBRATE NEW YEAR'S EVE WITH A MAGNIFICENT GALA DINNER AT BABIOLE
THE JEWEL RESTAURANT ATOP HILTON DUBAI, AL HABTOOR CITY!

A MAGICAL NIGHT WITH PICTURE-PERFECT BURJ KHALIFA,
SHEIKH ZAYED ROAD, BUSINESS BAY, AND THE MAJESTIC
BURJ AL ARAB VIEWS FOR THE EXCITING YEAR AHEAD!

SAVOR OUR SPECIAL FIVE-COURSE SET MENU INCLUSIVE OF HOUSE BEVERAGES
FROM 8 PM WHILST OUR DJ SETS THE MOOD.

STARTING FROM: INDOOR **AED 1495** PER PERSON | TERRACE **AED 1795** PER PERSON

NEW YEAR'S EVE MENU

Amuse Bouche

CRAB ARANCINI WITH LEMON SAFFRON AIOLI

Sharing Starters

BURRATA WITH HEIRLOOM TOMATOES (N)

BUFFALO BURRATA, HEIRLOOM TOMATOES, PEACH, RED CURRANTS, CRUSHED PISTACHIO

SEABASS TARTARE

BOUQUETIÈRE OF LETTUCE, SEABASS LOUP, SHALLOT, CHIVES, CAPERS, BLACK KELUGA CAVIAR

PULPO A LA PLANCHA (A)

GRILLED OCTOPUS, PINEAPPLE RUM CHUTNEY

Intermediate

LEMON SORBET, FROZEN STRAWBERRY

Main Course

WAGYU BEEF TENDERLOIN (A)

JERUSALEM ARTICHOKE PURÉE, HEIRLOOM BABY CARROTS, RED WINE SAUCE

OR

ASTAKOS

GREEK STYLE GRILLED LOBSTER TAIL, GRILLED BABY ZUCCHINI, ORZO SALAD, AVOCADO TZATSIKI

OR

MUSHROOM TORTELLINI (V)

WILD MUSHROOMS, CREAM PARMESAN SAUCE, FRESH BLACK TRUFFLE

Sharing Desserts

CHOCOLATE TART

RASPBERRY CHEESECAKE

ASSORTED MACARONS



LEVEL 44 OF HILTON DUBAI - AL HABTOOR CITY

FOR MORE INFORMATION, PLEASE CONTACT

+971 44 37 00 77 / +971 56 515 4665

Reservations@babioledubai.com