



BABIOLE

A Festive Journey Through Greek-Mediterranean Flavors

CHRISTMAS | NYE 2026






BABIOLE

YOUR FESTIVE ESCAPE TO *Babiole*

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

AVAILABLE THROUGHOUT THE MONTH OF DECEMBER
FROM THE 1ST-31ST | 12 PM ONWARDS

INDOOR & TERRACE SEATING






BABIOLE

FESTIVE Menu

STARTER

SMOKED DUCK & BLEU CHEESE SALAD (N) 125

Smoked Duck Breast, Mixed Greens, Pears, Walnut,
Bleu Cheese, Vinaigrette Dressing

PAN SEARED FOIE GRAS (N) 175

Toasted Brioche, Red Wine Grape Chutney, Pistachio

BAKED CAMEMBERT CHEESE (N) 115

Raspberry Jam, Fresh Raspberry, Walnut, Toasted Sourdough

MAIN COURSE

ORGANIC TURKEY ROULADE (N) 185

Pumpkin Purée, Sautéed Savoy Cabbage,
Dry Cranberry, Chestnut, and Turkey Gravy

GRILLED SEA BASS 260

Creamy Barley Risotto, Mushroom and Spinach

PUMPKIN RAVIOLI (V) 165

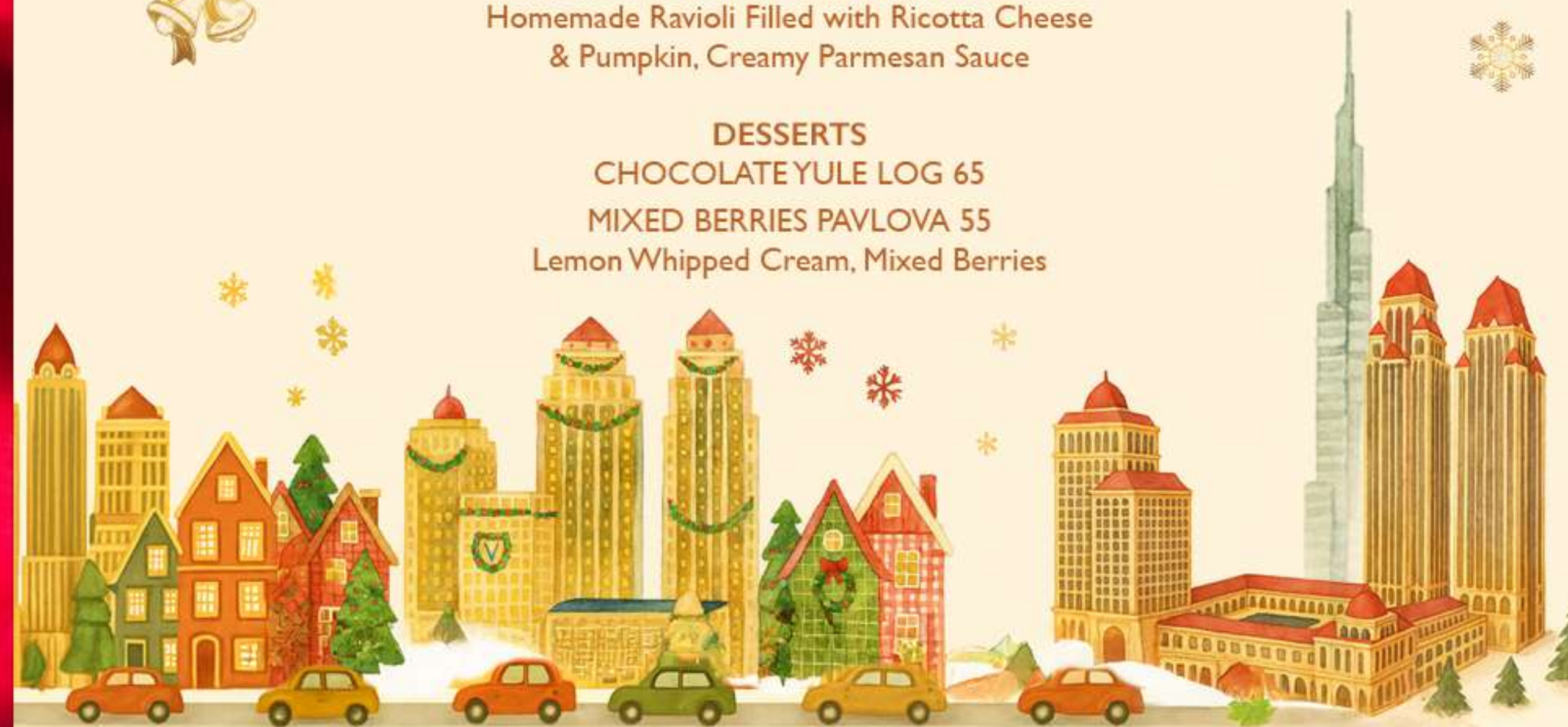
Homemade Ravioli Filled with Ricotta Cheese
& Pumpkin, Creamy Parmesan Sauce

DESSERTS

CHOCOLATE YULE LOG 65

MIXED BERRIES PAVLOVA 55

Lemon Whipped Cream, Mixed Berries






BABIOLE

CHRISTMAS EVE *Dinner*

EXPERIENCE THE MAGIC OF CHRISTMAS EVE AT BABIOLE. OUR GREEK-MEDITERRANEAN SPECIALS, PAIRED WITH A BOTTLE OF WINE FOR TWO, PROMISE A FESTIVE EVENING OF EXQUISITE FLAVORS AND SPECIAL MOMENTS.

A SPECIAL SET MENU WITH A BOTTLE OF WINE FOR TWO
AED 800 PER COUPLE





BABIOLE

CHRISTMAS EVE Menu

AMUSE BOUCHE

CRAB ARANCINI (SH,D)
Yuzu Aioli

STARTER

CHRISTMAS HONEYCRISP SALAD (D,N)
Mesclun, Baby Spinach, Apple, Pecan, Dry
Cranberry, Goat Cheese, Apple Cider Vinaigrette

TUNA TARTARE

Diced Fresh Tuna, Avocado, Wild Rocket,
Caper Berries, Toasted Sesame

CHRISTMAS BURRATA (N,V, GF)

Buffalo Burrata, Cherry Tomatoes,
Basil Olive Oil, Fresh Basil, Toasted Pine Nuts

SHARING DESSERTS

CHRISTMAS YULE LOG

Chocolate & Mocha Yule Log, Maraschino Cherry

MIXED BERRIES PAVLOVA

Crispy Meringue, Sweet Cream, Fresh Berries

CRANBERRY CHEESECAKE

Baked Cheesecake, Cranberry

AMUSE BOUCHE LEMON SORBET

MAIN COURSE

BEEF TENDERLOIN (D)

Grilled Beef Tenderloin, New Potato,
Baby Carrot, Wild Mushroom Sauce

SALMON FILLET

Grilled Salmon Fillet, Roasted Baby Potato,
Brussels Sprout, Cherry Tomatoes,
Honey Mustard Sauce

TRADITIONAL TURKEY ROULADE (N)

Pumpkin Purée, Sautéed Savoy Cabbage,
Dry Cranberry, Chestnut, and Turkey Gravy

PUMPKIN RISOTTO (D)

Carnaroli Rice, Roasted Pumpkin,
Parmesan Cheese, Crispy Sage






BABIOLE

A GREEK-MEDITERRANEAN CHRISTMAS BRUNCH *Feast!*

JOIN US ON 25TH DECEMBER FOR A SPECIAL CHRISTMAS BRUNCH AT BABIOLE, CELEBRATING THE FINEST GREEK-MEDITERRANEAN FLAVORS. ENJOY A THREE-COURSE SET MENU FROM OUR TALENTED CHEFS, PAIRED WITH HOUSE BEVERAGES, IN A WARM AND FESTIVE ATMOSPHERE! SAVOR THE SEASON WITH FAMILY AND FRIENDS

THREE-COURSE SET MENU
INCLUDING HOUSE BEVERAGES
1PM-5PM | AED 375 PER PERSON






BABIOLE

CHRISTMAS BRUNCH *Menu*

SHARING STARTER

SMOKED DUCK & BLEU CHEESE SALAD (N)

Smoked Duck Breast, Mixed Greens, Pears,
Walnut, Bleu Cheese, Vinaigrette Dressing

SALMON TARTARE

Diced Fresh Salmon, Avocado, Wild Rocket,
Caper Berries, Toasted Sesame

CHRISTMAS BURRATA (N,V, GF)

Buffalo Burrata, Cherry Tomatoes,
Basil Olive Oil, Fresh Basil, Toasted Pine Nuts

MAIN COURSE

BEEF SHORT RIBS (D)

Slow Cooked Short Ribs, Pumpkin Risotto

GRILLED SALMON (D)

Salmon Fillet, Roasted New Potatoes,
Brussels Sprout, Lemon Butter Sauce

ORGANIC TURKEY ROULADE (N)

Pumpkin Purée, Sautéed Savoy Cabbage,
Dry Cranberry, Chestnut, and Turkey Gravy

RAVIOLI RICOTTA AND SPINACH (D)

Homemade Ravioli Filled with Ricotta
Cheese & Spinach, Creamy Parmesan Sauce

SHARING DESSERTS

RASPBERRY CHEESECAKE

Baked Cheesecake, Raspberry Purée

MIXED BERRIES PAVLOVA

Crispy Meringue, Sweet Cream,
Fresh Berries

CHRISTMAS YULE LOG

Chocolate & Mocha Yule Log,
Maraschino Cherry






BABIOLE

A TOAST TO TEAMWORK & Festivity!

THIS HOLIDAY SEASON, ELEVATE YOUR CORPORATE CELEBRATIONS AT BABIOLE WITH A SPECIALLY CURATED THREE-COURSE FESTIVE SET MENU.

ENJOY EXQUISITE GREEK-MEDITERRANEAN FLAVORS, BREATHTAKING VIEWS, AND AN ELEGANT ATMOSPHERE PERFECT FOR COLLEAGUES AND CLIENTS ALIKE. WE MAKE IT A FESTIVE GATHERING TO REMEMBER WITH GREAT FOOD, SPARKLING AMBIENCE, AND THE MAGIC OF THE HOLIDAYS!

CORPORATE FESTIVE
SPECIAL THREE-COURSE SET MENU | AED 375





BABIOLE

CORPORATE FESTIVE Menu



SHARING STARTER

AUTHENTIC GREEK SALAD (V.D)

Black Kalamata Olives, Fresh Feta Cheese, Bell Peppers, Onions, Tomatoes, Cucumber and Oregano

BEEF CARPACCIO (M)

Thinly Sliced Beef, Rocket Leaves, Parmesan, Capers

FESTIVE BURRATA (N,V, GF)

Buffalo Burrata, Cherry Tomatoes, Basil Olive Oil, Fresh Basil, Toasted Pine Nuts

GAMBAS AL AJILLO (SH)

Jumbo Prawns, Garlic, Chili Olive Oil, Toasted Sourdough

MAIN COURSE

BAKED SALMON (D)

Quinoa and Olive Crusted Salmon Fillet, Spinach Risotto

ORGANIC TURKEY ROULADE (N)

Pumpkin Pure, Sautéed Savoy Cabbage, Dry Cranberry, Chestnut, and Turkey Gravy

FUSILLI PORTOFINO (D, SH)

Lobster Bisque, Prawns, Asparagus, Cherry Tomatoes, Parmesan Cheese

PUMKIN RISOTTO (D)

Carnaroli rice, Roasted Pumpkin, Parmesan Cheese

SHARING DESSERTS

STRAWBERRY CHEESECAKE

Homemade Cheesecake with Strawberries

CHOCOLATE YULE LOG

WARM CHOCOLATE BROWNIE

Caramel Sauce, Vanilla Ice Cream






BABIOLE

NEW YEAR'S EVE

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 AT BABIOLE - THE JEWEL RESTAURANT ATOP HILTON DUBAI, AL HABTOOR CITY!

FIVE-COURSE SET MENU, INCLUDING HOUSE BEVERAGES

INDOOR: AED 1595 PER PERSON
TERRACE: AED 1895 PER PERSON

LIVE DJ ENTERTAINMENT | FROM 8PM






BABIOLE

NEW YEAR'S EVE *Menu*

AMUSE BOUCHE
SMOKED SALMON &
CHIVE CROQUETTES (D)
Citrus Aioli

SHARING STARTER
BURRATA WITH WAGYU CARPACCIO (D)
Thinly Sliced Wagyu Carpaccio, Truffle Oil,
Pickled Shallots and Parmesan Shards

SPANAKOPITA (V D)
Baked Spinach and
Feta-Stuffed Filo Pastry,
Roasted Pepper Salad

MEDITERRANEAN GRILLED OCTOPUS
Octopus on a Bed of Artichokes, Black
Olive Dust, Lemon Confit

INTERMEDIATE
LEMON SORBET,
FROZEN STRAWBERRY

MAIN COURSE
WAGYU BEEF TENDERLOIN (A)
Roasted New Potatoes with herbs,
Grilled Asparagus, Shaved Black truffle
Green Pepper Corn Sauce

GRILLED SEA BASS (D)
Fennel & Potato Puree, Olive Dust,
Broccolini, Yuzu Beurre Blanc

TORTELLI WITH PORCINI & TALEGGIO (V)
Homemade Tortelli Filled with Porcini &
Taleggio Cheese, Sautéed Porcini Mushrooms
and Creamy Parmesan Sauce

SHARING DESSERTS
DOUBLE CHOCOLATE DELICE (N)
MANGO CHEESECAKE (N)
ASSORTED MACARONS (N)






BABIOLE



LEVEL 44 OF HILTON DUBAI - AL HABTOOR CITY

FOR MORE INFORMATION, PLEASE CONTACT
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