

The Bay

BAR | DINING | SMOKEHOUSE

Christmas BRUNCH

**LIVE MUSIC WITH ILYANE,
KIDS ACTIVITIES, BOUNCY CASTLE
& A SPECIAL VISIT FROM SANTA**

2PM UNTIL 5PM

—
3-HOUR PACKAGES
INCLUSIVE OF FOOD
& BEVERAGES

25TH
DEC 2025

HOUSE ALCOHOL
PACKAGE AED 380
SOFT DRINKS
PACKAGE AED 260
KIDS 6 TO 15 AED 120
KIDS 5 AND UNDER
EAT FREE

FOR BOOKINGS CONTACT +971 56 536 7000

Advance bookings essential

Additional discounts are not applicable

All prices are inclusive of VAT, destination fees and service charges



BEVERAGE PACKAGES

HOUSE ALCOHOL PACKAGE
INCLUSIVE OF ALL OF THE BELOW

WINES & BUBBLES

ANAKENA SAUVIGNON BLANC
ANAKENA CABERNET SAUVIGNON
PINOT GRIGIO ROSÉ ITALIA
DA LUCA PROSECCO
CUVEE BRUT SPARKLING

BOTTLED BEERS

HEINEKEN
CORONA
PERONI
SAVANNA DRY CIDER

SPIRITS WITH HOUSE MIXERS

STOLICHNAYA VODKA
GORDON'S DRY GIN
TRADER VIC'S WHITE, DARK
AND SPICED RUM
JIM BEAM, JAMESON, JACK DANIELS
JÄGERMEISTER
JOSE CUERVO TEQUILA SILVER

LIQUERS

BAILEYS

COCKTAILS

APEROL SPRITZ
PIMMS
MIMOSA

SOFT DRINKS PACKAGE
INCLUSIVE OF THE
BELOW ONLY

JUICES

APPLE | ORANGE | PINEAPPLE

SOFT DRINKS

COKE | COKE LIGHT | FANTA |
SPRITE | SODA | TONIC | GINGER ALE

HOT DRINKS

SELECTION OF TEA AND COFFEE

FOOD MENU

BUFFET STYLE

STARTERS

- **PARSNIP AND GREEN APPLE SOUP** WITH SOURDOUGH BREAD (G,V,VE)
- **ASSORTED CHEESE PLATTER** WITH A SELECTION OF CHEESES, COLD CUTS, FRUITS, BERRIES, CHUTNEYS AND CRACKERS (G,D)
- **SALMON CROSTINI** WITH CREAM CHEESE, CAPERS AND DILL (D,G)
- **PORK VOL AU VENTS** WITH MUSHROOM (D,G,P)
- **FESTIVE FIGS** WITH MINT, HONEY AND MASCARPONE CHEESE (D,V)
- **MINI CHICKEN QUICHE** BAKED TOPPED WITH CHEESE (D,G)
- **ZUCCHINI AND HALLOUMI FRITTERS** SERVED WITH SOUR CREAM (D,G,V)
- **MUSHROOM PÂTÉ CROSTINI** INFUSED WITH BALSAMIC AND THYME (G,V,VE)

SALADS

- **WREATH SALAD** WITH BRIE, DRIED CRANBERRIES, MIXED LETTUCE, WALNUTS, CHERRY TOMATOES, CAPSICUM, AVOCADO AND YOGHURT DRESSING (D,N,V)
- **CHICKEN AND APPLE SALAD** WITH GRILLED CHICKEN, APPLE, CASHEWS, POMEGRANATE, ROCKET LEAVES AND A HONEY MUSTARD MAYO (D,N)
- **ROASTED SQUASH AND GOATS CHEESE SALAD** WITH PISTACHIOS, BABY SPINACH, DRIED FIGS AND POMEGRANATE MOLASSES DRESSING (D,N,V)

LIVE CARVERY

- **ROASTED TURKEY** WITH CRANBERRY SAUCE
- **RED WINE GLAZED GAMMON** WITH GRAVY (A,G,P)
- **BEEF WELLINGTON** BEEF TENDERLOIN, WITH MUSHROOMS, IN PUFF PASTRY (D,G)
- **GARLIC AND ROSEMARY LAMB SHOULDER** WITH MINT SAUCE
- **WHOLE BAKED SALMON** WITH LEMON BUTTER AND FRESH HERBS (D)
- **MUSHROOM RAREBIT** SLOW COOKED MUSHROOM TOPPED WITH CHEESE (D,V)
- **SELECTION OF SIDES** INCLUDING BRUSSEL SPROUTS, SAUTÉED GREEN BEANS, HONEY-GLAZED CARROTS, ROASTED PARSNIPS, ROAST POTATOES, CAULIFLOWER CHEESE, YORKSHIRE PUDDINGS AND LASHINGS OF GRAVY

FOOD MENU

BUFFET STYLE

MAINS

- **BAKED SEA BREAM FILLET** WITH BABY POTATOES, CHERRY TOMATOES AND SAFFRON AND DILL CREAM SAUCE (D)
- **BEEF STEW** BEEF STRIPLOIN, CELERY, CARROTS, POTATOES, RED WINE BROTH AND STEAMED RICE (A,D,G)
- **CHICKEN FRICASSE** CHICKEN BREAST, FRESH HERBS, CREAM AND WHITE WINE, WITH MASHED POTATOES (A,D)
- **COTTAGE CHEESE** WITH CREAMY MUSHROOM SAUCE (D,V)

DESSERTS

- **CHRISTMAS PUDDING** WITH CUSTARD OR POURING CREAM (D,G,N,V)
- **SAN SEBASTIAN CAKE** BAKED CHEESE CAKE TOPPED WITH FRESH BERRIES (D,G,V)
- **CINNAMON BREAD AND BUTTER PUDDING** WITH CUSTARD (D,G,V)
- **HOME-MADE UPSIDE DOWN PEAR CAKE** WITH POURING CREAM (D,G,V)
- **CHRISTMAS YULE LOG** WITH BERRIES AND CREAM (D,G,V)
- **SELECTION OF ICE CREAM** WITH VANILLA, CHOCOLATE AND STRAWBERRY (D,V)

AFTER DINNER

- **SELECTION OF TEA AND COFFEE** SERVED WITH MINCE PIES AND FRUIT CAKE