Abela Delices

Christmas Menu

CHRISTMAS & NEW YEAR

2027

We believe the joy of Christmas is in sharing it with the people you love. That's why we prepare every dish with your gathering in mind. From the first platter passed around to the last slice of dessert,

Bringing the warmth of Christmas to every dish you share.



Salads
(8 to 10 Persons)

Goat cheese Waldorf Elegance ..... 120$
Crisp apples, celery, grapes, goat cheese, candied walnuts, dried cranberries, and baby lettuce tossed in a light maple-mustard dressing.

Roast Pumpkin, Spinach and Feta ..... 96$
Delightfully sweet roasted beetroot served on a bed of fresh baby spinach, topped with pumpkin, edamame, pomgrenade, golden pine nuts, caramelized walnuts and crumbled feta cheese.

Citrus Fennel Sucrine ..... 85$
Shaved fennel, blood orange, and grapefruit segments tossed with baby lettuce, finished with a drizzle of citrus vinaigrette.

Festive Pear and bleu cheese salad ..... 96$
Sliced ripe pears, crumbled blue cheese, and mixed greens, topped with pecans and dry fruits drizzled with balsamic vinaigrette

Smoked "Magret de canard" & Red Berry Salad ..... 130$
Baby rocket leaves topped with smoked duck magret, fresh red berries, pomegranate seeds, pecans, and shaved Parmesan, finished with a raspberry-balsamic vinaigrette.

Prosciutto Asparagus Arugula ..... 130$
Green asparagus ribbons of prosciutto layered over arugula, with shaved Parmesan, toasted pine nuts, and a drizzle of aged balsamic.

Bresaola artichoke & Manchego ..... 150$
Delicate slices of bresaola paired with marinated artichokes, aged Manchego cheese, baby greens, red currants, and candied pecans, finished with a raspberry vinaigrette



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Salads
(8 to 10 Persons)

Ocean's quinoa ..... 180$
A vibrant medley of citrus-marinated shrimp, seared salmon and fresh crab over mixed quinoa, avocado tartar and baby greens drizzled with lemon vinaigrette

Asiatique Shrimp Quinoa ..... 120$
Quinoa layered with crunchy vegetables and mango, topped with grilled shrimp, baie rose and cilantro served with passion fruits sauce

Shrimps Avocado Tartare ..... 150$
Sauteed shrimps and Avocado Tartare with Citrus caviar

Smoked salmon Avocado Tartare ..... 180$
Sauteed shrimps and Avocado Tartare with Citrus caviar

Artichoke Asparagus ..... 150$
Marinated artichoke hearts and crisp asparagus paired with baby leaves, aged Parmesan shavings, toasted pine nuts, and a light citrus vinaigrette.

Fresh Crab ..... 250$
Marinated crab meat on a bed of creamy potatoes violet, grain mustard, topped with baby purslane salad

Shrimp Citrus Avocado ..... 150$
Succulent shrimp paired with citrus segments, creamy avocado, and edamame, delicately dressed with a refreshing winter citrus vinaigrette





Starters

Duck Foie Gras "Torchon de Noël" 400 grs ..... 150$
Homemade Duck Foie Gras "Au Torchon" with Onion Jam, Cranberry Jelly & Artisan Crackers

Holiday Glazed Christmas Ham 4kg ..... 350$
with Grilled Pineapple, maple and Festive Spices

Asian-Inspired Salmon Tataki ..... 150$ /kg
Marinated Salmon Tataki with Soy, Ginger & Toasted Sesame

Winter Baked Brie en Croûte ..... 120$
Warm Baked Brie with Dried Fruits, Roasted Pecans & Spiced Cranberries

Smoked Salmon Mille-Feuille 30cm ..... 150$
Layered Smoked Salmon with Horseradish Cream, Capers, Dill & Pink Peppercorns

Smoked salmon "sashimi cut" ..... 150$ /kg

Buratta tomato basil 8pcs ..... 150$
Presented with heirloom cherry tomatoes in black, yellow, and red hues, fresh basil, basil pesto, aged balsamic reduction, and roasted pine nuts.

Snowflake Beef Carpaccio ..... 120$
Thinly Sliced Australian Beef Carpaccio with shaved Parmesan, truffle oil, balsamic reduction, Rocket & Extra Virgin Olive Oil

Artisan Charcuterie & Fromage Collection ..... 180$
Selection of Premium Cheeses, Fine Cold Cuts, bread, dried Fruits, Nuts & Condiments



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Savory Tartes & Quiches

30 cm

Leeks and Onions Quiche ..... 80$
A golden baked quiche filled with slow-sautéed leeks and caramelized onions, finished with aged cheese and fresh herbs

Wild goat cheese Quiche ..... 90$
A golden-baked quiche filled with wild goat cheese, caramelized onions, sundried tomatoes & fresh thyme

Truffled Portobello Quiche ..... 90$
A savory quiche layered with sauteed Portobello mushrooms, infused with black truffle crema and finished with aged Gruyère

Mediterranean Phyllo Feta Tart ..... 90$
Crisp layers of flaky phyllo filled with creamy feta, caramelized onion sun-dried tomatoes, Kalamata olives, and fresh oregano drizzled with pomgrenade molasses

Fig and camembert Tart ..... 130$
A golden-baked puff pastry filled with camembert cheese, red fig and caramelized walnuts

Grilled Asparagus Quiche ..... 120$
A golden-baked quiche filled with grilled asparagus spears, caramelized onion finished with aged cheese and fresh herbs

Roasted tomato & goat cheese tart $90
Flaky puff pastry layered with slow-roasted cherry tomatoes, creamy goat cheese, & a hint of fresh thyme.

Salmon Spinach Quiche ..... 110$
A golden baked quiche filled with tender salmon, sautéed spinach, aged parmesan infused with a drizzle of fresh basil pesto.

Salmon, Boursin & Leek Tart ..... 110$
A cold and crispy puff pastry filled with smoked salmon, creamy Boursin cheese, and tender leeks.





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Pastas
(10 to 12 Persons)

Black truffles mushrooms Ravioli ..... 150$
Homemade black ravioli stuffed with sauteed mushrooms, truffle, served with rose sauce and shaved aged parmesan cheese

Ravioli Porcini ..... 150$
Homemade ravioli stuffed with mushroom cepes, served with forest cream sauce and shaved aged parmesan cheese

Orange cranberry ricotta ravioli ..... 140$
Homemade ravioli stuffed with ricotta cheese, dry cranberry, roasted walnuts, served with creamy sauce with lemon zest, basil oil and parmesan cheese

Tortellini ricotta basil sundried tomatoes ..... 140$
Homemade tortellini stuffed with cheese, basil, sundried tomatoes, served with tomato sauces and shaved aged parmesan cheese



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Main Dishes
(10 to 12 Persons)

Whole Glazed Chicken ..... 180$
Roasted chicken glazed with maple-orange-honey sauce, served with roasted root vegetables and potatoes.

Green Curry Chicken ..... 180$
Chicken breast slowly cooked in green curry creamy sauce flavored with basil cilantro and lemon grass, served with Basmati rice

Oriental Turkey ..... 200$
Whole roasted American turkey served with oriental rice, chestnuts, nuts, and gravy sauce.

Chicken oriental friquet ..... 180$
Served with gravy sauce, chestnuts and green friquet

American Turkey ..... 250$
Whole roasted turkey stuffed with dried fruits, pumpkin, chestnuts, apple, & bread loaf, accompanied by sweet potatoes, baby carrots, green beans, brussels sprouts, gravy, and cranberry sauce.

Stuffed Corn-Fed Chicken Supreme ..... 250$
Chicken supreme filled with wild mushrooms, spinach, chestnuts and dry fruits, served with rosemary lemony cream, potatoes and vegetables

Duck Breast with Cherry & Port Wine Sauce ..... 250$
Tender duck breast paired with baby bok choy, and a velvety Prune Port wine sauce, served alongside citrus-scented basmati rice.

Thai Shrimp ..... 220$
Sautéed shrimp in a ginger lemongrass coconut cream sauce with fresh basil and cilantro, served with jasmine rice.

Shrimps a l'Armoricaine ..... 220$
Grilled shrimps served with aromatic bisque creamy sauce and basmati rice



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Main Dishes
(10 to 12 Persons)

Grenobloise Hamour ..... 220$
Baked hamour filet dressed with a lemon olive oil dressing, capers, sundried tomatoes, green olives, and fresh basil served with baby potatoes

Royal Paella ..... 250$
Traditional paella with shrimp, mussels, calamari, fish, and saffron rice, served with roasted red pepper sauce.

Mediterranean Lekkoz ..... 400$
Fresh sea bass infused with Mediterranean flavors, served with a trio of distinctive sauces, blended traditional Beirutiyeh, rich Tangy Traboulsiyeh and refreshing lemon basil olive oil dressing

Teriyaki Salmon ..... 280$
Asian-style salmon glazed with a sticky-sweet teriyaki sauce, infused with maple, soy, rice wine, and fresh ginger, served alongside wild rice.

Beef Tenderloin ..... 300$
Brazilian beef filet grilled to perfection, served with a duo of pepper and mushroom sauces, accompanied by baby carrots, mushrooms, green beans, and potatoes.

Black angus beef tenderloin Grass-fed ..... 450$
Australian beef tenderloin Grilled to perfection, served with a duo of pepper and mushroom sauces, accompanied by baby carrots, mushrooms, green beans, and potatoes.

Beef Wellington ..... 550$
Australian black angus beef filet coated in mushroom duxelles and wrapped in puff pastry, served with Porto wine reduction, potatoes, baby carrots and mushrooms

Prime Lamb Leg "À La Cuillère" ..... 300$
Eight-hour slow-cooked lamb leg served with baby potatoes, green beans, glazed carrots, and gravy reduction sauce

Tenderloin Forestiere ..... 320$
Beef medallions served with wild mushrooms, truffle cream sauce, and buttered asparagus.



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Dessert

Buche de Noël 35 cm ..... 60$
(Chocolate, Praline, Vanilla & Pistachio)

Red Fruit Tart 25cm ..... 90$
A crisp buttery shell stuffed with vanilla pastry cream and berries

Mille-Feuille Caramel 25*25cm ..... 70$
Flaky layers of puff pastry layered with pastry crema and caramel.

Red fruits Pavlova Tree 25cm ..... 90$
A tree-shaped meringue with red berries cream.

Chocolate Caramel Tart 25cm ..... 70$
Decadent chocolate tart filed with ganache and salted caramel

Opera Cake 25cm ..... 70$
A refined of almond sponge, coffee buttercream, and dark chocolate ganache.

Lemon Tart 25cm ..... 70$
lemon curd in a crispy brise shell.

Crème Brulée ..... 70$
A classic crème Brulée with rich custard base infused with vanilla, crowned with golden sugar.

**Baba au Rhum 25cm 70$** ..... 70$
Rum-soaked brioche served with fruit sand Chantilly cream



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PLACE YOUR ORDERS

at the earliest by contacting
Abela Delices

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