



Christmas Menu

CHRISTMAS & NEW YEAR 2026

A Season of Taste and Togetherness
This Christmas, we gather around tables that tell stories -of generosity, joy, and the simple magic of sharing a meal.

Thank you for allowing us to be part of your celebration.

From our kitchen to your hearts, we wish you a season filled with flavor, laughter, and light



Caprese Christmas Wreath Fresh mozzarella pearls, cherry tomatoes, and basil leaves arranged in a festive wreath, drizzled wit aged balsamic and extra virgin olive oil. Citrus Fennel Sucrine 85	ţ\$ th
Shaved fennel, blood orange, and grapefruit segments tossed with baby lettuce, finished with drizzle of citrus vinaigrette.	
Poached Pear Roquefort Sliced ripe pears, crumbled blue cheese, and mixed greens, topped with pecans and dry fruits drizzle with balsamic vinaigrette	
Radicchio Apple Goat Cheese Radicchio leaves balanced with crisp apple slices and creamy goat cheese, tossed with walnuts an a maple-mustard vinaigrette.	
Prosciutto Fig Arugula Fresh figs and ribbons of prosciutto layered over arugula, with shaved Parmesan, toasted pine nut and a drizzle of aged balsamic.	
Shrimps Thaii	

harmonized in a zesty peanuts Thai dressing infused with lime juice, ginger and chilli





cilantro.

•	Salmon Asparagus Scottish smoked salmon with grilled asparagus on a bed of salad leaves, topped with avocado slices, dill and baie rose.
	Fresh Crab
,	Roast Pumpkin, Spinach and Feta
	Ocean's quinoa A vibrant medley of citrus-marinated shrimp, seared salmon and fresh crab over mixed quinoa, avocado tartar and baby greens drizzled with lemon vinaigrette
	Burrata Tomato Basil Heirloom tomatoes and garlic confit paired with creamy burrata, finished with fresh basil oil.
	Exotic Shrimp Quinoa

Quinoa layered with crunchy vegetables and mango, topped with grilled shrimp, baie rose and



Savory Finger food "Les Canapes" (3dzs)
Duck Foie Gras "Au Torchon" 400 grs
Smoked Salmon Mille-Feuille 30cm 120\$ With horseradish cream, capers, dill and pink peppercorn
Glazed Ham (4kg)250\$ Holiday ham glazed with irresistible homemade flavors, accompanied by grilled pineapples.
Marinated Salmon Tataki (1kg) 110\$ Fresh salmon, lightly seared and marinated in soy sauce, fresh ginger, rice vinegar and sesame oil
Baked Brie (Ikg) Melted baked brie topped with dried fruits, roasted pecans, and spicy cranberries served with crispy sourdough bread



30 691	Wild goat cheese Quiche A golden-baked quiche filled with wild goat cheese, carame thyme	
5	Truffled Portobello Quiche A savory quiche layered with sauteed Portobello mushroo finished with aged Gruyère	
Juich	Mediterranean Phyllo Feta Tart Crisp layers of flaky phyllo filled with creamy feta, caramelolives, and fresh oregano drizzled with pomgrenade molas	ized onion sun-dried tomatoes, Kalamata
	Leeks and Onions Quiche A golden baked quiche filled with slow-sautéed leeks and cheese and fresh herbs	
8	Grilled Asparagus Quiche A golden-baked quiche filled with grilled asparagus spea cheese and fresh herbs	rs, caramelized onion finished with aged
Fartes	Roasted tomato & goat cheese tart	
	Salmon Spinach Quiche A golden baked quiche filled with tender salmon, sautéed drizzle of fresh basil pesto.	
Savory		
		Abela Delices



Ravioli Porcini
Homemade ravioli stuffed with mushroom cepes, served with forest cream sauce and shaved Parmigiano Reggiano

Tortellini Spinach and Cheese
Homemade Tortellini stuffed with ricotta, basil, and sundried tomatoes, served with rosé sauce and shaved Parmigiano Reggiano

Ravioli lemony

Homemade ravioli stuffed with cheese, served with lemon creamy butter sauce, lemon zest and shaved Parmigiano Reggiano

Gnocchi de Patate 80\$

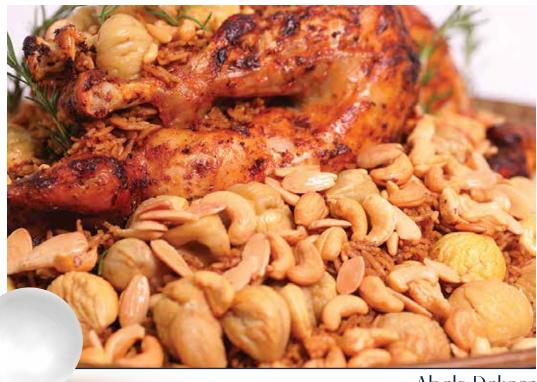
Tender potato gnocchi enveloped in a fragrant basil pesto, enriched with pine nuts and shaved Parmigiano Reggiano

sauteed shrimps.



	sons)	Oriental Turkey (Min 6 kg) Whole roasted American turkey served with oriental rice, chestnuts, nuts, and gravy sauce. American Turkey (Min 6 kg) 200\$
ISD	(10 to 12 Per	American Turkey (Min 6 kg)
aln		Whole Glazed Chicken (3 Pcs)
RIN		Green Curry Chicken Chicken breast slowly cooked in green curry creamy sauce flavored with basil cilantro and lemon grass, served with Basmati rice
—		Thai Shrimp
		Shrimps a l'Armoricaine (16pcs)
		Grenobloise Hamour Baked hamour filet dressed with a lemon olive oil dressing, capers, sundried tomatoes, green olives, and fresh basil served with baby potatoes





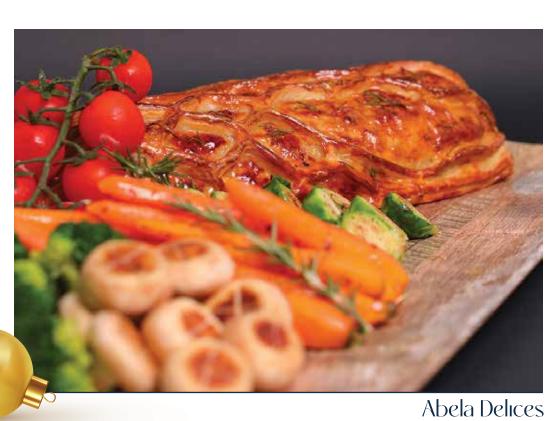
Abela Delices

Main Dishes

pepper sauce. traditional Beirutiyeh, rich Tangy Traboulsiyeh and refreshing lemon basil olive oil dressing Salmon "En Croûte" 200\$ Thick salmon fillets layered with cheesy spinach filling and sautéed leeks, elegantly wrapped in puff pastry and served with lemongrass cream sauce. Teriyaki Salmon 180\$ Asian-style salmon glazed with a sticky-sweet teriyaki sauce, infused with maple, soy, rice wine, and fresh ginger, served alongside wild rice. Beef Tenderloin350\$ Australian black angus beef filet grilled to perfection, served with a duo of pepper and mushroom sauces, accompanied by baby carrots, mushrooms, green beans, and potatoes. Beef Wellington 420\$ Australian black angus beef filet coated in mushroom duxelles and wrapped in puff pastry, served with Porto wine reduction, potatoes, baby carrots and mushrooms



reduction sauce.



Buche de Noël 35 cm (Chocolate, Praline, Vanilla & Pistachio)	50\$
Red Fruit Tart 25cm A crisp buttery shell stuffed with vanilla pastry cream and berries	90\$
Mille-Feuille Caramel 25*25cm Flaky layers of puff pastry layered with pastry crema and caramel.	60\$
Christmas Pavlova Tree 25cm A tree-shaped meringue with red berries cream.	80\$
Chocolate Caramel Tart 25cm Decadent chocolate tart filed with ganache and salted caramel	60\$
Opera Cake 25*25cm	60\$
Lemon Tart 25cm lemon curd in a crispy brise shell.	60\$
Crème Brulée 8Port A classic crème Brulée with rich custard base infused with vanilla, crowned with golden sugar.	70\$
Baba au Rhum 25cm	75 \$









PLACE YOUR ORDERS

at the earliest by contacting
Abela Delices

76 766 388 www.abeladelices.com



