



Abela Delices

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*



Salads

(10 to 12 Persons)

Caprese Christmas Wreath 85\$

Fresh mozzarella pearls, cherry tomatoes, and basil leaves arranged in a festive wreath, drizzled with aged balsamic and extra virgin olive oil.

Citrus Fennel Sucrine 85\$

Shaved fennel, blood orange, and grapefruit segments tossed with baby lettuce, finished with a drizzle of citrus vinaigrette.

Poached Pear Roquefort 120\$

Sliced ripe pears, crumbled blue cheese, and mixed greens, topped with pecans and dry fruits drizzled with balsamic vinaigrette

Radicchio Apple Goat Cheese 110\$

Radicchio leaves balanced with crisp apple slices and creamy goat cheese, tossed with walnuts and a maple-mustard vinaigrette.

Prosciutto Fig Arugula 120\$

Fresh figs and ribbons of prosciutto layered over arugula, with shaved Parmesan, toasted pine nuts, and a drizzle of aged balsamic.

Shrimps Thaii 96\$

Succulent Sauteed shrimp tossed with crisp vegetables, shredded cabbage, fresh herbs all harmonized in a zesty peanuts Thai dressing infused with lime juice, ginger and chilli



Salads

(10 to 12 Persons)

Salmon Asparagus 120\$

Scottish smoked salmon with grilled asparagus on a bed of salad leaves, topped with avocado slices, dill and baie rose.

Fresh Crab 230\$

Marinated crab meat on a bed of avocado tartar served with baby purslane salad

Roast Pumpkin, Spinach and Feta 85\$

Delightfully sweet roasted beetroots served on a bed of fresh baby spinach, topped with pumpkin, edamame, pomegranate, golden pine nuts, caramelized walnuts and crumbled feta cheese.

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

Burrata Tomato Basil 96\$

Heirloom tomatoes and garlic confit paired with creamy burrata, finished with fresh basil oil.

Exotic Shrimp Quinoa 96\$

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



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Starters

Savory Finger food “Les Canapes” (3dzs) 54\$
Salmon Blinis, Brie fig jam, mini goat cheese quiche, Bresaola,

Duck Foie Gras “Au Torchon” 400 grs 160\$
Homemade duck foie gras served with crisp crackers, onion jam, and tangy cranberry jelly

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 (1kg) 96\$
Melted baked brie topped with dried fruits, roasted pecans, and spicy cranberries served with crispy sourdough bread



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Savory Tarts & Quiches

30 cm

Wild goat cheese Quiche 90\$

A golden-baked quiche filled with wild goat cheese, caramelized onions, sundried tomatoes and 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 85\$

Crisp layers of flaky phyllo filled with creamy feta, caramelized onion sun-dried tomatoes, Kalamata olives, and fresh oregano drizzled with pomgrenade molasses

Leeks and Onions Quiche 75\$

A golden baked quiche filled with slow-sautéed leeks and caramelized onions, finished with aged cheese and fresh herbs

Grilled Asparagus Quiche 90\$

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, and 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.



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Pastas

(10 to 12 Persons)

Ravioli Porcini 120\$

Homemade ravioli stuffed with mushroom ceps, served with forest cream sauce and shaved Parmigiano Reggiano

Tortellini Spinach and Cheese 90\$

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

Ravioli lemony 90\$

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

Shrimp Pappardelle 100\$

Wide ribbons of fresh pappardelle are tossed in a champagne cream sauce reduction topped with sauteed shrimps.



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Main Dishes

(10 to 12 Persons)

Oriental Turkey (Min 6 kg) 180\$

Whole roasted American turkey served with oriental rice, chestnuts, nuts, and gravy sauce.

American Turkey (Min 6 kg) 200\$

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

Turkey Friquet (Min 6 kg) 180\$

whole roasted turkey infused with herbed butter accompanied by golden friquet enriched with caramelized onions, nuts, chestnuts and dried fruits

Whole Glazed Chicken (3 Pcs) 120\$

Served Roasted chicken glazed with maple-orange-honey sauce, served with roasted root vegetables and potatoes.

Green Curry Chicken 120\$

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

Thai Shrimp 180\$

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

Shrimps a l'Armoricaïne (16pcs) 240\$

Grilled jumbo shrimps served with aromatic bisque creamy sauce and basmati rice

Grenobloise Hamour 150\$

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



Main Dishes

(10 to 12 Persons)

Royal Paella 180\$

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

Mediterranean Sea Bass (per kg) 100\$

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

Salmon “En Crouûte” 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 Tenderloin 350\$

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

Prime Lamb Leg “À La Cuillère” 250\$

Eight-hour slow-cooked lamb leg served with baby potatoes, green beans, glazed carrots, and gravy reduction sauce.



Dessert

Buche de Noël 35 cm	50\$
(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	60\$
Flaky layers of puff pastry layered with pastry crema and caramel.	
Christmas Pavlova Tree 25cm	80\$
A tree-shaped meringue with red berries cream.	
Chocolate Caramel Tart 25cm	60\$
Decadent chocolate tart filed with ganache and salted caramel	
Opera Cake 25*25cm	60\$
A refined of almond sponge, coffee buttercream, and dark chocolate ganache.	
Lemon Tart 25cm	60\$
lemon curd in a crispy brise shell.	
Crème Brulée 8Port	70\$
A classic crème Brulée with rich custard base infused with vanilla, crowned with golden sugar.	
Baba au Rhum 25cm	75\$
Rum-soaked brioche served with fruit sand Chantilly cream	



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at the earliest by contacting
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