



ANCORA · INTERCONTINENTAL RESIDENCES DUBAI BUSINESS BAY

Christmas

B R U N C H



Friday, 25 December 2026

1 PM UNTIL 4:30 PM · LIVE DJ AND SAXOPHONE

CHRISTMAS BRUNCH

The Feast



WELCOME BITE

Truffle Mushroom Arancini

Parmesan risotto, mushroom duxelles, truffle aioli and rosemary, served at the table

FROM THE BAKERY

Bread Selection

Ancient grain sourdough, rosemary focaccia, milk rolls and grissini

Accompaniments

Sea salt butter, cranberry and orange butter, olive oil and house vinegar

TO BEGIN

Citrus Cured Salmon

Dill, lemon, pickled cucumber and mustard cream

Smoked Salmon Wellness Salad

Avocado, quinoa, cucumber, herbs and lemon dressing

Mediterranean Tuna Salad

Green beans, potato, tomato, olives, egg and anchovy dressing

Roasted Pumpkin and Feta Salad

Baby spinach, pomegranate, pumpkin seeds and balsamic dressing

Festive Winter Slaw

Red cabbage, apple, carrot, raisins and mustard dressing

Roasted Beetroot Salad

Labneh, orange, walnuts and mint

Mediterranean Mezze

Hummus, muhammara, baba ghanoush, olives and grilled vegetables

Charcuterie and Cheese

Turkey pastrami, chicken mortadella, cheeses, dried fruit, grapes, crackers and chutney

SERVED AT THE TABLE



Christmas Turkey Wellington

Turkey breast, sage stuffing, puff pastry, parsnip purée, Brussels sprouts, cranberry and turkey jus

THE MAIN AFFAIR

Slow Braised Beef Cheek

Root vegetables and rosemary jus

Roasted Local Sea Bass

Lemon, capers, cherry tomatoes and herb butter

Chicken Musakhan

Sumac onions, pine nuts and saj bread

Wild Mushroom Risotto

Parmesan, truffle and crispy sage

Festive Roasted Potatoes

Garlic, rosemary and sea salt

Maple Roasted Carrots and Parsnips

Thyme and toasted seeds

Green Beans Almondine

Brown butter and lemon

Cauliflower Gratin

Gruyère, béchamel and herb crumbs

CHRISTMAS BRUNCH

Sweet Endings



FESTIVE DESSERTS

Chocolate Orange Yule
Log

Gingerbread Trees

Mandarin Trifle

Panettone Pudding

Christmas Baubles

Brownies

Mince Pies

Pistachio and Cranberry
Cheesecake

Seasonal Fruit

CHILDREN'S SWEET CORNER

*Cookie decorating, marshmallow snowmen, a chocolate fountain,
fresh fruit and mini cupcakes*

CHRISTMAS BRUNCH

Festive Pours

Served according to your chosen brunch package

FESTIVE COCKTAILS

Gingerbread Espresso Martini

Rich coffee with warming Christmas spice

Santa's Paloma

A bright festive twist on the classic Paloma

The Grover Negroni

Bittersweet and sophisticated, with a rich winter fruit finish

Naughty Elves *shots*

Vodka, Baileys and matcha; playful, creamy and a little cheeky, holiday spirit in one bold sip

Aperol Spritz

Classic, or with a festive twist

FESTIVE MOCKTAILS

Christmas Berry Fizz

Fruity, sparkling and unmistakably festive

Apple Pie Highball

Fresh apple with warm baked spice notes

SOFT AND WARM

Fresh Juices

Orange, lemon and mint, mango, watermelon

Hot Chocolate

With toasted marshmallow

Water

Still and sparkling

SPIRITS

Whisky

Grant's Triple Wood · Jack Daniel's Old No. 7
Johnnie Walker Black Label

Vodka, Gin and Rum

Absolut Blue · Russian Standard
Bombay Sapphire · Bacardi Superior



WINE AND BUBBLY

Prosecco

Sea Change Brut or Rosé, Italy

White

Sea Change Sauvignon Blanc, France
Alpha Estate Malagouzia, Greece
Tormaresca Chardonnay, Italy

Red

Sea Change Merlot, France
Sabourin Grande Réserve Pinot Noir, France
Magnetic Garnacha Tinta and Syrah, Spain

Rosé

Sea Change, France

BEER

Heineken · Birra Moretti · Amstel



Gather Around the Table



SOFT

AED 299

Festive brunch with
soft beverages

HOUSE

AED 499

Festive brunch with
house beverages

CHAMPAGNE

AED 699

Festive brunch with
champagne

LITTLE GUESTS Ages 6 to 12 AED 149 · Under 6 *complimentary*

Early bird: enjoy 25% off when you book by 5 December

EXCLUSIVELY FOR IHG ONE REWARDS MEMBERS

RESERVATIONS

[ancoradubai.com](https://www.ancoradubai.com)

WhatsApp or call +971 52 620 0344

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