Meliá Desert Palm





WE WISH YOU A WONDERFUL FESTIVE SEASON
FILLED WITH CHARM, LOVE AND LAUGHTER. MAY THIS
MAGICAL HOLIDAY BRING YOU JOY AND THE WARMTH OF
CHERISHED MOMENTS WITH FAMILY AND FRIENDS,
BOTH AT HOME OR FARAWAY PLACES.

CHRISTMAS LIGHTING CEREMONY



DECEMBER 6TH | 7 – 8 PM | SHISHA LOUNGE

- Come and witness the lighting of our Christmas tree in a beautiful al fresco setting. And
 that's not all you can also enjoy the delight of our homemade mulled wine station, with
 both alcoholic and non-alcoholic options available. And the first cup is on us! But that's not
 all you can also savor in a pass-around of ginger cookies and minced pies, our
 complimentary treats.
- And if you want to take the festive spirit home with you, you can pre-order our mock-up
 festive hampers featuring a well-balanced selection of award-winning food and a highly
 regarded red wine. This perfectly curated gift with a strong festive theme is ideal for sharing
 with loved ones, friends, and colleagues this Christmas.





CHRISTMAS DAY BRUNCH



DECEMBER 25TH | 1 – 4 PM | SHISHA LOUNGE & PORTICO

Join us for a spectacular Christmas brunch at our venue with breathtaking views of lush green polo fields and the iconic Dubai skyline. Enjoy in a wide array of delectable dishes, festive treats, and refreshing beverages. Immerse yourself in the perfect ambiance, accompanied by live entertainment, bouncy castle for the kids and a joyful atmosphere. We can't wait to welcome you to this unforgettable experience.

Package offers (Buffet):

AED 399 - Soft beverage Package

AED 599 – House beverage Package

AED 799 - Champagne Package

AED 210 - Kiddies Package (6 - 12 years)



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STARTERS

SOUP

Wild mushroom soup with Truffle and brioche toast

SALADS

Grilled Chicken and Olive
Poached Shrimp and vegetable
Shredded beef and pomelo
Roasted turkey Ham and Melon
Steamed squid and tomato

THE CHARCUTERIE BOUTIQUE Choose from a variety of International Cheeses, Cold cuts, Terrine Nuts & Dry Fruits

SOURDOUGH BREAD SELECTION

Sourdough, Multigrain loaf, French Baguette, Rex Milano bread, Ciabatta, Fougasse, Rye Bread, Challah Whole corn, Focaccia, Potato bread, Soda Bread, Pumpernickel

MAINS

MY LOVE FOR RISOTTO

Peruvian asparagus, Mushroom, Pumpkin and pecorino, Mixed seafood, Ala Milanese

SEAFOOD BAR

Prawn, Scampi, Mussels, Oysters

FESTIVE FAVOURITES

Turkey, Beef Tenderloin, Australian beef ribs, Turkey roulade Served with appropriate appointments - Chipotle, Cranberry sauce, Giblet gravy Roasted Potato, Maple glazed pumpkin, Grilled asparagus, Baby carrot, Roasted brussels sprouts, Snow peas, Grilled Sunkist orange, Braised Cabbage, Baby corn, Courgette

Mustard Selection – Grain Mustard , Herb mustard , Caper mustard , Berry mustard , English mustard , Honey Mustard

Stollen bread, Plum Pudding, Savoury vegetable and cornbread muffin

LIVE STATION

Artisan Ravioli - Roasted pumpkin and ricotta cheese , Turkey and sundried tomato Sauce - Saffron cream sauce, cherry tomato sauce, basil cream sauce, truffle mushroom

POLO KIDS COUNTER

Macaroni and cheese
Pizza
Fish chips
Chicken nuggets
Mini burgers
Steak fries
Fried Cheese stick

DESSERT

FESTIVE GRAND CHRISTMAS DESSERT WALK

Cake - Dundee cake , Christmas cake, Christmas Plum cake

Tart – Lemon tart, Walnut tart, Salted caramel pecan tart, Peanut tart

Christmas pudding (hot)

Dulce de leche cheesecake

Cherry Pavlova

Christmas yule-log

Mix nut biscotti

Christmas stolen

Assorted Christmas cup cake

CHRISTMAS COOKIE

Chocolate Cake Pop tower

Vanilla cake pop tower

Pistachio macaroon tower

Strawberry macaroon tower

Christmas Mince pie

CHOCOLATE FOUNTAIN

EXOTIC FRUIT COUNTER - Dragon, Papaya, Pineapple, Mangosteen, Rambutan, Mango, Watermelon, Thai Guava, Strawberry, Singaporean grapes

BEVERAGE PACKAGES

AED 399 PER PERSON INCLUSIVE OF SOFT DRINKS

Selection of soft beverages, fresh juices, Christmas-themed mocktails, tea and coffee FOR ADULTS - (Heineken 0, Sparkling Wine 0.0 vI)

AED 599 PER PERSON INCLUSIVE OF HOUSE BEVERAGES & SPARKLING GRAPE

GRAPES: Sauvignon Blanc, The First Lady, Warwick

Cabernet Sauvignon, Bin 45, Lindeman's Pinot Grigio, Pink as Flamingos

Amore Di Amanti Prosecco

SPIRITS: Absolut Blue - Vodka, Bombay Sapphire - Gin, Matusalem - Rum, JW Red Label – Whiskey, Jose Cuervo – Tequila

BEERS: Heineken, Peroni or Stella Artois Cocktails Station: G&T , Lillet , Mulled Wine

AED 799 PER PERSON INCLUSIVE OF CHAMPAGNE

GRAPES: Sauvignon Blanc, The First Lady, Warwick

Cabernet Sauvignon, Bin 45, Lindeman's Pinot Grigio, Pink as Flamingos, Amore Di Amanti

Prosecco, G.H Mumm Cordon Rouge Brut

SPIRITS: Absolut Blue - Vodka, Bombay Sapphire - Gin, Matusalem - Rum, JW Red Label – Whiskey, Jose Cuervo – Tequila

BEERS: Heineken, Peroni or Stella Artois Cocktails Station: G&T , Lillet , Mulled Wine



GALA DINNER - NEW YEAR'S EVE



DECEMBER 31ST | 8 PM – MIDNIGHT | RARE

Celebrate the last moment of the old year and welcome the new year 2024 in the unrivalled al fresco ambiance of Melia Desert Palm Grand Portico Terrace! From 8 PM to Midnight, you can enjoy a variety of culinary experiences that will surely delight your taste buds. The menu boasts a an array of salads, hot appetizers, and fresh breads from our bakery which will be perfectly paired with a rich cheese & charcuterie spread. The main courses will take you on a trip around the world with savoury dishes from European, Asian, Arabic, and Indian cuisines. Be sure to visit the live stations with carvery and artisan pasta that are sure to impress. And don't forget to end the year 2023 on a sweet note with our delicious dessert station that will satisfy even the most demanding connoisseurs. We are family-friendly & offer value packages for kids between 6-12 years.

Package offers (Buffet):

AED 799 – Soft beverage Package

AED 1,099 - House beverage Package

AED 399 - Kiddies Package (6 - 12 years)





STARTERS

SALADS

Beetroot and grapefruit with arugula honey mustard dressing
Quinoa with root vegetables and sour curd
Heirloom tomato and buffalo mozzarella cheese, aged balsamic, basil
Compressed watermelon & feta salad, Sicilian lime calamari
Poached calamari, Persian cucumber, dill dressing
Tuna tartare
Grilled chicken and baby potato

HOT APPETIZERS

Crispy fried chicken drums of heaven, siracha mayonnaise
Seafood gallate, cilantro salsa
Deep fried cheese arancini, chunky tomato and basil sauce
Vegetable spring roll, sweet chili dip

MEDITERRANEAN

Lavache – Poppy seed, Black sesame, white sesame, flex seed, Sunflower seed, nigella, Paprika, Sumac, Zaatar

Pita - zaatar, whole wheat, Plain, poppy seed, Ragi, Millet, Garlic, Olive, Poppy seed, sea salt, lemon, manakish, pita, sumac pita,

Mezze - Hummus, Babaganough, Taboulleh, Tatzaki, Tarama, Muhammara,

Matbucha, Fattoush, Labneh, Bamya, Moutabal

Lettuce - Romaine, Little gem lettuce, Butter heads, Crisp heads, Oak leaf, Arugula,

Radicchio, Escarole, Frisée, Endive

CHARCUTIERE & CHEESE

Cold cuts, Nuts & Dry Fruits, Artisan Cheese Selection

BREAD SELECTION

Sourdough, Multigrain loaf, French Baguette, Rex Milano bread, Ciabatta, Fougasse, Rye Bread, Challah, Whole corn, Focaccia, Potato bread, Soda Bread, Pumpernicke

MAINS

EUROPEAN FAVOURITES

Roasted Chicken with mustard jus
Pan fried seabass, tomato fondue
Pan fried prawn, bisque sauce
Roasted purple potato

Sauteed vegetable options - Asparagus, brussels sprouts, baby carrot, zucchini

ASIAN DELIGHTS

Wok fried noodle

Stir fired Asian green

Stir fried chicken with ginger and scallion

INDIAN CUISINE

Butter chicken with steamed rice

LIVE COUNTER

CHARCOAL BBQ

Beef striploin, Chicken, Lamb chops, Jumbo prawn

Accompaniment - Roasted potato, Mash potato, Skinny potato pries Veal jus, Pepper jus

CARVING

Beef wellington, Beef short ribs

Accompaniment - Brussels sprouts , Buttered Baby Carrot , Broccoli , Cauliflower Roasted Mushroom , Cinnamon & Honey Roasted Pumpkin , Braised Cabbage

ARTISAN PASTA

Pasta - Potato gnocchi , Tomato and ricotta ravioli , Paradelle
Sauce - Mushroom ragout , Pesto cream sauce , Cherry tomato fondue , Marinara sauce
Toppings - Vegetable , Seafood , Chicken

VERTICAL FIRE COOKING ARABIC

Chicken shawarma - Garlic sauce, Chili paste, Fries and Arabic pickle



TACOS - EVERYTHING MEXICAN

Grilled Marinated Chicken Taco – Cheese, Crema Fresca, Pico De Gallo, Avocado.

Beef Carnitas Tacos - Braised Beef, Habanero, Pineapple Salsa, Pickled Onions.

Short Prawn Tacos - Braised prawn, truffle aioli, avocado, jalapeno (Allergen)

Grilled Veggie - Cheese, avocado, chipotle aioli, pickled onions. (Allergen – Dairy)

DESSERTS

GRAND DESSERT LOBBY WALK

Fresh fruit Pavlova

Cheesecake - Biscoff cheesecake, Mocha cheesecake

Cakes - Cinnamon carrot cake, Red velvet cake

Chocolate fudge bar

Tarts - Peanut tart, Lemon tart, Almond tart

Pineapple upside down

Mousse - Chocolate mousse, Raspberry mousse

Pistachio cream Brule,

Assorted cup cakes

Linzer torte

Assorted religious,

Tiramisu jar

CHOCOLATE FOUNTAIN

Condiments - English cake, biscotti, marshmallow, strawberries, rock melon and honeydew Melons.

ENTREMENT

Red velvet gateaux

Mixed fruit gateaux

Banana Caramel gateaux

Opera pastry



NEW YEAR'S EVE



DECEMBER 31ST | 5 PM - 2 AM | SHISHA LOUNGE & EPICURE

Indulge in a night of culinary delight and celebration as we welcome the New Year 2024 at Epicure Shisha Lounge. Our curated a la carte menu offers a less formal and more fun way to ring in the new year. From artisan cheeses to hot appetizers, sourdough pizzas to homemade pastas, we have something to satisfy your cravings and ensure you enter the New Year with a sense of culinary satisfaction. Come join us for an unforgettable night of celebration and delicious food! Dance the night away and welcome the new year in style. Limited seats available, so make your reservation now.

Package offers (A la Carte):

AED 2,500 - Booth tables (5 tables, 5 pax each)

AED 2,000 - Low tables (5 tables, 4 pax each)

AED 1,000 – max 4 pax per table





STARTERS

ARTISAN CHEESE SELECTION

5 types of cheese, dry fruits and nuts and relish

HOT APPETIZERS

Asian five spice roasted chicken drums of heaven, pink ginger mayonnaise

Dynamite prawn, kewpie mayo, tograshi pepper

Beef teriyaki, teriyaki sauce

Deep fried cheese arancini, chunky tomato and basil sauce

Vegetable spring roll, sweet chili dip

MAINS

SOURDOUGH PIZZA

Caprese - Burrata, Basil, Baby heirlooms, pesto
Pepperoni - Pepperoni, fresh mozzarella, Roma tomato sauce,
Four Seasons - Chicken, mushroom, olive, pepper, onion, mozzarella

ARTISAN PASTA

Potato gnocchi in pesto cream sauce

Pappardelle in marinara sauce, prawn oil, shaved parmesan

Ricotta and tomato ravioli, mushroom ragout, basil cream

BURGERS & WRAPS
Beef, Chicken, Prawn burgers
Chicken shawarma wrap

ROAST

Beef Wellington, beef short ribs, or Argentinian tenderloin.

Side dishes - honey-roasted pumpkin, cinnamon, brussels sprouts, buttered baby carrots, broccoli, cauliflower, and braised cabbage

TACO

Grilled marinated chicken Taco - cheese, crema fresca, Pico de Gallo, avocado.

Beef Carnitas Tacos - Braised beef, habanero, pineapple salsa, pickled onions.

Short Prawn Tacos - Braised prawn, truffle aioli, avocado, jalapeno (Allergen)

Grilled Veggie - Cheese, avocado, chipotle aioli, pickled onions. –(Allergen – Dairy)



For more information and bookings:

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