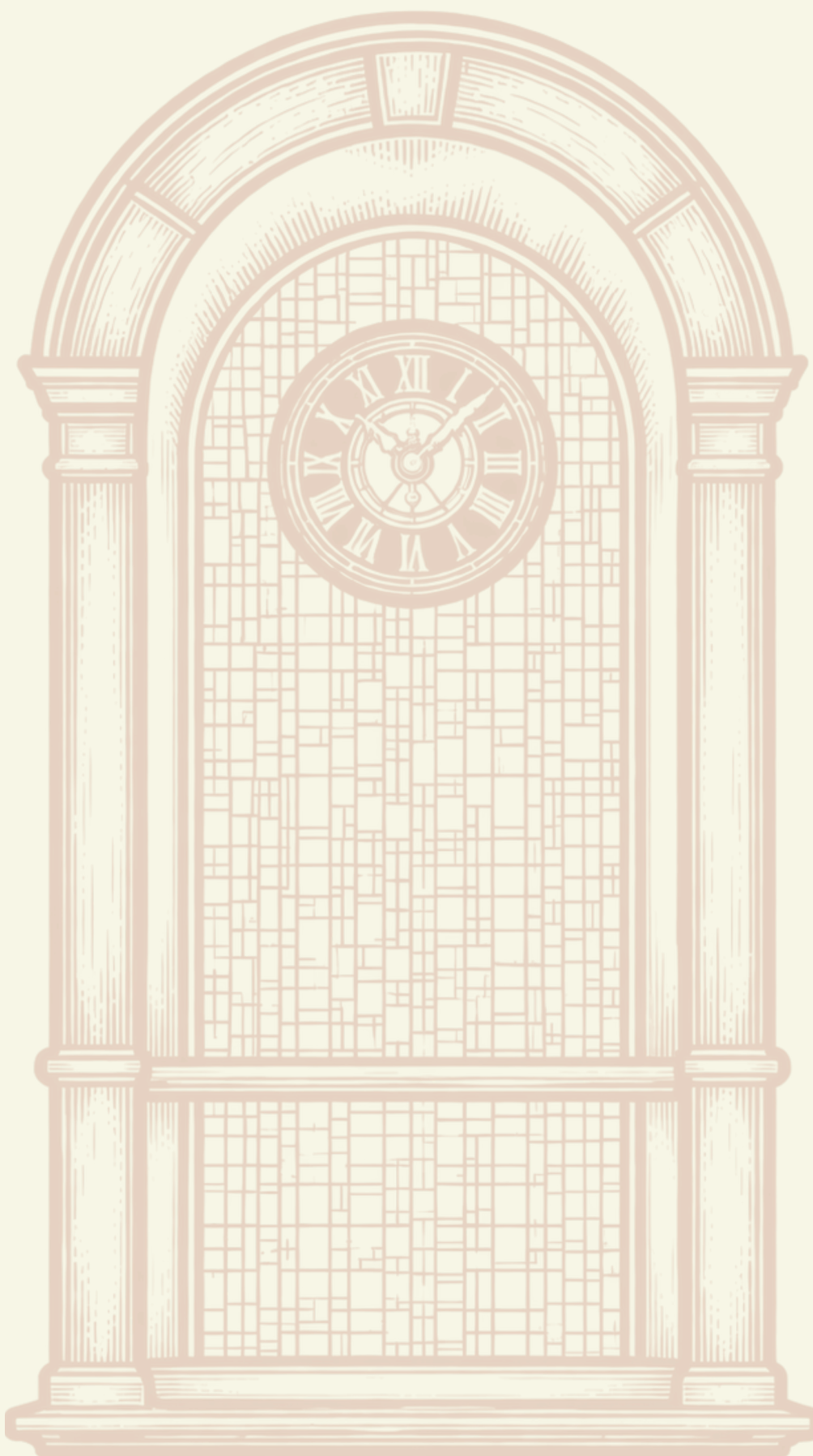


# THREE CUTS FESTIVE COLLECTION

*Christmas Packages 2026*



# THREE CUTS FESTIVE COLLECTION

*This season, gather around the table for the art of lazy elegance.  
Three festive packages, crafted to share, with good company  
and the warmth of the open fire.*

## PACKAGE I

### *The Christmas Roast*

**AED 300 PER PERSON**

*Festive roasts, profiteroles & Black Forest*



## PACKAGE II

### *The Christmas Menu*

**AED 390 PER PERSON**

*Oysters, tenderloin, turkey & three desserts*



## PACKAGE III

### *The Grand Feast*

**AED 490 PER PERSON**

*Oysters, the Three Cuts platter & three desserts*



*Merry Christmas!*

*Joyeux Noël!*

*عيد ميلاد مجيد!*

*С Рождеством!*

*Щасливого Різдва!*

*Maligayang Pasko!*

PACKAGE I

## The Christmas Roast

AED 300

per person



A festive roast feast, served to share.

# THREE CUTS FESTIVE COLLECTION

## WELCOME

### BREAD & BUTTER (D)(G)

*French Baguette, Beurre D'Isigny*

### SMOKED SALMON PLATTER (D)(S)

*Dill Smoked Salmon, Beetroot & Orange Smoked Salmon, Scottish Smoked Salmon*



## STARTERS

### FRIED CALAMARI (D)(G)(S)(E)

### CHRISTMAS WREATH SALAD (D)(G)(N)(E)(V)

*Goat Cheese, Grilled Peach, Pomegranate, Candied Pecans, Honey Rosemary Dressing*

### WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)

*Bacon Crumble, Smoked Croutons, Parmesan Cheese*



## MAINS

### CHRISTMAS ROAST BEEF (D)(G)

*Yorkshire Pudding, Meat Gravy*

### CHRISTMAS ROAST CHICKEN (D)(G)

*Chicken Gravy*

### MUSHROOM RISOTTO (D)(V)

*King Oyster Mushroom, Dried Porcini Mushroom*

### CHRISTMAS TRIMMINGS

*Cows in Blankets, Brussel Sprouts, Honey-Roasted Baby Carrots,  
Roast Potatoes with Duck Fat, Creamy Truffle Mashed Potato,  
Cinnamon Orange & Sage Stuffing, Cranberry Sauce*



## DESSERT

### PROFITEROLES (D)(G)

*Pastry Cream, Vanilla Ice Cream, Chocolate Sauce*

### BLACK FOREST (D)(G)

*Chantilly, Cherry, Amaretto Compôte, Fresh Cherries, Chocolate Shavings*

CONTAINS (E) EGGS (N) NUTS (S) SEAFOOD OR SHELLFISH  
(D) DAIRY (G) GLUTEN (NV) NON VEGETARIAN (V) VEGETARIAN (VG) VEGAN (R) RAW

# THREE CUTS FESTIVE COLLECTION

## AMUSE-BOUCHE

### BREAD & BUTTER (D)(G)

*French Baguette, Beurre D'Isigny*

### SMOKED SALMON PLATTER (D)(S)

*Dill Smoked Salmon, Beetroot & Orange Smoked Salmon, Scottish Smoked Salmon*

### OYSTERS (S)(R)

*Freshly Shucked Oysters*



## STARTERS

### CHESTNUT SOUP (D)

*Cream, Chestnut, Carrot, Celery, Shallots*

### SOURDOUGH FOIE GRAS WITH GRAPE CHUTNEY (D)(G)(N)

### WINTER SALAD WITH FIG & SNOW CHEESE (D)(N)

*Lollo Rosso, Lollo Verde, Peach, Caramelised Walnuts, Cranberry Dressing*

### BEEF TARTARE WITH CAVIAR (D)(G)(R)(N)(S)

*Horseradish, Dijon Mustard, Shallots, Capers, Prunier Caviar*



## MAINS

### TENDERLOIN

*Black Angus, Australia, MB4+*

### ORGANIC PAN-FRIED SALMON (D)(S)

*Roasted Baby Potatoes, Grilled Broccolini, Fennel Salad, Lemongrass Beurre Blanc*

### SLOW-COOKED TURKEY BREAST (D)(G)

*Turkey Jus*

### CHRISTMAS TRIMMINGS

*Cows in Blankets, Brussel Sprouts, Honey-Roasted Baby Carrots,  
Roast Potatoes with Duck Fat, Creamy Truffle Mashed Potato,  
Cinnamon Orange & Sage Stuffing, Cranberry Sauce*



## DESSERT

### PROFITEROLES (D)(G)

*Pastry Cream, Vanilla Ice Cream, Chocolate Sauce*

### BLACK FOREST (D)(G)

*Chantilly, Cherry, Amaretto Compôte, Fresh Cherries, Chocolate Shavings*

### BABA AU RHUM (D)(G)

*Pineapple Purée, Orange Chantilly Cream, Orange Zest*

## PACKAGE II

# The Christmas Menu

AED 390

*per person*

*Our classic Christmas feast, from oysters to Baba au  
Rhum.*



CONTAINS (E) EGGS (N) NUTS (S) SEAFOOD OR SHELLFISH  
(D) DAIRY (G) GLUTEN (NV) NON VEGETARIAN (V) VEGETARIAN (VG) VEGAN (R) RAW

PACKAGE III

The Grand  
Feast

AED 490

per person

Our most generous festive table, served to share.



THREE CUTS  
FESTIVE COLLECTION

WELCOME CANAPÉS

BREAD & BUTTER (D)(G)

French Baguette, Beurre D'Isigny

BEEF TARTARE TARTELETTE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers

BRESAOLA & BLUE CHEESE (D)(G)(N)

Cured Beef, Blue Cheese, Toasted Bread, Walnuts

OYSTERS (S)(R)

Freshly Shucked Oysters



STARTERS

SALMON TARTARE (S)(R)

Le Fumoir by Joe Bassili Light-Smoked Salmon

BEEF CARPACCIO (D)(R)(N)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

SALADE ENDIVE ROQUEFORT (D)(N)(V)

Pecan, Green Apple, Roquefort Sauce

CHESTNUT SOUP (D)

Cream, Chestnut, Carrot, Celery, Shallots



MAINS

THREE CUTS SHARING PLATTER

Striploin, Tenderloin & Ribeye

RISOTTO DE LA MER (D)(S)(G)

Shrimp, Mussels, Bisque, Parmesan Cheese

CHRISTMAS TRIMMINGS

Cows in Blankets, Brussel Sprouts, Honey-Roasted Baby Carrots,  
Roast Potatoes with Duck Fat, Creamy Truffle Mashed Potato,  
Cinnamon Orange & Sage Stuffing, Cranberry Sauce



DESSERT

PROFITEROLES (D)(G)

Pastry Cream, Vanilla Ice Cream, Chocolate Sauce

BABA AU RHUM (D)(G)

Pineapple Purée, Orange Chantilly Cream, Orange Zest

BLACK FOREST (D)(G)

Chantilly, Cherry, Amaretto Compôte, Fresh Cherries, Chocolate Shavings

CONTAINS (E) EGGS (N) NUTS (S) SEAFOOD OR SHELLFISH  
(D) DAIRY (G) GLUTEN (NV) NON VEGETARIAN (V) VEGETARIAN (VG) VEGAN (R) RAW

## RESERVE YOUR TABLE

*Our festive packages are available for groups and celebrations  
throughout the Christmas season. Reservations required.*

+971 4 420 1113 • +971 58 698 6113

RESERVATIONS@THREECUTS.CO

THE WEST ROOFTOP • PALM JUMEIRAH MALL

*Merry Christmas!*

*Joyeux Noël!*

*عيد ميلاد مجيد!*

*С Рождеством!*

*Щасливого Різдва!*

*Maligayang Pasko!*

