

HYDE

HOTEL
DUBAI

FESTIVE SEASON

with

HYDE

The holiday season is a time for you to break out of your day-to-day routine and embrace the magical time of the season.

We are inviting you to experience mouthwatering culinary creations and memorable holiday evenings with us. From festive Christmas feasts to toasting to the biggest night of the year.



Hudson Tavern



Hudson Tavern Christmas Brunch

Savor a Christmas Brunch at lively Hudson Tavern, our 4th floor speakeasy cocktail bar inspired by NYC.

With all the trimmings as well as bubbly packages available, it's the ideal place to party in style.

7PM - 10PM on 24th and 25th of December

AED 375 - House Beverage Package

AED 475 - Bubbly Package

COLD STARTER

Holly Crunch Salad

Quinoa, Avocado, Pomegranate Seed, Cucumber, Baby Radish, Parsley, Walnut, House Vinaigrette

Merry Berry Salad (N)

Red and Green Apple, Cranberry, Almond, Arugula, Baby Spinach, Mixed Lettuce, Cranberry Vinaigrette

Shrimp Cocktail (S)

Lemongrass, Smoked Paprika Marinated Shrimp Served with House Made Cocktail Sauce

HOT STARTER

Baked Brie (D)(N)(G)

With Truffle Honey and Toasted Almonds

Semolina Fries (VG)

With Spicy Cocktail Sauce

MAIN COURSE

Sous-vide Turkey Breast (G)(D)

With Sweet Potato Gratin and Cranberry Sauce

Fish and Chips (D)(E)(S)

Served Tartar Sauce and French Fries

Vegan Meatballs

Fresh Basil, Parsley, Marinara Sauce

DESSERTS

Warm Mince Pie (G)(E)(D)

Sweet Crust with Soaked Fruits

Christmas Pudding (G)(E)(D)(A)

Fruit Pudding, Brandy Sauce

Praline Yule Log (G)(E)(D)

Hazelnut Dacquoise, Praline Cremeaux

Hudson Tavern

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Turkey Takeaway

From 24th of November to 28th of December

AED 450 - Medium whole turkey (good for 3-4 people)

AED 650 - Large whole turkey (good for 5-7 people)





Hudson Tavern



Feast on Hudson Tavern's four-course menu with house beverages and cocktails before raising a glass to 2023.

With options available for indoor and outdoor seating, catch a glimpse of the famous Burj Khalifa fireworks display.

9PM - 1AM on 31st of December

AED 595 - Indoors

AED 695 - Outdoors

new Year MENU

COLD STARTER

CARPACCIO DI MANZO

Prime Beef, Arugula, Oregano Avocado Sauce, Pickled Red Onion, Grain Mustard Dressing

DIBBA BAY OYSTERS NO:3 (SH)

With Mango and Sesame Ponzu Sauce

HOT APPETIZER

VEGAN MEAT SKEWERS

Served with Spicy Marinara Sauce

FRIED BABY SQUID (S)(E)

Served with Garlic-Lemon Mayo

MAIN COURSE

PISTACHIO BEEF TENDERLOIN (D)

Green Asparagus, Mashed Potato With Green Pepper Sauce

BARLEY RISOTTO WITH PULLED LAMB SHOULDER (D)(G)

Roasted Barley, Parmesan Cheese, Beef Jus, Smoked Yoghurt, Slow Cooked Lamb Shoulder

VEGAN SHEPHERD'S PIE

Plant Based Beef, Mashed Potato, Vegan Cheddar, Carrot, Pea, Corn, Tomato, Oregano, Parsley

DESSERT

CHERRY CHOCOLATE MOUSSE WITH KIRSCH LIQUEUR (D)(E)(A)

Chocolate Mousse, Cherry Compote, Cherry Liqueur

PUMPKIN PIE (G)(D)(E)

Spiced Pumpkin, Vanilla Shell, Croquant Ice Cream

APPLE TATIN (G)(D)(E)

Caramel Apple, Vanilla Ice Cream



Cleo
Dubai

Christmas Eve Dinner

Dine under the stars on Cleo's brand new terrace and enjoy award-winning Levant cuisine. The modern Arabic menu includes all the classics, plus plenty of surprises served up tableside alongside free-flowing house beverages or bubbly.

7PM - 10PM on 24th of December

AED 395 - per person

MEZZE AND SALAD ON THE TABLE
PESTO HUMMUS (V), BEETROOT CARPACCIO (V)(D), SHRIMPS SALAD, GEM AVOCADO SALAD (D)(N), MUHAMMARA (N)
HOT MEZZE
CHEESE RAKAKAT (D)(G)(V) Fried Akawi Cheese, Filo Dough Rolls
SPICY CIGAR (G)(D) Brik Pastry, Spiced Wagyu Beef, Labneh, Feta
MAIN COURSE
ROASTED WHOLE LAMB SHAWARMA (D) Onion, Garlic, Pickles, Tarator, Onion, Parsley, Grilled Tomato Served With Tahini
ROASTED TURKEY (N) Freshly Sliced Turkey With Cranberry Sauce, Gravy, Brussels, Chestnut
MEDITERRANEAN SEA BASS Tomato, Onion, Red Capsicum, Garlic, Capers, Basil, Oregano, Olive Oil
FREEKEH RISOTTO (G)(D) Smoked Wheat, Mushroom, Leek, Crispy Parmesan Cheese
DESSERT
CLEO CHOCOLATE CARAMEL LAYERS (D)(N)(G) Caramel Cream, Bitter Chocolate Cream, Chocolate Cookies, Chocolate Ice-cream
LEMON MERINGUE FLAMED BÛCHE (D)(G)(A) Lemon Cream, Lemon Sponge, Italian Meringue, Cointreau Liqueur
BERRY CHOCOLATE SHELL (D)(G)(N) Vanilla Cream, Mixed Berry Compote, Chocolate Shell
CHRISTMAS PUDDING
MINCE PIE

Christmas Day Brunch

It's the most wonderful time of the year and Cleo has it all, set for a special Christmas Day.

Enjoy a 4-course Brunch with house beverages, and while away the afternoon on the dreamy Canal overlooking Downtown Dubai.

12PM - 3PM on 25th of December

395 AED - per person



Cleo

Dubai

New Years Eve in Cleo

With stunning panoramic views across Dubai Canal over to the Burj Khalifa, ring in the New Year at Cleo! The 4-course menu featuring the restaurant's signature and theatrical Levantine dishes.

8PM - 1AM on 31st of December

AED 600 - Indoors included house beverages

AED 995 - Outdoors included house beverages



Christmas Eve Brunch

Put a Japanese spin on your Christmas Eve with brunch at Katsuya – to a glittering backdrop of Downtown Dubai and the famous Burj Khalifa. Enjoy a menu crafted from the most popular dishes, alongside house beverages or bubbly from 7pm – 10pm on 24th of December.

445 AED - House Beverage Package

575 AED - Bubbly Package





Christmas Day Brunch



Savour the most wonderful day of the year with a delectable menu crafted by the award-winning chef Pavel Nigal. Choose from multiple beverage package options alongside sharing style dishes.

1PM - 4PM on 25th of December

445 AED - House Beverage Package

575 AED - Bubbly Package

STARTERS

EDAMAME

Choice of steamed or spicy

HOUSE SALAD

Ginger miso vinaigrette, shaved vegetables, rice cracker

WAGYU GYOZA (G)

Pickled cabbage, taberu rayu, black garlic ponzu

TACOS (G)

Wagyu beef, chicken, avocado, tomato salsa

SALMON TARTARE (G)(F)

Rice cracker, ginger soy

LIVE - KATSUYA SUSHI ROLLS (G)(S)(SH)

Chef's special selection



MAINS

MUSHROOM BOP OR YAKISOBA NOODLES (G)(D)

LIVE- ROBATAYAKI - GRILL

Salmon, shrimp, beef, chicken, veggie



DESSERT

DRAGON EGG (N)(G)(D)

Chestnut cream, vanilla chantilly, almond caramel, candied chestnut

MATCHA TIRAMISU LOG (G)(D)

Mascarpone cream, lady finger sponge, matcha

CHRISTMAS SMORES (N)(G)(D)

Spiced graham crust, smoked ganache, vanilla marshmallows, salted caramel

RASPBERRY BELLS (G)(D)

Guanaja chocolate cream, raspberry confit

MOCHI & SLICED FRUITS (D)

445 AED - HOUSE BEVERAGE PACKAGE

575 AED - BUBBLY PACKAGE



New Years Eve in Katsuya

It's time to celebrate and Katsuya is the perfect backdrop. With glistening sky-line views including one of Dubai's best outdoor views of Burj Khalifa fireworks show. Entertainment includes a live DJ, fire-dancer, complimentary photobooth and a lucky draw on the night.

8PM - 1AM on 31st of December

950 AED - Indoor inclusive of house beverage

1,450 AED - Outdoor inclusive of house beverage

NEW YEAR'S EVE
5 COURSE MENU

★ **COURSE 1**
EDAMAME
Sea salt
CHU TORO NASU (G)
Karashi su miso, eggplant, salted caramel sesame seeds

COURSE 2
BEEF TATAKI SALAD WITH GOMA TRUFFLE (G)
Shitake mix, beef tenderloin, truffle oil, goma dressing
SWEET SHRIMP SHUMAI (G)(SH)
Wari ponzu, serrano
SEAWEED SALAD (G)

★ **COURSE 3**
SEARED SCALLOP WITH UNAGI & FOIE GRAS TEMPURA (G)(SH)(F)
Crispy batter, eel sauce, aonori
KOBE A5 RISSOTO STYLE TACOS (G)(D)
Parmesan cheese, black truffle, hidjiki seaweed
NEW YEAR'S SUSHI & ROLL SELECTION (G)(S)(SH)

★ **COURSE 4**
MISO GLAZED BLACK COD (G)(F)
Houba leaf, hajikami, broccolini
WAGYU RIB EYE WASABI ANTICUCHO (G)
Bamboo leaf, chives, wasabi, anticucho
VEGETABLE TEPPANYAKI STYLE (G)

COURSE 5
DRAGON EGG (G)(D)(N)
Vanilla cream, berry confit, coconut streusel, raspberry sorb
CASSATA (E)(D)
Trio of ice cream, flamed meringue
MISO BONAFFE (G)(D)
Banana caramel, bitter chocolate, banana cream
FRUIT ROGUE SPHERE (G)(D)
Tahiti bean cream, mixed berry, red velvet shell
MOCHI & SLICED FRUITS (D)