



Buffet Menu

One Soup
Two Cold Mezze
Two Hot Appetizers
Five Salads
Four Main Courses
Three Vegetables or Rice
Six Desserts
Salad bar with condiment

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| <i>Additional Starter</i> | <i>Aed 35</i> |
| <i>Additional Main Course</i> | <i>Aed 55</i> |
| <i>Additional Side Dish</i> | <i>Aed 25</i> |
| <i>Additional Dessert</i> | <i>Aed 20</i> |

All Prices Are Inclusive Of 7% Municipality Fees, 10% Service Charge & 5% Vat

Soup

Mushroom Velouté with Croutons (V)
Butternut Cream with Almond Flakes (V) (N)
Arabic Lentil Soup with Lemon and Crispy Pita Bread (V)
Tomato Shorba - Indian Tomato Soup with Coriander (V)

Cold Mezze

Creamy Hummus (V)
Smoke Eggplant Mutable (D) (V)
Tabbouleh (V)
Fattoush (V) (G)
Baba Ghanoush (V)
Pomegranate Warak Enab (V)
Sweet Turkish Labneh (V) (D)

Hot Appetizer

Akawi Cheese Rakakat (V)
Pomegranate Spinach Fatayer (V) (N)
Pine Seeds Lamb Kibbeh (N)
Vietnams Vegetables Spring Roll (V)
Panjabi Samosa with Tamarind Chutney (V)

Salad

Compressed Watermelon (V) (D)
Greek Feta, Oregano & Mint Leaves Dressing



Roasted Corn Fed Chicken (D)

Mix Wild Mushroom, Citrus Dressing, Freeze Lettuce

Organic Quinoa Salad  (V)

Crunchy Vegetable, Yuzu Dressing

Grilled Mediterranean Artichoke  (V)

Kalamata Olives, Sundried Cherry Tomatoes, Fresh Herbs

Baby Gem Salad (V)

Shaved Parmesan, Sundried Datterino Tomato, Sourdough Croutons, Cesar Dressing

Bocconcini di Mozzarella & Tomato Salad (N) (V)

Baby Mozzarella, Basil Marinated Tomato, Rucola Pesto, Aged Balsamic vinegar Cream

Beetroot & Got Cheese Salad (N) (D) (V)

Roasted Crunch Almond, Orange Segment, Fresh Mint Leaves

Tuna Niçoise Salad (D)

Mexican Avocado Puree, Quail Eggs, Caper Berry, Mix Lettuce

Oven Baked Parsnip Salad (V)

Sorrel Leaves, Pickled Green Apple, Ricotta Cheese

Thai Beef Salad

Beans Sprouts, Red Chili, Cucumber, Coriander Leaves, Roasted Sesame

Vietnamese Prawns (V)

Green Mango, Red Chili, Coriander, Capsicum

Arabic Spiced Couscous (V)

Cucumber, Cranberries, Pomegranate & Pine Nuts

Tandoori Chicken Salad

Onion Capsicum, Tomato, Fresh Coriander


Mango Jhinga

Shrimps, Coriander Leaves, Tomato, Capsicum, Red Onion Rings


Aloo Anardana Chat (V)

Indian Spicy Roasted Potato Salad Pomegranate

Kachumber Salad

Cucumber, Tomato, Onion and Lettuce with Lemon Dressing 

Indian Flavored Mix Green Salad

Mix Lettuce, Tomato, Onion, Cucumber, Chart Masala Roasted Cumin Powder 

(V) Vegetarians, (N) Contains Nuts, (D) Contains Dairy, (G) Contains Gluten



Main Course

Beef Tenderloin Steak

Potato Puree, Rosemary Beef Jus

Slow Cooked Chicken Breast (D)

Mushroom Cream Sauce

Grilled Lamb Rack

Vegetables Ratatouille, Fresh Basil Leave

Braised Beef Short Ribs (D)

Truffle Mashed Potato, Beef Jus

Seared Salmon Filet (D)

Sautéed Asparagus Lemon Butter Sauce

BBQ Mixed Grill (D)

Lamb Kofta, Shish Tawook

Corn Feed Chicken Breast Rolled (N) (D)

Frikkie, Pine Nut, Chicken Jus

Dawood Basha (D)

Lamb Meatballs, Tomato Sauce, Fresh Coriander

Seared Wild Hammour (D)

Crushed Potato, Garlic Butter Sauce

Thai Green Curry (D)

Shrimps, Fried Baby Eggplant, Sliced Red Chili

Stir Fry Beef and Vegetables (G)

Beef Tenderloin, Baby Corn, Bok Choy, Broccoli

Lamb Rogan Josh (D)

Onion Gravy, Tomato, Coriander, Sliced Ginger

Spicy Butter Chicken (D) (N)

Tomato Onion Gravy, Fresh Cream

Smoked Chicken Biryani Hyderabad (N)(D)

Fried Cashew Nut, Shopped Coriander, Golden Fried Onion, Raita

Prawns Moillie (D)

Coconut Milk, Mustard Seeds, Cream

Vegetables & Rice

Mixed Seasonal Steamed Vegetables (V)

Melanzane Alla Pizzaiola (V) (D)



Fried Eggplant, Basil Tomato Sauce, Mozzarella, Oregano

Gratinated Cauliflower & Celeriac (V) (D)

Fried Basil Leave, Parmesan Cheese

Roasted Baby Potatoes (V)

Olive Oil, Fresh Thyme

Jasmin Rice (V)

Basmati White Rice (V)

Truffle Pulao (V) (D)

Mushrooms, Fried Onion

Bhindi Do Payaza () (D)

Fried Okra, Tomato Sauce

Creamy Dal Makhani (V) (D)

Urad Lentil, Fresh Cream

Kadai Paneer (V) (D)

Onion, Capsicum Dice, Semi Gravy, Cream (V)

Dessert

Vanilla and Caramel Choux (N) (V)

Coffee Eclair (N) (V)

Berries and Pistachio Choux (N) (V)

Rose & Raspberry Cake (N) (V)

Chocolate & Gianduja Cake (N) (V)

Red Velvet Cake (V)

Carrot Cake (N) (V)

Vanilla & Exotic Cake (N) (V)

Lemon and Basil Tart (N) (V)

Pistachio and Strawberry Tart (N) (V)

Egg Tart (VG)

Chocolate and Pecan Tart (N) (V)

Blueberry Cheesecake (N) (V)

Vanilla Tahitian Crème Brulé (V)

Coconut & Strawberry Panna cotta (V)

Pistachio & Apricot Mousse (N) (V)

Mohalabia (N) (V) (D)

Um Ali (N) (V) (D)



Kunafa (N) (V) (D)

Date Pudding (V)

Selection of Sliced Fruits (V)

Macaroons Tower (N) (V)(D)

Profiteroles Tower (N) (V) (D)

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