



THE HALL
AT AL QANA

DINNER
BUFFET MENU

WWW.THEHALL.AE





INTERNATIONAL DINNER BUFFET MENU - 1

AED 250 Per Person

MINIMUM CATERING ORDER – 50 GUESTS

APPETIZER

Selection Of International Bread Rolls / Arabic Bread (G)
Seasonal Salad Greens With Balsamic Dressing And Lemon Dressing
Hummus / Carrot Moutable (V, D) / Zattar Labneh (V, D)
Pasta Salad With Pesto Marinated Chicken And Peppers (D, N, G)
Creamy Potato Salad With Scallions (D, V)
Greek Salad With Feta Cheese (D, V)
Roast Beetroot And Carrot, Lemon Chia Dressing (V)

MAIN COURSE

Pan Seared Seasonal Fish, Sun Dried Tomato Couscous, Tomato Capers
Lemon Dressing (D)
Beef Bourguignon, Pickled Onion And Roast Carrots
Murg Makhani | Chicken Tikka Simmered In Enriched Tomato Sauce (D)
Baked Spinach Mac And Cheese (G, D, V)
Sabzi Handi | Seasonal Vegetable Simmered With Indian Spices (V, D)
Rosemary Scented Potato Wedges (V)
Herb Pilaf (V)

DESSERTS

Umm Ali (G, N, D)
Chocolate Brownie (D, G)
Mango Pudding (D)
Lemon Meringue Tart (D, G, N)
Fresh Sliced Fruit Platter

INTERNATIONAL DINNER BUFFET MENU - 2

AED 250 Per Person

MINIMUM CATERING ORDER – 50 GUESTS

APPETIZER

Selection of international bread Rolls / Arabic bread (G)
Seasonal salad greens with Balsamic Dressing and Lemon Dressing
Hummus Beiruti (v) / Babaganaouh (v) / Fattoush (G, V)
Tandoori Chicken Tikka Caesar, parmesan shavings (D)
Pasta salad with baby spinach and grilled vegetables (V)
Roast Potato and leek salad, Pommery mustard dressing (V)
Feta cheese, slow roast Beetroot and Pears, balsamic (D, V)

MAIN COURSE

Fish Harra, pine nuts and lemon (N)
Thyme and garlic rubbed chicken thighs, soft polenta and rosemary jus (D)
Lamb Kheema mutter | Minced lamb braised in robust with green peas
Orecchiette Pasta with Tomato and Olive (VGD)
Seasonal Vegetables with tarragon Butter (V, D)
Dal Tadka | Tempered yellow lentil stew with cumin and garlic (V)
Long Grain Basmati Rice

DESSERTS

Sticky Toffee pudding (G, D)
Chocolate Mousse (D)
Raspberry Pannacotta (D)
Cheese cake (D, G)
Fresh Sliced Fruit Platter

INTERNATIONAL DINNER BUFFET MENU - 3

AED 250 Per Person

MINIMUM CATERING ORDER – 50 GUESTS

APPETIZER

Selection of international bread Rolls / Arabic bread (G)
Salad Greens with Lemon Chia Dressing
Hummus Beiruti / Avocado Moutable (D) / Fattoush (G)
Teriyaki chicken salad with peppers (G)
Waldorf salad with celery, walnuts and apple (D, N, V)
Butternut Squash, goat cheese Baby Spinach Salad (D, V)
Mixed wild Mushroom and asparagus salad (V)

MAIN COURSE

Sweet n sour Fish with peppers and pineapple
Beef and Mushroom Pie, mash potato (D)
Thai Chicken Green Curry
Penne Pasta with Wild Mushroom sauce (G, D, V)
Stir fried seasonal Vegetables (V, G)
Roast parsley potatoes (V, D)
Steamed Long Grain Rice

DESSERTS

Apple crumble (D, G)
Napa Brownie (G, D, N)
Peach melba (D)
Bakewell tart (D, N, G)
Fresh Sliced Fruit Platter

INTERNATIONAL DINNER BUFFET MENU - 4

AED 250 Per Person

MINIMUM CATERING ORDER – 50 GUESTS

APPETIZER

Selection of international bread Rolls / Arabic bread (G)
Salad Greens with Lemon Chia Dressing
Hummus with rocket / Beetroot Moutable (D) / Loubia bil zait (V)
Thai beef salad (G)
Mediterranean vegetable, feta and pomegranate dressing (D)
Pasta salad with Italian dressing (GDV)
Classic coleslaw with BBQ pineapple (D, V)

MAIN COURSE

Grilled Fish, mash potato, Lemon butter sauce (D)
Lamb Sheppard Pie (D)
Harissa rubbed chicken on Freekeh risotto (D)
Conchiglie with roast peppers in tomato basil coulis (G, V)
Baby Pak choy and mushroom with chili garlic sauce (V)
Stirred fried egg Noodle (G)
Steamed Long Grain Rice

DESSERTS

Umm Ali (GDN)
Strawberry Pudding (D)
White forest cake (GD)
Mango Pudding (D)
Fresh Sliced Fruit Platter

INTERNATIONAL DINNER BUFFET MENU - 5

AED 250 Per Person

MINIMUM CATERING ORDER – 50 GUESTS

APPETIZER

Selection of international bread Rolls / Arabic bread (G)
Salad Greens with Balsamic dressing
Hummus Beiruti (V) / Okra salad (V) / Beetroot and rocca salad (V)
Chicken Hawaiian salad with BBQ pineapple (D)
Grilled vegetables with balsamic (V)
Couscous salad with olives and sun-dried tomato (V)
Roast pumpkin with baby spinach, Feta and pine nuts (D, V)

MAIN COURSE

Grilled Nile Perch with Capers, Tomato and Olive Salsa
Stir fried Beef with mushrooms and peppers (G)
Mangalorean Chicken curry
Spinach and mushroom Mornay (D, V)
Cajun spiced potato wedges (V)
Kadai vegetables | seasonal vegetables in tomato gravy with robust spices (V)
Steamed Long Grain Rice

DESSERTS

Sticky Toffee pudding (G, D)
Chocolate Mousse (D)
Raspberry Pannacotta (D)
Cheese cake (D, G)
Fresh Sliced Fruit Platter



WWW.THEHALL.AE

VIPAN.MISHRA@THEHALL.AE

[@THEHALL.AE](https://www.instagram.com/THEHALL.AE)

