



EVENT MENUS

HYATT CENTRIC JUMEIRAH, DUBAI

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Welcome to Hyatt Centric Jumeirah Dubai

Nestled in the heart of La Mer, **Hyatt Centric Jumeirah Dubai** is your gateway to a vibrant blend of city energy and coastal relaxation. Designed for the curious traveler, the hotel captures the essence of modern Dubai—where the skyline meets the sea, and every experience tells a story.

Our collection of dining venues celebrates the diversity of flavors that define our city. From **IKKA**, where contemporary Peruvian cuisine meets Japanese refinement, to the **C Bar**'s casual coastal ambiance, and the relaxed charm of **Eunoia**, each venue embodies the Hyatt Centric spirit: **fresh, local, and full of personality**.

Whether you're planning an intimate gathering or a lively celebration, our buffet and family-style experiences are crafted to bring people together over great food, genuine service, and memorable moments. Each menu has been thoughtfully designed by our culinary team to highlight authentic flavors, seasonal ingredients, and a touch of creativity—perfectly suited to the diverse palate of Dubai.

We look forward to hosting your next event and turning every occasion into a story worth sharing.

If there are any questions, please feel free to reach out to the team behind your event:

Saung May – Sales specialist
saung.may@hyatt.com

Randall Gonsalvez – Director of Sales
randall.gonsalves@hyatt.com or

Brian Nijssen – Food and Beverage Manager
brian.nijssen@hyatt.com or +971585700923

IKKA

IKKA is where art, culture, and cuisine meet in a vibrant celebration of Peru. Inspired by the country's colorful heritage — from the creativity of its artisans to the spirit of the Andes — IKKA brings stories to the table through bold flavors and expressive design. Surrounded by murals, llamas, and a touch of eccentric charm, guests are invited to explore Peru's culinary soul in a setting that feels alive, social, and full of imagination. At IKKA, every bite is a canvas — and every visit, a new discovery.



IKKA Buffet Menu's:

250 aed per person, soft drink included

Starters:

California Maki
Veg Maki
Causa Limeña

Salad Station:

Variety of salads
Vegetables
Dressings
Croutons and seeds

Main Dishes:

Pollo a la Brasa
Salmon Batayaki

Arroz Chaufa
Harusame Noodles
Stir fried vegetables

Dessert:

Picarones
Ice cream – 2 varieties

350 aed per person, soft drink included

Starters:

California Maki
Veg Maki
Spicy tuna Maki
Causa Limeña - Tuna

Salad Station:

Variety of salads
Vegetables
Dressings
Croutons and seeds

Main Dishes:

Pollo a la Brasa
Salmon Batayaki
Lomo Saltado

Arroz Chaufa
Harusame Noodles
Stir fried vegetables

Dessert:

Picarones
Suspiro de Limeña
Ice cream – 3 varieties

450 aed per person, soft drink included

Starters:

Veg Maki
Spicy tuna Maki
Causa Limeña – Tuna
Empanadas
Yasai Tempura

Live station:

Ceviche Clasico

Salad Station:

Variety of salads
Vegetables
Dressings
Croutons and seeds

Main Dishes:

Pollo a la Brasa
Salmon Batayaki
Lomo Saltado
Mariscos

Tacu Tacu
Harusame Noodles
Stir fried vegetables
Arroz Chaufa

Dessert:

Picarones
Suspiro de Limeña
Lucuma tiramisu
Chocolate Mousse
Ice cream – 3 varieties

650 aed per person, soft drink included

Starters:

A la parmasana
Acevichado Maki
Spicy Lobster Maki
Salmon and Tuna Sashimi and Nigiri
Causa Limeña – Lobster and Tobiko

Live station:

Ceviche Clasico
Ceviche Nikkei
Salmon Ceviche

Salad Station:

Variety of salads
Vegetables
Dressings
Croutons and seeds
King crab topping
Crispy mushroom topping

Main Dishes:

Duck breast
Salmon Batayaki
Lomo Saltado
Mariscos – includes lobster

Tacu Tacu
Chicken and beef skewers
Green Rice
Harusame Noodles
Stir fried vegetables

Dessert:

Picarones
Suspiro de Limeña
Lucuma tiramisu
Chocolate Mousse
Ice cream – 3 varieties
Fresh fruit
Chocolate fountain

IKKA Family Style Menu's:

250 aed per person, soft drink included

Snack:

Papas Andinas

Starters:

California Maki

Veg Maki

Causa Limeña

Ensalada Enoki

Main Dishes:

Pollo a la Brasa

Salmon Batayaki

Yasai Tempura

Sides:

Arroz Chaufa

Harusame Noodles

Stir fried vegetables

Dessert:

Picarones

Japanese Cheesecake

Ice cream 1 ice cream per person

350 aed per person, soft drink included

Snacks:

Papas Andinas
Jalea Criolla
Croquetas de Yuca

Starters:

Acevichado Maki
Veg Maki
Causa Limeña with Crab
Ensalada Tarabagani

Main Dishes:

Oyakodon
Pollo a la Brasa
Arroz con Mariscos

Arroz Chaufa
Harusame Noodles
Stir fried vegetables

Dessert:

Picarones
Japanese Cheesecake
Suspiro de Limena
Ice cream 2 ice cream per person
Coffee and Tea

450 aed per person, soft drink included

Snacks:

Papas Andinas
Jalea Criolla
Vieiras (1 per person)

Starters:

Acevichado Maki
A la Parmasana Maki
Veg Maki
Causa Limeña with Tuna
Ensalada Tarabagani

Classic Ceviche:

Ceviche Clasico

Main Dishes:

Yakitori (2 per person)
Lomo Saltado
Pollo a la Brasa
Arroz con Mariscos

Arroz Chaufa
Harusame Noodles
Stir fried vegetables

Dessert:

Japanese Cheesecake
Suspiro de Limena
Lucuma Teramisu
Ice cream 2 ice cream per person
Coffee and Tea

650 aed per person, soft drink included

Snacks:

Papas Andinas
Jalea Criolla
Vieiras (2 per person)
Ebi Tempura

Starters:

Acevichado Maki
A la Parmasana Maki
Veg Maki
Mix of Nigiris and Sashimi
Causa Limeña with Lobster and Tobiko
Ensalada Tarabagani

Classic Ceviche:

Ceviche Clasico
Ceviche Nikkei
Salmon Ceviche

Main Dishes:

Anticuchero (2 per person)
Lomo Saltado
Arroz con Pato
Arroz con Mariscos
Lobster (half per person)

Arroz Chaufa
Harusame Noodles
Stir fried vegetables

Dessert:

Japanese Cheesecake
Suspiro de Limena
Lucuma Teramisu
Nama Chocolate
Fruit platter
Ice cream 2 ice cream per person
Coffee and Tea

Eunoia and CBar

At **Eunoia**, every dish tells a story of balance and simplicity. Inspired by the Mediterranean spirit and crafted with a modern Dubai touch, Eunoia offers a bright, welcoming atmosphere where fresh ingredients and honest flavors come together. From wholesome breakfasts to elegant dinners, it's a space that feels effortlessly sophisticated—perfect for both relaxed gatherings and refined occasions.

Just steps away, **CBar** brings a different rhythm. Overlooking the coastline, it's a place where the day flows into night with ease. Guests can unwind with curated cocktails, light bites, and a laid-back seaside energy that captures the essence of Jumeirah living.

Together, Eunoia and CBar embody the **Hyatt Centric spirit** - vibrant, connected, and true to the local scene. Whether you're here to share a meal, a moment, or a sunset, both venues invite you to slow down, savor, and stay awhile.



Eunoia Family Style

250 aed Per Person, Soft drinks included

entrées / starters

fried calamari (s)
classic caesar salad chicken (g)(e)(s)
beetroot salad with spiced yoghurt, apple and pumpkin seed (d)(g)
lentil salad (v)

main course

marinated roasted chicken (d) (g)
grilled seabream pepperade sauce (s)
gnocci sorentina (d)(g)
lamb meatballs (d)(n)

les desserts

crème brûlée

classic caramelized vanilla custard (d) (e)

tiramisu

mascarpone cream, espresso biscuits (d) (g) (e)

raspberry cheesecake

ice cream and sorbet selection

vanilla, chocolate, mango, raspberry (d) (e)

250 aed Per Person, Soft drinks included

Entrées / Starters

Classic Greek salad (V)(D)
Classic Caesar Salad chicken (G)(E)(F)
Wagyu beef tartare with egg jelly (G) (E)
Fried Calamari (S)

Main Course

Marinated Roasted chicken (D) (G)
Grilled salmon with lentil and tomato relish (D) (G)
Lamb meatballs with feta yoghurt, herbs and pine nuts (D)(N)
Pasta Penne Arrabitta with chili and fresh tomato sauce (D)(G)

Les Desserts / Desserts

Crème brûlée

Classic caramelized vanilla custard (D) (E)

Tiramisu

Mascarpone Cream, Espresso biscuits (D) (G) (E)

Raspberry Cheesecake

Ice cream and sorbet selection

Vanilla, Chocolate, Mango, Raspberry (D) (E)

350 aed per person, soft drink included

Entrées / Starters

Beetroot salad with spiced yoghurt, apple and pumpkin seed (D) (G)

Classic Caesar Salad with chicken (G) (E) (F)

Wagyu beef carpaccio with truffle alioli (G) (D)

Goat cheese gratin and tomato salad (N) (D)

Main Course

Marinated Roasted chicken (D) (G)

Grilled fillet seabass piperde (F)

Marinated lamb cutlets (D) (G) (N)

Rigatoni with mushrooms (D) (E) (G)

Les Desserts / Desserts

Crème brûlée

Classic caramelized vanilla custard (D) (E)

Tiramisu

Mascarpone Cream, Espresso biscuits (D) (G) (E)

Raspberry Cheesecake

Ice cream and sorbet selection

Vanilla, Chocolate, Mango, Raspberry (D) (E)

450 aed per person, soft drink included

Entrées / Starters

Burrata with cherry tomatoes, capsicum and pesto (N)(D)
Nicoise salad with tuna, tomatoes, cucumber, onion and potato (G)(E)(F)
Watermelon with feta cheese, almond flakes and basil (D)(N)
Wagyu beef carpaccio with truffle alioli (G) (D)

Main Course

Marinated Roasted chicken (D) (G)
Grilled salmon with lentil and tomato relish (D) (G)
Beef tenderloin with mashed potato and peppercorn sauce (D)
Gnocchi sorrentina (D)(G)(E)

Les Desserts / Desserts

Crème brûlée

Classic caramelized vanilla custard (D) (E)

Tiramisu

Mascarpone Cream, Espresso biscuits (D) (G) (E)

Raspberry Cheesecake

Ice cream and sorbet selection

Vanilla, Chocolate, Mango, Raspberry (D) (E)

Drink Packages

	Inlcusions per package	Starting Price for 2 Hr.	3hr	4hr	5hr	6hr	On the spot extension, not pre-booked
Package 1	<ul style="list-style-type: none"> - Pepsi - Pepsi Max - 7 Up - Bitter Lemon - Tonic - Black Coffee / Tea - Still Water - Sparkling Water - Soda Water - Detox Water 	Included in package	20 pp	40 pp	50 pp	60 pp	50 pp, charged per full hour
Package 2	<p>All the above +</p> <ul style="list-style-type: none"> - Bartender Choice Beer - Red House Wine - White House Wine - Rose House Wine 	150 pp	225 pp	395 pp	455 pp	500 pp	150 pp, charged per full hour

Package 3	<p>All the above +</p> <ul style="list-style-type: none"> - Smirnoff Vodka - Bombay Sapphire Gin - Bacardi Carta Blanca - Johnny Walker Red Label Whiskey 	200 pp	300 pp	390 pp	470 pp	550 pp	200 pp, charged per full hour
Package 4	<p>All the above +</p> <ul style="list-style-type: none"> - Options – Choice of 2 - Pisco Sour – Pisco, Lime, egg white (E) - Paloma – Tequila, Grapefruit, Soda - Margarita – Tequila, orange curacao, lime - Aperol Spritz – Aperol, prosecco, sparkling water - Screwdriver – Vodka, Orange Juice 	250 pp	425 pp	600 pp	750 pp	900 pp	250 pp, charged per full hour

Package 5	Inclusions of Package 1,2 and 3 + Options – Choice of 5 - Pisco Sour – Pisco, Lime, egg white (E) - Strawberry Pisco Sour – Pisco, Strawberry, Egg White (E) - Paloma – Tequila, Grapefruit, Soda - Margarita – Tequila, orange curacao, lime - Aperol Spritz – Aperol, prosecco, sparkling water - Screwdriver – Vodka, Orange Juice - Negroni – Gin, Vermouth, Campari - Whisky Sour	400 pp	600 pp	800 pp	950 pp	1100 pp	400 pp, charged per full hour
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*The venue does reserve the right to serve a guest that looks or acts intoxicated. Please keep this in mind while extending your packa

