

W ABU DHABI – YAS ISLAND CATERING LOOK BOOK

DAILY DELEGATE RATE MENUS

Prices are per person basis and are inclusive of all applicable taxes



DAILY DELEGATE RATE – ROTATION MENU 1

MORNING COFFE BREAK

BIRCHER MUESLI (D, G)

Yoghurt, Green Apple, Honey, Raisin, Oats

SEEDS AND YOGHURT (D)

Flavored yoghurt with Dried Apricot, Prune, Raisins

VITAMIN 4 U

Mix melon, Orange, Mint

CEREAL BOWL (G, D)

Corn Flakes, Mix berries

PLAIN CROISSANT, CHEESE (D, G)

RAISIN CAKE (D, G, N)

AFTERNOON COFFEE BREAK

PESTO GLAZED VEG SANDWICH

Mediterranean Vegetables, Rocket Pesto

CHICKEN CHEESE BUN (D, G)

Chicken Mortadella, Cheddar Cheese in Soft Bun

FREE RANGE EGG SANDWICH (G, D, E)

Hard Boiled Egg, Cucumber, Mayonnaise

CHERRY CRUMBLE CAKE (G, D, N)

Cherry, Almond Cake

CHOCOLATE BROWNIES (D, G, N)

ORANGE CAKE (D, G, N)

LUNCH MENU

ASIAN SLAW (N)

Red & Green Cabbage, Thai Basil, Coriander, Peppers

HUMMUS

Chickpeas Purée, Tahini, Lemon Salt

MUTABAL (D)

Grilled Eggplant, Labneh, Tahini

TABOULEH

Parsley, Tomatoes, Bourghul, Olive Oil, Lemon Juice

ROASTED PUMPKIN

Light Curry Dressing, Arugula, and Feta Cheese With Roasted Pumpkin Seeds

SIP THE SOUP (D)

Tomato Soup, Cinnamon Croutons

OUR SELECTION OF BREAD ROLLS & ARABIC BREAD

HOT STUFF

DAWOOD BASHA

Meatballs, Tomato Sauce, Cinnamon

THAI RED CURRY (S, D)

Coconut Milk, Prawns, Thai Paste

CHICKEN CHINESE STYLE STIR-FRY

DAL MAKHANI (D)

Braised Black Lentils, Butter, Tomatoes, Garlic, Cumin

MAC N CHEESE

Macaroni Pasta, Cheddar, Parmesan, Basil

GREEN PEAS RICE

Aromatic Indian Basmati Rice, Toasted Green Peas

SWEET CORNER (G, D, N)

COCONUT VERRINE

ORANGE & CHOCOLATE

CINNAMON APPLE CAKE

RED VELVET CAKE

UM ALI

Half-day package Includes 1 Morning Coffee Break Or Afternoon Coffee Break and Lunch, the Full-day meeting package Includes 1 Morning Coffee break, one Afternoon Coffee Break and Lunch. 45 Minutes for Each Coffee Break and 120 Minutes for Lunch Or Dinner

DAILY DELEGATE RATE – ROTATION MENU 2

MORNING COFFE BREAK

PINEAPPLE MUESLI (D, G)

Yoghurt, Milk, Honey, Raisin, Oats

FRUIT YOGHURT (D, G)

Yoghurt with Raspberry Puree, Crumbled Granola

FRUIT CUBES

Mix Melon, Apple, Watermelon

CEREAL BOWL (G)

Coco Pop, Raisin and Dried Cranberry

QUICK CAPRESE SANDWICH (D, G)

Cherry Tomato, Basil, Pesto, Baby Mozzarella

ZAATAR CROISSANT, CHEESE (D, G, N)

AFTERNOON COFFEE BREAK

OVEN ROASTED VEGETABLES WRAP (N)

Feta Cheese, Zucchini, Bell Peppers, Fennel

LOW-CALORIE PULLED BEEF SANDWICH (G, D)

Coleslaw, Pulled Beef

CHICKEN SANDWICH WITH RAISINS (G, D)

Curried Chicken, Wasabi Mayo, Grated Carrot

CHERRY CRUMBLE CAKE (G, D, N)

FRESHLY BAKED VANILLA SCONES (G, D, N)

Clotted Cream and Jam

LEMON TART (G, D, N)

LUNCH MENU

GREEN PAPAYA SALAD (N)

Cucumber, Carrots, Sweet Thai Dressing

SAFFRON & CALAMARI COUS COUS SALAD (S, G)

Mint, Green Peas, Tomato, Lemon Dressing

ROMA TOMATO & MOZZARELLA SALAD (D)

Basil, Balsamic Dressing

ROASTED RED VEGETABLES (N)

Portobello Mushrooms, Crispy Turkey Ham

BABAGANOUSH

Eggplant, Onion, Peppers, Lemon Salt

SIP THE SOUP (G, D)

Herb Spiced Potato and Leeks Soup, Herb Croutons

OUR SELECTION OF BREAD ROLLS & ARABIC BREAD

HOT STUFF

GRILLED BEEF STRIPLOIN (G)

Root Vegetables, Thyme Jus

PAN SEARED NILE PEARCH (S, D)

Creamy Leeks, Lemon Butter Sauce

BAKED PENNE PASTA (G, D)

Artichokes & Veal Bacon Fondue

CLASSIC FRENCH RATATOUILLE

Peppers, Zucchini, Tomato Sauce, Herbs

VEGETABLE BIRYANI (D, N)

Fresh Mint & Coriander Raita

MASHED POTATO (D)

SWEET CORNER (G, D, N)

SPICED FRUIT SALAD

CHOCOLATE BANANA TART

APRICOT & PISTACHIO PANNACOTTA

WHITE CHOCOLATE & STRAWBERRY CAKE

STICKY DATE PUDDING

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MORNING COFFE BREAK

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Yoghurt, Green Apple, Honey, Raisin, Oats

SEEDS AND YOGHURT (D)

Flavored yoghurt with Dried Apricot, Prune, Raisins

VITAMIN 4 U

Mix melon, Orange, Mint

CEREAL BOWL (G, D)

Corn Flakes, Mix berries

PLAIN CROISSANT, CHEESE (D, G)

RAISIN CAKE (D, G, N)

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Cherry, Almond Cake

CHOCOLATE BROWNIES (D, G, N)

ORANGE CAKE (D, G, N)

LUNCH MENU

ASIAN SLAW (N)

Red & Green Cabbage, Thai Basil, Coriander, Peppers

HUMMUS

Chickpeas Purée, Tahini, Lemon Salt

MUTABAL (D)

Grilled Eggplant, Labneh, Tahini

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Parsley, Tomatoes, Bourghul, Olive Oil, Lemon Juice

ROASTED PUMPKIN

Light Curry Dressing, Arugula, and Feta Cheese With Roasted Pumpkin Seeds

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Tomato Soup, Cinnamon Croutons

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HOT STUFF

DAWOOD BASHA

Meatballs, Tomato Sauce, Cinnamon

THAI RED CURRY (S, D)

Coconut Milk, Prawns, Thai Paste

CHICKEN CHINESE STYLE STIR-FRY

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Braised Black Lentils, Butter, Tomatoes, Garlic, Cumin

MAC N CHEESE

Macaroni Pasta, Cheddar, Parmesan, Basil

GREEN PEAS RICE

Aromatic Indian Basmati Rice, Toasted Green Peas

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ORANGE & CHOCOLATE

CINNAMON APPLE CAKE

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DAILY DELEGATE RATE – ROTATION MENU 4

MORNING COFFE BREAK

MANGO MUESLI (D, G)

Yoghurt, Milk, Honey, Raisin, Oats, Fresh Mango

BERRY YOGHURT (D, G)

Yoghurt with Raspberry Puree, Crumbled Granola

FRUIT SALAD

Mixed Fresh Seasonal Fruits

CEREAL BOWL (G)

Coco Pop, Raisin and Dried Cranberry

GREEN GODDESS (D, G)

Broccoli, Cucumber, Green Pepper, Basil, Creamy Dressing, Wrapped In Tortilla

FRUIT DANISH (D, G, N)

AFTERNOON COFFEE BREAK

BRAZED CABBAGE & CARROT SALAD (N)

Asparagus, Pommery Mustard Dressing

CHEESY CHICKEN SLOPPY JOE SLIDERS (G, D)

Ground Chicken, Shredded Cheese, Sriracha Mayo

COLD CUTS & PICKLES SANDWICH (G, D)

Mini Croissant, Homemade Pickles, Cos Lettuce

FRESHLY BAKED LEMON SCONES (G, D, N)

Clotted Cream and Jam

COFFEE CHOUX (G, D, N)

VANILLA CHEESECAKE (G, D, N)

LUNCH MENU

PACIFIC EDGE SALAD

Maple Roasted Duck, Cabbage, Lime Vinaigrette

GREEK SALAD (D)

Green Peppers, Cucumber, Tomato, Onion, Feta Cheese

FATTOUSH (G)

Lettuce, Croutons, Pomegranate Molasses, Zatar Leaves

BALSAMIC ROASTED RED ONION (N)

Portobello Mushrooms, Crispy Turkey Ham

STEAMED BEANS WITH SAUCE VIERGE (D, G)

Shaved Pecorino Cheese, Croutons

SIP THE SOUP (G, D)

Cream of Chicken And Corn, Garlic Croutons

OUR SELECTION OF BREAD ROLLS & ARABIC BREAD

HOT STUFF

SLOW ROASTED MEAT LOAF (G)

Green Asparagus, Pink Pepper Jus

OVEN ROASTED BABY CHICKEN

Baby Chicken Breast, Tomato Coulis, Steamed Vegetables

GRILLED SNAPPER (S)

Roasted Root Vegetables, Antiboise Sauce

GRATINATED POTATO GNOOCHI (D)

Four Cheese Sauce, Sage Butter

STIR FRIED VEGETABLES

Onion, Peppers, Carrots, Beans, Garlic Sauce

AROMATIC RICE (D)

SWEET CORNER (G, D, N)

ASSORTED EXOTIC FRUITS

PISTACHIO MACAROONS

ORANGE CRÈME BRÛLÉE

COFFEE CHOUX

BANANA BREAD PUDDING

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DAILY DELEGATE RATE ADD-ONS

ADD ON SALAD AED 10 PER PERSON

Asian Slaw	Poached Prawns, Avocado, Crunchy Lettuce, Roasted Tomatoes, Mango Dressing (S)
Red & Green Cabbage-Thai Basil, Coriander, Peppers	
Hummus Delight Basil	Steak Salad
Beetroot, Green Peas, Sweet Potato	Roasted Pumpkin, Pomegranate, Spinach
Caesar Salad	Gobi Ki Chaat
Chicken breast, Romaine Lettuce, Anchovies (D, S)	Cauliflower, Onion, Tomato, Lemon Juice
Charred Veggies	The Greek
Zucchini, Peppers, Tomatoes, Feta, Thyme, Garlic Dressing (D)	Cucumber, Bell Peppers, Mixed Lettuce, Tomatoes, Green Olives
Cobb Salad	Lots of Grains
Chicken Breast, Smashed Eggs, Avocado Chunks, Worcestershire	Crispy Quinoa, Fregola, Freekeh, Nuts (N)
Roasted Carrot Salad	Trip to Hawaii
Coriander Labneh, Caramelized Walnuts, Baby Gem (D,N)	Salmon, Avocado, Sushi Rice, Edamame, Toasted Sesame Seeds (S, N)
Pumpkin Salad	Compressed Watermelon
Quinoa, Roasted Pumpkin, Tahini Sauce, Grilled Halloumi	Goat Cheese, Pomegranate, Mint, Pistachio, Sumac (D, N)
Mutabal	Beetroot Salad
Grilled Eggplant, Labneh, Tahini (D)	Pulled Mozzarella, Dried Apricot, Rocket Lettuce (D)
Tabouleh	Thai'd
Parsley, Tomatoes, Bourghul, Olive Oil, Lemon Juice	Pulled Chicken, Papaya, Cabbage, Bok Choy
Bocconcini Salad	Mozzarella Caprese
Cherry Tomatoes, Pesto, Balsamic Reduction, Bocconcini Cheese (D)	Buffalo Mozzarella/Roasted Tomato/Balsamic Reduction (D)
Cool Lamb	
Rocket, Goat Cheese, Raspberry Mustard, Walnuts (N)	
Cucumber Raita	
Yogurt Mix, Cucumber, Black Salt (D)	
Chana Chaat	
Chickpea, Cumin, Lime Juice	
Glass Noodle Salad	
Rice Noodles, Tomato, Soy Sauce, Scallions (G)	
Say, Thai!	
Noodles, Cabbage, Carrot, Chili, Peanuts (N)	
Papas	
Potatoes Salad, Sour Cream, Green Chili, Lime (D)	
Prawn Salad	

ADD ON MAINS AED 15 PER PERSON

Slow Cooked Beef	Shish Barak
Soya Sauce, Ginger, Scallion	Stuffed Dough with Minced Lamb, Yoghurt Pine Seeds (G, D, N)
Seabass	Lamb Tajin & Couscous (G, N)
Carrot Ginger Puree, Roasted Zucchini, Coriander (S)	Chicken Tajin & Couscous (G, N)
Unusual Lamb	Vegetable Tajin & Couscous (G, N)
Lamb Curry, Coconut, Green Apple, Cinnamon (D)	Khorest-E-Gheyme
Potato “As You Like It”	Lamb Cube, Yellow Lentil, Tomatoes Sauce
Sour Cream, Bacon Bits, Spring Onion (D)	Thai Curry
Kosh Kash	With Coconut and Prawns (S)
Lamb Kofta, Spicy Tomato Sauce, Pine Seeds (N)	Vegetable Biryani
Lamb Rogan Josh	Mix Vegetables Aromatic Vegetable Rice (N)
Kashmiri Lamb Curry, Onion & Tomato Sauce	Chicken Biryani
Cajun Roasted Chicken	Chicken Thigh, Aromatic Vegetable Rice (N)
Green Peas Mash (D)	Mutton Biryani
Veggie Cauliflower Curry	Lamb Curry, Aromatic Vegetable Rice (N)
Eggplant, Cashew Nuts, Tomatoes (N)	Lasagna
Pan-Seared Sea Bass	With Vegetables, Basil Tomato Sauce (G, D)
Charred Broccoli, Saffron Aoili Sauce (S)	Gnocchi
Harrah Potato	Riviera -Tomato Sugo, Garden Veggies, Basil (G, D)
Chili Paste, Coriander Arabic Spices	Arrabiata
Daal Makhani	Penne Pasta Basil Tomato, Parmesan Cheese (G, D)
Braised Black Lentil, Butter, Tomatoes, Garlic, Cumin (D)	Vermicelli Rice
Dawood Basha	Steamed Rice
Meatballs, Tomato Sauce, Cinnamon (N)	Saffron Rice
Thai Red Curry	Biryani rice
Coconut Milk, Prawns, Thai Paste (S, D)	
Nile Perch	
Pan-Seared Fish, Capers, Lemon Butter Sauce (S)	
Murgh Makhani	
Traditional Butter Chicken Curry (D, N)	
Chicken Mousakhan	
Sumac, Lemon, Pomegranate (G, N)	
Baked Fish with Vegetable	
Bell Pepper, Onion, Tomato, Chili Paste (S, N)	
Freekeh	
Roasted Chicken, Freekeh, Nuts (D, N)	

ADD ON DESSERTS AED 10 PER PERSON

International Desserts

Cherry Crumble cake (G, D, N)	Crème Brulee (G, D, N)
Cherry, Almond Cake	Vanilla Crème, Caramelized Sugar
Chocolate Tart (G, D, N)	Strawberry Profiterole (G, D, N)
Chocolate Crème, Sable Breton	Strawberry Jam, Vanilla Cream
Cinnamon Apple cake (G, D, N)	Milk Chocolate Black Berry Verrine (G, D, N)
Cinnamon Apple, Almond Cake	Milk Chocolate Mousse, Blackberry Coulis
Chocolate Profite Role (G, D, N)	Mango Panna Cotta (glass) (G, D, N)
Choux, chocolate Crème	Mango Salsa, Vanilla Crumble
Cinnamon Bun (G, D, N)	NY Cheese Cake (G, D, N)
Toasted Walnuts, Vanilla Chantilly	Cream Cheese, Raspberry Gel
Assorted Cookies (G, D, N)	Hazelnut Crunchy Cake (G, D, N)
Cranberry Oats & Choco Chip Oats	Hazelnut Sponge, Crunchy Base
Raspberry Financier (G, D, N)	
Frozen Raspberry, Toasted Almond	
Apple Tart (G, D, N)	
Caramelized Apple, Sugar Tart	
Almond Financier with Coconut Namelaka (G, D, N)	
Toasted Almond, Coconut Cream	
Hazelnut Profiterole (G, D, N)	
Choux, Hazelnut Praline Cream	
Chocolate Cianbella (G, D, N)	
Choco chip cake	
Peanut Brownie (G, D, N)	
Peanut praline, toasted peanut	
Pineapple Crumble Cake (G, D, N)	
Caramelized Pine Apple, Cinnamon Cake	
Coffee Profiterole (G, D, N)	
Choux, coffee cream	
Torte Caprese (G, D, N)	
Almond chocolate cake	
Almond cake with Whipped Ganache (G, D, N)	
Almond. Vanilla cream	
Walnut Tart (G, D, N)	
Caramelized, Walnut nut, vanilla Chantilly	

Indian Sweet (G, D, N)

Kaju Katli
Mothi choir Ladoo
Jelabi
Gulab Jamun (Hot)
Gajar ka Halwa (Hot)
Kesar Rasmalai
Arrosted Burfi
Shahi Tukda
Phirni
Rasgulla
Um Ali (Hot)
Pistachio Mohalabia
Halawet Al Jeeben
Mix Baklava
Lugemat

BREAKFAST MENUS

Prices are per person basis and are inclusive of all applicable taxes



BREAKFAST MENUS

STANDARD BREAKFAST AED 93 per person

Fruity Basket

Fresh Whole Apple, Oranges

The Liquid Refreshment

Fresh Juices, Orange, Watermelon

Morning Bakeries & Pastries Basket (G, N, D)

Zatar Croissant, Plain Croissants, Blue Berry Muffin, Danish
Assorted Hard and Soft Rolls of Bread, Arabic Bread, Brown and White Sliced Bread

Cold Stuff

Hummus, Labneh (D)
Halloumi Cheese (D)
Feta Cheese (D)
Marinated Black & Green Olives

Honey & Marmalade

Cinnamon Honey
Orange Marmalade
Butter

International Cheeses (D)

Emmental Cheese, Gouda, Cheddar

Condiments

Walnuts - Hazel Nuts - Almond Nuts - Sunflower Seeds - Pumpkin Seeds

Cold Cuts

Chicken Olives Mortadella (G)
The Strong Stuff
Scrambled Eggs
Chicken Sausage
Baked Beans
Hash Browns
Crispy Beef Bacon
Oats Meal (G)
Foul Medames with Condiments

PREMIUM BREAKFAST AED 105 per person

Fruity Basket

Fresh Whole Apple, Oranges
Freshly Sliced Seasonal Fruits

The Liquid Refreshment

Fresh Juices, Orange, Watermelon

Morning Bakeries & Pastries Basket (G, N, D)

Zatar Croissant, Plain Croissants, Blue Berry Muffin, Danish
Baked Cheese Manakeesh
Assorted Hard and Soft Rolls of Bread, Arabic Bread, Brown and White Sliced Bread

Cold Stuff

Hummus
Labneh (D)
Halloumi Cheese (D)
Feta Cheese (D)
Marinated Black & Green Olives

Honey & Marmalade

Cinnamon Honey
Orange Marmalade
Butter

International Cheeses (D)

Emmental Cheese, Gouda, Cheddar

Condiments

Walnuts - Hazel Nuts - Almond Nuts - Sunflower Seeds - Pumpkin Seeds

Cold Cuts

Chicken Olives Mortadella (G)
Beef Mortadella

The Strong Stuff

Scrambled Eggs
Chicken Sausage
Baked Beans
Hash Browns
Crispy Beef Bacon
Oats Meal (G)
Foul Medames with Condiments

DELUXE BREAKFAST AED 118 per person

Fruity Basket

Fresh Whole Apple, Banana, Oranges
Freshly Sliced Seasonal Fruits

The Liquid Refreshment

Fresh Juices, Orange, Watermelon
Flavored Yogurt (D)

Morning Bakeries & Pastries Basket (G, N, D)

Chocolate Croissant, Zatar Croissant, Plain Croissants, Blue Berry Muffin, Danish
Baked Cheese Manakeesh, Baked Zattar Manakeesh
Assorted Hard and Soft Rolls of Bread, Arabic Bread, Brown and White Sliced Bread

Cold Stuff

Hummus
Labneh (D)
Halloumi Cheese (D)
Feta Cheese (D)
Marinated Black & Green Olives

Honey & Marmalade

Cinnamon Honey
Orange Marmalade
Strawberry Marmalade
Butter

International Cheeses (D)

Emmental Cheese, Gouda, Cheddar, and Brie Cheese

Condiments

Walnuts - Hazel Nuts - Almond Nuts - Sunflower Seeds - Pumpkin Seeds

Cold Cuts

Chicken Olives Mortadella (G)
Beef Mortadella

The Strong Stuff

Scrambled Eggs
Chicken Sausage
Baked Beans
Hash Browns
Crispy Beef Bacon
Oats Meal (G)
(Cinnamon Sugar, Raisin)
Sautéed Mushrooms
Foul Medames with Condiments

The Hot Stuff Bank at AED 15 Per item

Vegetable Omelet

Roasted Tomato Topped With Cheese and Herbs (D)

Roasted Potatoes Wedges with Garlic and Herbs

Crispy Turkey Bacon

Roasted Turkey Ham

Boiled Eggs

Roasted Roots Vegetables

Butter Sautéed Vegetables

Chicken Congee

Mushroom Congee

Plain Rice Congee

Stir-Fried Vegetables

Chicken/ Beef Sausage

Grilled Tomatoes with Spinach

Menu Vada

Dal Vada

Pongal

Idli Sambar Chutney

Uppma

Vermicelli Uppma

Poha

Aloo Bonda

Aloo Parantha

BREAKFAST MENUS

VIP BREAKFAST MENU – AED 135 PER PERSON

Fruity Basket

Fresh Whole Apple, Banana, Oranges
Freshly Sliced Seasonal Fruits

The Liquid Refreshment

Fresh Juices, Orange, Pineapple, Watermelon
Flavored Yogurt (D)
Granola Muesli (G, D)

Morning Bakeries & Pastries Basket

Chocolate Croissant, Zattar Croissant, Cheese Croissants, Plain Croissants, Blue Berry Muffin, Daunt, Danish (G, N, D)
Baked Cheese Manakeesh, Baked ZaAtar Manakeesh
Assorted Hard and Soft Rolls of Bread, Arabic Bread, Brown and White Sliced Bread (G,D)

Cold Stuff

Hummus
Labneh (D)
Labneh Ball Zattar (D)
Halloumi Cheese (D)
Feta Cheese (D)
Marinated Black & Green Olives

Honey & Marmalade

Cinnamon Honey, Plain Honey
Orange Marmalade
Strawberry Marmalade
Butter

International Cheeses (D)

Emmental Cheese, Gouda, Cheddar, and Brie Cheese
Cream Cheese

Condiments

Walnuts - Hazel Nuts - Almond Nuts - Sunflower Seeds - Pumpkin Seeds

Cold Cuts

Chicken Olives Mortadella (G)
Smoked Salmon (S)

Cereals & Milk (G, D)

Corn Flakes, Frostiest, Coco Pops, Rice Krispies,
or Special K, Full Cream, Low Fat Soy, Almond Milk

The Strong Stuff

Scrambled Eggs
Boiled Eggs
Chicken Sausage
Baked Beans
Hash Browns
Crispy Beef Bacon
Oats Meal (D)
(Cinnamon Sugar, Raisin)
Sautéed Mushrooms
Foul Medames with Condiments
Fried Falafel with Tahini Sauce



COFFEE BREAK MENUS

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STANDARD COFFEE BREAK MENUS

MENU 1 – AED 42 PER PERSON

Laban Shooter

Cucumber, drinking yogurt, toasted cumin

Yogurt Bar

Plain, house granola and mix berry

Rye Bread Sandwich

Smoked salmon and herb cream cheese

Croissant

Cheese, plain and Chocolate

Baked Tarts

Beef chorizo, cheese, spiced tomato chutney

Mini Muffin

Blueberry and lemon curd

Freshly Brewed Coffee
and Selection of Tea

MENU 2 – AED 68 PER PERSON

Strawberry Shooter

Orange blossom, lemon

Overnight Oats

Peach n cream

Mini Breakfast Sandwich

Egg white salad, celery and chives

Croissant

Whole wheat, plain, chocolate

Baked Quiche

Turkey ham and cheese

Mini Muffin

Oats and banana, red velvet streusel

Caramelized Pineapple Tart

Vanilla cream

Beef Pastrami Sandwich

Iceberg, sundried tomato, brown roll

Mini Pizza

Grilled bell pepper, baby marrow, feta cheese

Bruschetta

Smoked pepper and ricotta cheese

House Made Cookies

Vanilla and chocolate chip

Date Cake Slice

Freshly Brewed Coffee
and Selection of Tea

MENU 3 – AED 92 PER PERSON

Passion Fruit and Rhubarb Shooter

Steamed Quinoa Pudding

Caramelized banana, dark chocolate and coconut flakes

Rye Bread Sandwich

Smoked salmon and herb cream cheese

Croissant

Cheese, plain and chocolate

Mini Muffins

Spinach and feta cheese

Fruit Danish

Strawberry, apple and cinnamon

Pistachio Madeleine

Smoked Chicken Sandwich

Smoked chicken, cheddar cheese and pickles

Mix Berry Bircher Muesli

Mix berry compote, almond flakes

Baked Halloumi Tart

Grilled bell pepper, halloumi cheese, sesame seeds

House Made Cookies

Red velvet and dates

Dark Chocolate Brownie

Quinoa Tabbouleh

Pomegranate seeds

Chicken Fajita Roll

Sweet pepper and avocado spread

Freshly Brewed Coffee
and Selection of Tea

V.I.P COFFEE BREAK

PREMIUM MENU – AED 125 PER PERSON

2 Types of Fresh Juices, Coffee and Tea Selection
Vitamins 4 U Pineapple, Melon, Watermelon
Fruit Muesli
Oats, Banana, Pineapple, Almond Milk, Nuts (D, N)
Granola Blueberry Yoghurt, Shredded Coconut, Pumpkin Seeds (D, N)

Bagels
Smoked salmon, Dill, Sour Cream, Honey Sauce (G, D, S)
Focaccia with Sundried, Tomatoes, Grilled Vegetables, Olives Tapenade (G)
Reenergize Beef Patty, English muffin, Cheese, Spinach (G, D)
Butter Chicken Burrito
Rice, Tomato Gravy, Chicken, Cheese (G, D)
Meat Sambosek (G, D)
Cheese Sambosek (G, D)

Selection of Assorted Pastries
Blueberry Muffin, Cheese Croissant, Donut, Assorted Danish, Cinnamon Apple Muffin (G, D)
Chocolate Cake (G, D)
Raspberry Financier (G, D, N)
Frozen Raspberry, Toasted Almond (N)
Two Types of Seasonal Whole Fruits
Freshly Sliced Seasonal Fruits and Mixed Berries

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CANAPÉ MENUS

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CANAPÉ MENUS

MENU 1 – AED 125

ON THE COCKTAIL TABLES

Basil hummus and pita chips

COLD CANAPES

Miso Chicken

Sweet potato, edamame beans and lime

Charred Green Asparagus

Chimichurri mayo, egg yolk crumble

Mushroom Ceviche

Button mushrooms, crispy corn, mango

HOT CANAPES

Shish Taouk Tacos

Chicken shish tawook, pickles, tahini

Kash Kash Mini Slider

Harissa mayonnaise, Arabic herbs salad

Beef Chorizo and Pepper Quiche

Parmesan cheese, grilled chorizo and chives

Mini Paneer Tikka

Mint chutney, cucumber salad

SWEET TOOTH

Fruity Eclairs

Chocolates, pistachio, lemon

Arabic Coffee Cake

Dark chocolate and date paste

Mini Lemon Tart

Lime and charred meringue

MENU 2 – AED 150

ON THE COCKTAIL TABLES

Green peas hummus and nachos

COLD CANAPES

Miso Chicken

Sweet potato, edamame beans and lime

Tuna Tartar

Crispy rice, red shiso, tomato chutney

Ceviche Classico

Leche de tigre, white fish, sweet potato

Mushroom Ceviche

Button mushrooms, crispy corn, mango

Charred Green Asparagus

Chimichurri mayo, egg yolk crumble

HOT CANAPES

Shish Taouk Tacos

Chicken shish tawook, pickles, tahina

Mini Fish Finger

Mashy green peas and jalapenos tartar

Beef Chorizo and Pepper Quiche

Parmesan cheese, grilled chorizo and chives

Mini Paneer Tikka

Mint chutney, cucumber salad

SWEET TOOTH

Mini Opera Cake

Espresso, guanaja chocolate

Apple and Ginger Cake

Dulcey cremeux, compressed apple

Cake Pop Bombs

Red velvet, double chocolate, carrot cake

Triple Chocolate Tart

Raspberry gel, fresh berries

MENU 3 – AED 175

ON THE COCKTAIL TABLES

Green peas hummus and nachos

COLD CANAPES

Chicken Tikka Skewers

Mint and yoghurt dip

Tuna Tartar

Crispy rice, red shiso, tomato chutney

Lobster Roll

Soft roll, celery and chives salad

Mushroom Ceviche

Button mushrooms, crispy corn, mango

Compressed Watermelon

Feta cheese, dried olives and lime emulsion

Prawn Cocktail

Pineapple relish and cocktail sauce

HOT CANAPES

Lamb Kofta Tacos

Cucumber lEbneh, quinoa tabbouleh

Seared Tuna

Ponzu, glass noodles and wakame

Chicken and Prawn Gyoza

Sweet chili and coriander sauce

Fennel and Sweetcorn Fritters

Smoked pepper alOli

Charred Cauliflower

Chimichurri sauce and tomato chutney

SWEET TOOTH

Mini Opera Cake

Espresso, guanaja chocolate

Apple and Ginger Cake

Dulcey cremeux, compressed apple

Cake Pop Bombs

Red velvet, double chocolate, carrot cake

Triple Chocolate Tart

Raspberry gel, fresh berries

BUFFET MENUS

Prices are per person basis and are inclusive of all applicable taxes



BUFFET MENUS

MENU 1 – AED 150

Salads

Grilled chicken, mango, avocado and coriander dressing
Teriyaki beef, roasted button mushrooms and spring onion
Roasted beetroot, feta cheese and toasted pine nuts
Roasted butternut squash, soft herbs

BAKER’S BASKET

Soft roll
Mini baguette
Kraft corn roll
Grissini stick
Arabic bread

MAIN COURSES

Roasted lamb leg, celeriac mash, thyme jus
Creamy butter chicken
Grilled Nile perch roasted herb potato and green beans
Ricotta cheese and spinach cannelloni, tomato sauce
Roasted root vegetables with herbs and sea salt
Steamed rice

SWEET TOOTH

Green tea and raspberry cake
Orange crème brûlée
Strawberry cheesecake
Chocolate opera cake

MENU 2 – AED 175

Salads

Grilled chicken, mango, avocado and coriander dressing
Teriyaki beef, roasted button mushrooms, spring onion
Kale, red quinoa, oven dried tomato and chickpeas
Roasted butternut squash, soft herbs

BAKER’S BASKET

Soft roll
Mini baguette
Kraft corn roll
Grissini stick
Arabic bread

COLD MEZZEH

Basil hummus and pita crisps
Moutabel
Tabbouleh
Avocado fatoush

MAIN COURSES

Roasted lamb leg, celeriac mash, thyme jus
Creamy butter chicken
Grilled Nile perch roasted herb potato and green beans
Ricotta cheese and spinach cannelloni, tomato sauce
Roasted root vegetables with herbs and sea salt
Steamed rice

SWEET TOOTH

Green tea and raspberry cake
Orange crème brûlée
Strawberry cheesecake

MENU 3 – AED 250

Salads

Grilled chicken, mango, avocado and coriander dressing
Fregola pasta, poached prawns, roasted vegetables
Roasted beetroot, feta cheese and toasted pine nuts
Roasted butternut squash, soft herbs

Mediterranean Salad Bar

wild rocket Roma Oak leaves, radicchio, frisée, romaine, iceberg lettuce, tomato, fresh cucumber, grated carrot, sweet corn
Dressings:
Herb vinaigrette, Raspberry vinaigrette, Balsamic vinaigrette, Thousand island and Caesar dressing

BAKER’S BASKET

Soft roll
Mini baguette
Kraft corn roll
Grissini stick
Arabic bread

COLD MEZZEH

Basil hummus and pita crisps
Moutabel
Tabbouleh
Avocado fatoush

MAIN COURSES

Lamb kofta, saffron rice and sumac salad
Grilled beef tenderloin, green pepper sauce

Grilled Nile perch, roasted herb potato and green beans
Grilled chicken, sweet corn mash and mushroom sauce
Pumpkin ravioli with sage and butter sauce
Steamed green vegetables
Paneer kadhai
Steamed basmati rice

LIVE STATION

Taco station

beef chilli corn carne, chicken fajita and vegetable fajita, shredded cheese, guacamole, sour cream and sliced jalapenos

SWEET TOOTH

Green tea and raspberry cake
Orange crème brûlée
Strawberry cheesecake
Chocolate opera cake
Mango and coconut panna cotta
Date cake

BUFFET MENUS

INTERNATIONAL V.i.P. MENU – AED 285 PER PERSON

Cold Stuff

- The Greek
 - Cucumber, Bell Peppers, Mixed Lettuce, Tomatoes, Green Olives
- Papas
 - Potatoes Salad, Sour Cream, Green Chili, Lime
- Burrata (D)
 - Rocket Leaves, Roasted Tomatoes, Basil Sauce
- Do It Yourself-Salad Bar
 - Mixed Lettuce, Cucumber, Carrot, Tomato, Sweet Corn
- Lots of Grains (N)
 - Crisp Quinoa, Fregola, Freekeh
- Say, Thai!
 - Noodles, Cabbage, Carrot, Chili, Peanuts
- Arabic Mezze
 - Mutabal, Hummus, Fattoush
- Dressings
 - Lemon Dressing, Thousand Island Dressing, Balsamic Vinaigrette (D)
- Sip the Soup
 - Mushroom Soup, Garlic Crouton

Snack Attack

- Vegetable Samosa, Mint Chutney Sauce
- Fried Kibbeh, Tahini Sauce
- Cheese Roll (G, D)
- Spinach Fatayer (G)

Bakery Basket

- Selection of Bread Rolls &, Arabic Bread (G, D)

Hot Stuff

- Steamed Basmati Rice
 - Aromatic Indian Spice Rice
- Chicken Tikka Takka
 - Chicken Tikka, Creamy Tomato Cashew Sauce
- Arabic Mixed Grilled
 - Beef Kabab, Chicken Kebab, Iranian Koobideh
- Dawood Basha
 - Meat Balls, Onion & Tomato Sauce, Pine Seeds
- Cajun Roasted Chicken
 - Green Peas Mash
- Pan-Seared Sea Bass
 - Charred Broccoli, Saffron Aoili Sauce
- Over Night
 - 24 hours Marinated Striploin & Ribeye
- Potato “As You Like It”
 - Sour Cream, Bacon Bits, Spring Onion

Sweet Corner

- Tiramisu (D)
 - Mascarpone Cream, Coffee Sponge
- Chocolate Verrine (D)
 - Chocolate Cream, Crumble
- Lemon Meringue Tart (G, D)
 - Lemon Curd, Torched Meringue
- Funky Profiterole (D)
 - Raspberry Jam, Chocolate Chantilly
- Carrot Cake (D,N)
 - Carrot Sponge, Cheese Icing
- Almond Rocher Cake (N)
 - Almond Sponge, Rocher Glaze
- Umm Ali



SET & SHARING MENUS

Prices are per person basis and are inclusive of all applicable taxes



SET MENUS

MENU 1 – AED 175

Starter

Charred Carrots (V)
Green Pea & Carrot Hummus, Baby Spinach, Saffron Dressing

Main course

Herb Crusted Chicken Breast
Aji Amarillo Risotto, Shimeji Mushrooms, Chimichurri Sauce

SWEET TOOTH

Dark Chocolate Brownie
Salted Caramel Sauce, Caramelized Almonds

MENU 2 – AED 210

Starter

Roasted Veggie & Broken Falafel Salad
Cherry Tomatoes, Bell Pepper, Crispy Chickpeas, Herbs

Main course

BBQ Chicken Breast
Corn & Monterey Jack Cheese Puree, Green Asparagus, BBQ Jus

SWEET TOOTH

Raspberry & Rose Profiterole
Raspberry Jam, Rose Chantilly, Toasted Almonds

MENU 3 – AED 235

Starter

Lobster Caesar Salad
Baby Bibb lettuce, Sourdough Croutons, White Anchovies, Parmesan, Butter Poached Omani Lobster

Starter 2.0

Charred Avocado & Crispy Prawns
Passion Fruit Reduction, Burned Guacamole

Main course

Miso Glazed Beef Brisket
Carrot & Ginger Puree, Snow Peas & Edamame Beans,

SWEET TOOTH

Hazelnut Crème Brûlée
Nut Praline
Brown Sugar, Dark Chocolate

MENU 4 – AED 260

Starter

Tuna Tartar
Teriyaki Gel, Cucumber & Wasabi Gazpacho, Asian Leaf & Veggie Salad

Starter 2.0

Spiced King Prawns
Crispy Chickpeas, Spiced Oven Roasted Vegetables, Omani Lobster & Saffron Bisque

Main course

Grilled Beef Tenderloin
Honey Glazed Carrots & Cashew Nuts, Sweet Potato Gratin, Edamame Puree

SWEET TOOTH

Coconut Opera
Chocolate Ganache
Coconut Cream, Chocolate Magnum

INTERNATIONAL SHARING MENUS

MENU 1 – AED 160

STARTER

Caesar Salad
Parmesan with Croutons
Crispy Cauliflower (V)
Tangy Tamarind Sauce / Spring Onions

MAIN courses

Herb Crusted Chicken Breast
Aji Amarillo Risotto, Shimeji Mushrooms, Chimichurri Sauce

Zitoni alla Norma (V)
Eggplant Sauce, Basil, Ricotta Cheese

SWEET TOOTH

Hazelnut Praline Tart
Nut Praline Brown Sugar, Dark Chocolate

MENU 2 – AED 200

STARTER

Rainbow Hummus Papadum & Veggie Crudites
Roasted Veggie & Broken Falafel Salad
Cherry Tomatoes, Bell Pepper, Crispy Chickpeas, Herbs

Crispy Duck Spring rolls
Scallion, Hoi Sin Sauce, Coriander Oil

MAIN course

Risotto al Forno
Baked Risotto, Eggplant, Basil, Caciocavallo
Polpette

Fussili, Beef Meatballs, Basil Pesto

Muhamarra Crusted Chicken Breast
Tahina Labneh, Roasted Peppers, Baby Potatoes

SWEET TOOTH

Green Tea & Chocolate Tart
Raspberry Gel & Toasted Walnuts

Raspberry & Rose Profiteroles
Raspberry Jam, Rose Chantilly, Toasted Almonds

MENU 3 – AED 250

STARTER

French Onion Soup
Puff Pastry, Melted Gruyere

Caesar Salad
Baby Bibb lettuce, Sourdough Croutons, White Anchovies, Parmesan

Cloud Ear & Prawn Salad
Grilled Prawns, Pickled Cucumber, Miso Vinaigrette

MAIN course

Mushroom & Parmesan Raviolo
Carbonara Foam, Basil Oil, Turkey Bacon Crumble

Slow Cooked BBQ Brisket
Smoked BBQ Sauce, Sweet Potato Gratin, Roasted Carrots

Grilled Salmon
Snow Peas & Mushrooms, Miso Beurre Blanc

SWEET TOOTH

Lime Pana Cotta
Blueberry & Yuzu Jam, Almond Crumble

Green Tea & Chocolate
Tart Raspberry Gel & Toasted Walnuts

Coconut Opera
Chocolate Ganache, Coconut Cream

BBQ MENUS

Prices are per person basis and are inclusive of all applicable taxes



BBQ MENUS

MENU 1 – AED 175

Salads

Kale, red quinoa, oven dried tomato and chickpeas
Roasted beets, arugula, goat cheese, passion fruit vinaigrette
Buffalo mozzarella, cherry tomatoes, aged balsamic dressing

BAKER’S BASKET

Soft roll
Mini baguette
Kraft corn roll
Grissini stick
Arabic bread

From the BBQ GRILL

Lamb kofta
Lemon grass marinated Nile perch
Chicken shish tawook

SIDE DISHES

Creamy “mac & cheese”
Saffron rice
Grilled vegetables with herbs and sea salt

Sauces

Chimichuri sauce, tartar sauce, BBQ sauce, Mushroom sauce, lemon butter

SWEET TOOTH

Cherry financier
Salted caramel crème brûlée
Passion fruit meringue tartlet

MENU 2 – AED 200

Salads

Fregola pasta, poached prawns, roasted vegetables
Granny smith apples, walnuts, celery and golden raisins
Butternut squash, feta cheese and toasted pine nuts

COLD MEZZEH

Classic hummus & pita crisps
Quinoa tabbouleh
Fattoush Olive moutabel

BAKER’S BASKET

Soft roll
Mini baguette
Kraft corn roll
Grissini stick
Arabic bread

From the BBQ GRILL

Old bay marinade skirt steak
Dill marinated salmon
Chicken shish tawook
Chicken, cheese and jalapenos sausages

SIDE DISHES

Baked potatoes
Grilled vegetables with herbs and sea salt
Creamy “mac & cheese”
Saffron rice

Sauces

Chimichuri sauce, tartar sauce, BBQ sauce, Mushroom sauce, lemon butter

SWEET TOOTH

Cherry financier
Coffee crème brûlée
Passion fruit meringue tartlet
Fudgy crème de menthe brownies
Fig and pistachio mahalabia

MENU 3 – AED 312

Salads

Greek salad, feta cheese and kalamata olives
Smoked chicken, celery and mango salad
Thai beef salad with chili and lime dressing
Fregola pasta, poached prawns, roasted vegetables

COLD MEZZEH

Butternut hummus and pita crisps
Quinoa tabbouleh
Avocado fattoush
Olive moutabel

BAKER’S BASKET

Soft roll
Mini baguette
Kraft corn roll
Grissini stick
Arabic bread

From the BBQ GRILL

Angus beef ribeye steak
Garlic and soft herb marinated sea bass
Garlic tiger prawns
Chicken, cheese and jalapenos sausages,
Lamb chops

Side dishes

Baked potatoes
Creamy “mac & cheese”
Saffron rice
Grilled vegetables with herbs and sea salt
Buttered sweet corn

Sauces

Chimichuri sauce, tartar sauce, BBQ sauce, Mushroom sauce, lemon butter

SWEET TOOTH

Chocolate opera cake
Raspberry cheese
Lemon meringue tartlet
Tiramisu
Mix berry panacotta
Date cake

BOWL FOOD & LIVE STATIONS MENUS

Prices are per person basis and are inclusive of all applicable taxes



BOWL MENUS

- Tailor your menu to your choice:
- Select 2 menu items at AED 62 per person
 - Select 3 menu items at AED 82 per person
 - Select 4 menu items at AED 118 per person

cold items

Compressed Watermelon (D, N)
Goat Cheese, Pomegranate, Mint, Pistachio, Sumac
Trip to Hawaii (S, D, N,)
Salmon, Avocado, Sushi Rice, Edamame, Toasted Sesame Seeds
Poke Poke! (S)
Salmon, Sticky Rice, Scallion, Soy Sauce
Say Thai! (S, N)
Noodles, Cabbage, Carrot, Chili, Peanuts
Ultimate Greek Salad (D)
Grilled Lettuce, Roasted Feta, Marinated Olives
Hummus Bar (N)
Carrot Hummus, Beetroot Hummus
Not Quite a Fattoush (G)
Cucumber, Tomato, Red Radish, Kale, Mint, and Zaatar
Tabbouleh (G)
Parsley, Tomato, Lemon

hot items

Western Choices

Quinoa Munch Bowl
Roasted Tomato, Avocado Chunks, Ponzu Marinated Chicken Breast (D)
Fry This Rice!
Snow Peas, Asparagus, Broccoli, Cabbage, Bell Peppers, Sriracha Sauce
BBQ Chicken Breast
Roasted Sweet Potato, Honey Glazed Onion
Korean Galbi
Slow Cooked Beef Ribs, Charred Pears, Crispy Onions
Risotto Al Forno (D)
Baked Risotto, Eggplant, Basil, Caciocavallo
Meatballs (N)
Rigatoni, Parmesan, Basil, Tomato Sauce
Galletto Al Mattone
Spring Chicken, Roasted Potato, Marinated Vegetables
Santa Fe Chicken (D)
Peppers, Beans, Cheddar Cheese, Coriander
Bresaola & Rucola (D)
Parmesan Cheese, Fresh Rocket, Beef Bresaola
Tagliere (D, G)
Italian Cheese, Cold Cuts, Olives, Grissini

Indian Choices

Veggie Curry with Steamed Rice (N)
Cauliflower, Eggplant, Cashews, Fresh Tomatoes
Kadai Vegetable (N)
Mixed Vegetables in a mild Spiced Onion and Tomato Gravy
Goan Jhinga Curry (S)
Spiced Prawn, Onion Tomato Gravy, Coconut Cream
Tandoori Lamb Chops
Home Smoked Lamb Chops, Caramelized Onion

Arabic Choices

Manchu Bag (G, D)
Falafel, Cheese Sambossek , Meat Sambossek , Spinach Fatayer (Served With Tahini Dip, Arabic Chili Dip)
Chicken Mousakhan (G, N)

Sumac, Lemon, Pomegranate
Baked Fish with Vegetable (S, N)
Bell Pepper, Onion, Tomato, Chili Paste
Dawood Basha (N)
Meatballs, Tomato Sauce, Cinnamon
Freekeh (D, N)
Roasted Chicken, Freekeh, Nuts
Shish Barak (G, D, N)
Stuffed Dough with Minced Lamb, Yoghurt Pine Seeds
Vermicelli Rice
Egyptian rice with Vermicelli
Surrar Ouzi (N)
Minced Lamb, Green Peas, Nuts

Sweet items

Exotic Cheese Cake (G, D, N)
Mango & Passion Coulis, Dry Meringue, Caramelized Pineapple
Lemon Tart (G, D, N)
Lemon Curd, Vanilla Crumble, Dry & Soft Meringue
Hazelnut Milk Chocolate (G, D, N)
Hazelnut Sponge, Milk Chocolate Crème, Vanilla Ice Cream
Um Ali (G, N, D)
Mix Baklava (G, N, D)
Lugemat (G, D)

Food Bank items to swap or replace

Pumpkin Salad (N)
Quinoa, Roasted Pumpkin, Tahini Sauce, Grilled Halloumi
Thai'd
Pulled Chicken, Papaya, Cabbage, Bok Choy
BBQ Chicken Breast
Roasted Sweet Potato, Honey Glazed Onion
Baked Risotto (D)
Roasted Zucchini Cream, Feta Crumble, Cherry Tomatoes
Seabass (S)
Charred Tomatoes, Black Rice, Asparagus
Spatchcock Chicken
24hr Marinated Chicken, Roasted Sweet Potato, Scallion
Double Chocolate Brownie (G, D)
Brownie, Chocolate Crème Dome

LIVE STATIONS

SHAWARMA STATION

Slow roasted marinated chicken garlic mayonnaise, tomatoes, onions, pickles and Arabic bread

AED 35 per person

PASTA STATION

Cheese ravioli, penne and spaghetti served with pesto, alfredo or arrabbiata sauce

AED 35 per person

DIM SUM STATION

Chicken siew mai, vegetable dumplings, sweet chili sauce, ginger and soya sauce

AED 35 per person

SLIDER STATION

Beef burger, chicken burger and lamb burger, harissa chili mayo, garlic lebaneh, chili aioli, tomato ketch up lettuce, sliced tomato and pickles

AED 35 per person

WAFFLE STATION

Chocolate sauce, mix berry compote, whipped cream, mix berries

AED 35 per person

PANCAKE STATION

Chocolate sauce, mix berry compote, whipped cream, mix berries

AED 35 per person

Prices are per person basis and are inclusive of all applicable taxes



MOCKTAILS PACKAGES

Tailor your menu to your choice:

- 2-hour package at AED 112 per person
- 3-hour package at AED 170 per person
- 4-hour package at AED 225 per person

ROSE LEMONADE

Rose, fresh lemon juice, fizz

PASSIONFRUIT COLLINS

Passionfruit, fresh lemon juice, sparkling water

PURPLE HAZE

Blue Curacao, Grenadine, Peach, fresh lemon juice, fizz

MINT JULEP

Fresh watermelon, mint, fresh lemon juice, ginger ale

W ICE TEA

Earl grey tea, peach, fresh lemon juice, fizz

ELDERFLOWER LEMONADE

Elderflower, fresh lime juice, sparkling water

SUMMER BERRY COLLINS

Blue berry, raspberry, fresh lemon juice, fizz

OFF THE GRID

Fresh orange juice, cranberry juice, peach, fizz

PITSTOP

Fresh pineapple juice, fresh brewed tea, cardamom, fizz

Prices are per person basis and are inclusive of all applicable taxes



READY TO #REVUP IN STYLE?