

MEETING & EVENT MENUS



Breakfast A La Carte

Heartier breakfast options will nourish your attendees as they begin their day.

ARABIAN FLAVORS

Two free range fresh eggs any styleHummus, labneh, marinated olives, haloumi cheese Foul medames with traditional condimentsBasket of fresh Arabic bread or choice of white or brown toast Choice of fresh orange, watermelon, lemon mint or carrot juiceFreshly brewed coffee, Turkish coffee, assorted tea blend or hot chocolate

AED135

EGG SPECIALS

- Classic Egg Benedict | AED55
Poached eggs, turkey ham, English muffin, hollandaise sauce
- Shakshouka | AED55
Two eggs cooked in dukkah-spiced tomato sauce, sumac yoghurt, Feta cheese, fresh parsley, grilled sourdough
- Soujouk | AED65
Spicy Lebanese sausage, onion, garlic, pomegranate molasses
- Two Eggs Any Style | AED60
Two eggs or egg whites cooked to your preference Mixed with choice of mushrooms, onion, peppers, spinach, scallions,Chili, tomato, turkey ham, beef bacon, cheddar cheese, fetaServed with roasted honey tomato, hash brown potatoes

BREAKFAST BAKERY

- Bread Basket | AED30
White bread, multigrain roll, rye bread, brioche roll, white toast, brown toast
- Bakery Basket | AED40
Croissant, pain au chocolate, blueberry muffin, chocolate muffin, cinnamon roll, banana cake

AMERICAN

Two free range fresh eggs any style Sausage, hash brown potatoesChoice of veal bacon or grilled turkey hamFruit salad, pan cakes with maple syrupChoice of white or brown toast breadChoice of three items from our bakery: Croissant, pain au chocolate, blueberry muffin, chocolate muffin, cinnamon roll, banana cake, bread rollsChoice of fresh orange, watermelon, lemon mint or carrot juiceFreshly brewed coffee, Turkish coffee, assorted tea blend or hot chocolate

AED170

BREAKFAST SPECIALTIES

- Cheese Platter | AED85
French brie, Swiss gruyere, Italian gorgonzola, French goat cheeseServed with cereal bread, grapes, quince paste and walnuts
- Traditional Pan Cakes | AED55
Served with warm maple syrup, butter
- Foul Medames | AED40
Slow braised broad beansServed with traditional condiments and Arabic bread

CEREALS & YOGHURTS

- Old-fashioned Steel cut Irish Oatmeal | AED30
Irish oatmeal with poached dry fruit compoteServed with choice of low fat or full milk
- Yoghurt | AED25
Choice of one: strawberry, blueberry, apricot, plain, low fat
- Cereals | AED25
Choice of one Kellogg’s cereal: Corn Flakes, Coco Pops, Frosties, All Bran, Rice Krispies, Special KServed with choice of low fat or full milk

COLD CUTS

Turkey ham, beef salami, smoked salmon

AED35 EACH

ASIAN

Fried Singapore Noodles | AED50
Stir-fried egg noodles with vegetable & eggServed with sambal and pickled vegetable
.....
Vietnamese Fried Rice | AED45
Wok fried jasmine rice with vegetable & eggServed with crispy shallot, garlic and pickled vegetables
.....

All prices are in UAE Dirham and are inclusive of 23.5 % taxable service charge. Menu pricing may change based on availability and customization.

Breakfast Buffet Experience

Our Chef has curated menus to provide variety and ensure we aren’t repeating menu items. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

CONTINENTAL BREAKFAST

Whole& sliced fresh fruits Shooters of creamy Swiss bircher muesli with apple & strawberryToaster station with brown, multi-grains &white breadAssorted dry cereals of choco crispiest, frostiest, rice crispiest, all bran & corn flakesServed with fresh milk, skimmed milk or soy milkRoasted seeds and golden raisinsAssorted muffins, Danish, croissants & briocheServed with butter, honey & preservesFreshly squeezed juices & green mango smoothieStill and sparkling mineral waterFreshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolatePyramid leaf teas, herbal infusions and tisanes

AED80

INDIAN BREAKFAST

Whole & sliced fresh fruitsSliced seasonal fruit & berriesIndian green salad barHealthy sprouts with condiments (onion, tomato, green chili, coriander, lemon)Paratha with aloo bhajildly sambhar with condiments- coconut chutney, tomato chutney,

BREAKFAST SIDES

Smoked beef bacon, grilled turkey ham. chicken sausage, hash brown potatoes, grilled plum tomato, sautéed spinach, crushed avocado, sautéed field mushrooms

AED25 EACH

ASSORTED FRUIT PLATE

Selection of local & exotic cut fruits

AED65

HEALTHY CONTINENTAL BREAKFAST

Whole & sliced fresh fruitsToaster station with assorted brown & multi-grains breadHomemade cereal barBanana & granola muffinPlain, low fat, fruit yoghurt & cottage cheeseToppings of granola, dry diced fruits & raisinsAssorted dry cereals, all bran, corn flakes, Bircher muesli, served with fresh milk, skimmed milk or soy milkFreshly squeezed juices & banana smoothiesStill and sparkling mineral waterFreshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolatePyramid leaf teas, herbal infusions and tisanes

AED90

AMERICAN BREAKFAST

Whole & sliced fresh fruitsAssorted dry cereals of choco crispiest, frostiest, rice crispiest, all bran & corn flakes, served with fresh milk, skimmed milk or soy milkHash brown potatoesBeef bacon sausageScrambled egg with chivesAssorted muffins, Danish,

ghee Assorted muffins, Danish, croissants, brioche & viennoiseries Whole wheat or white toast bread, served with butter, honey & preserves Freshly squeezed juices & smoothies, lassi (sweet/salted) Still and sparkling mineral water Freshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolate Pyramid leaf teas, herbal infusions and tisanes

AED90

ARABIC BREAKFAST

Whole & sliced fresh fruits Sliced tomatoes, cucumber, marinated olives & mixed pickles Hard cheeses selection, marinated feta, haloumi & baladi Hard-boiled eggs Arabic breads, croissant zattar & manakish with cheese Shooter of laban & labneh Foul mudammas & condiments Shakshuka, local style scrambled eggs with spring onions, tomatoes & potatoes Freshly squeezed juices & date smoothies Still and sparkling mineral water Freshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolate Pyramid leaf teas, herbal infusions and tisanes

AED120

THE GRAND BREAKFAST

Selection of squeezed & chilled fruit juices Whole & sliced fresh fruits & berries Assorted dry cereals of choco crispiest, frostiest, rice crispiest, all bran & corn flakes Served with fresh milk, skimmed milk or soy milk Selection of artisan yoghurt (strawberry, banana, apricot, mango) Stewed fruits compote Selection of cured & smoked fish with condiments Fresh farm eggs served on an english muffin with turkey & hollandaise sauce Beef bacon Chicken sausage Roasted tomato mimosa Sautéed potatoes with onion & mushrooms French cinnamon toast with sugar dust Assorted muffins, Danish, croissant, brioche & viennoiseries Whole wheat or white toast bread & breakfast rolls, served with butter, honey & preserves Freshly squeezed juices & banana smoothies, strawberry smoothies Still and sparkling mineral water Freshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolate Pyramid leaf teas, herbal infusions and tisanes

AED150

croissants, brioche & viennoiseries Whole wheat or white toast bread, served with butter, honey & preserves Freshly squeezed juices & strawberry smoothies Still and sparkling mineral water Freshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolate Pyramid leaf teas, herbal infusions and tisanes

AED100

ASIAN BREAKFAST

Whole & sliced fresh fruits Sliced seasonal fruit & berries Ensaladang talong Asian cucumber salad Congee with fried onion, fried garlic, spring onion, chicken breast cubes Assorted dim sum – barbecue chicken bun, chicken shao mai, prawns har gow Char kway teow Yang chow fried rice Assorted muffins, Danish, croissants, brioche & viennoiseries Whole wheat or white toast bread, served with butter, honey & preserves Freshly squeezed juices & matcha green tea smoothie Still and sparkling mineral water Freshly brewed coffee, espresso, cappuccino, latte, hot or cold chocolate Pyramid leaf teas, herbal infusions and tisanes

AED120

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Themed Coffee Break

Our breaks are designed to make planning your event easy. Our Chef has curated menus to provide variety and ensure we aren't repeating options.

MARKET

Assorted seasonal organic whole fruitsCrispy vegetable stick with a red pepper aioli dip Roasted mushroom and garlic dipStuffed black and green olivesMarinated feta cheese and crispy crostini’sMille feuille vanilla with roasted applesBerry shooter and double cinnamon creamBottled organic juices

AED85

CHOCOLATIER

Chocolate shootersJumbo chocolate cookiesDouble fudge browniesCrunchy rice chocolate barsChocolate covered strawberriesMilk chocolate tarts Cold or hot valrhona chocolate shooters

AED85

HEIRLOOM TOMATO GARDEN

Our signature virgin bloody mary shooterHeirloom tomato tartar with basil oil and lavashGazpacho and shrimpCherry and pear tomato confit served on bruschettaTomato tart tartin with pinenuts and olive saladTomato cakeTomato and chili piesOrganic tomato juice

AED110

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Plated Lunch

Chef has hand selected a delectable menu for your attendees to dine on during your refined sit-down event. Each set course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

SET MENU I

Spinach & Rocket Salad
Poached egg, pear, shaved parmesan, balsamic dressing
.....
Pan Seared Sea Bass Fillet
Butter & parsley potatoes, shaved runner beans, sundried tomato emulsion
.....
Strawberry Trifle

HERB GARDEN

Parsley and bulgur shrimp in a lettuce cupChervil gazpacho, brunoise of carrots, peppers and smoked chickenRosemary and lamb lollipops with papered of vegetablesLemon grass with poached hammour with Hainan’s rice and chiliThyme roasted pineapple and honeyMint chocolates with chili and saltInfused flavored waters

AED85

ENERGIZER

Fresh carrot and ginger juiceCelery and cucumber juiceMini brioche club crab saladVegetarian finger sandwichesFruit skewers, honey and mint yoghurt dipAssorted granola and energy barsCaffeinated tiramisuVitamin enhanced water

AED85

Vanilla cream, white chocolate Chantilly, meringue

AED180

SET MENU III

- Rainbow Beet Salad
- Herb crusted goat cheese, baby gem, citrus dressing
- Pan Seared Beef Medallion
- Potato roesti, roasted mushrooms & shallots, fine green beans, sauce béarnaise
- Baked Cheese Cake
- Salted caramel with caramelized nuts topped with vanilla namelahka

AED250

Coconut pudding, mango collis, passion fruit namelahka

AED200

SET MENU IV

- Salmon & Tuna Tartar
- Crispy sour dough, egg mollet, pickled daikon, dashi jelly
- Trio of Lamb
- Pan seared lamb chop, ratatouille, rosemary jusSlow-cooked lamb shank, double cream polenta, gremolataFive spiced lamb leg baked in herb sour dough
- Baked Coffee & Chocolate Tart
- Milk chocolate mousse, hazelnuts

AED300

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Lunch Buffet Experience

Ideal for a lunch gathering, our buffet offers an array of Chef’s seasonal specialties, featuring salads, soups, entrées, and desserts.

BUFFET SELECTION I

- Artisan Homemade Bread Counter
- Selection of soft rolls & hard roll, bread loaf, white and brown
- Arabic bread with butter
- Composed Salad
 - Quinoa salad
 - Marinated seafood, citrus segment vinaigrette dressing
 - Aloo Chana chat
 - Vietnamese rice noodles, grilled beef, spicy chili dressing
- Mezze
 - HummusChickpeas ground, tahini paste flavored, olive oil
 - Babaganoush Grilled eggplant, onion, tomato, parsley, mixed capsicum, mint
 - Muhamara A blend of nuts, breadcrumb, capsicum, pomegranate, chili paste, olive oil
- Make Your Own Salad
- Rocket leaves, Romaine lettuce, iceberg, cucumber, carrot,

BUFFET SELECTION II

- Artisan Home Made Bread Counter
- Selection of soft rolls & hard roll, bread loaf, white and brown
- Arabic bread with butter
- Composed Salad
 - Mozzarella caprese panzanella salad
 - Roasted beetroot, Fetta rocket lettuce, balsamic reduction
 - Pineapple chicken salad
 - Smoked salmon, potato salad
- Mezze
 - Hummus bil salasa Chickpeas ground, tahina paste flavored, olive oil
 - MutableChar-grilled eggplants blended, tahini paste, garlic
 - Labneh bil zait Hung yogurt, dried mint
- Make Your Own Salad
- Rocket leaves, Romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix

tomato, sweet corn, chickpea, kidney beans, black olives, mix
pickle

Antipasti
Char-grilled asparagus, peppers, zucchini

- Dressing
- Lemon vinaigrette
 - Thousand island
 - Balsamic dressing

Soup
Minestrone soup, thyme croutons

- Main Course
- Roasted Fish in harra sauce
 - Chicken piccata, caper butter sauce
 - Grilled beef mushroom sauce
 - Penne pasta cream sauce
 - Vegetables salona
 - Cajun spiced roasted potato
 - Cheeses sambousek

- Dessert
- Double mousse biscuit
 - Lemon tart
 - Carrot cake
 - Assorted baklava
 - Seasonal sliced fruits
 - Umm ali

AED160

BUFFET SELECTION III

Artisan Homemade Bread Counter
Selection of soft rolls & hard roll, bread loaf, white and brown
Arabic bread with butter

- Composed Salad
- Fennel & green bean, citrus vinaigrette, salad
 - Sunshine chopped salad
 - Tandoori shrimp salad
 - Roasted beetroot and goat cheese

- Mezze
- Hummus Birote*Chickpeas grounded, tahini paste flavored, olive oil*

pickle

Antipasti
Char-grilled eggplant, asparagus, cauliflower

- Dressing
- Lemon vinaigrette
 - Thousand island
 - Balsamic dressing

Soup
Pulled chicken noodle, vegetables soup

- Main Course
- Butter chicken
 - Arabic mixed grill (shishtaouk, kofta kebab)
 - Shrimp majbous
 - Oven roasted potatoes, herbs
 - Penne pasta Arrabiata
 - Steam basmati rice
 - Vegetable spring roll

- Desserts
- Mango mousse cake
 - Vanilla Creambrule
 - Pod de crème
 - Vanilla, blueberry trifle
 - Seasonal sliced fruits
 - Bread, butter pudding

AED160

BUFFET SELECTION IV

Artisan Homemade Bread Counter
Selection of soft rolls & hard roll, bread loaf, white and brown
Arabic bread with butter

- Composed Salad
- Thai beef salad, crunchy vegetables, spicy Thai dressing
 - Fusilli pasta, zucchini, basil pesto salad
 - Coronation chicken salad
 - Tomato mozzarella salad

- Mezze
- Hummus Avocado*Chickpeas ground, tahina paste flavored, olive oil*

- Stuffed Vine Leaves *Rolled vine leaves filled, rice ,vegetables cooked, lemon*
- Khaiar Bin Laban *Cucumber blended, fresh yoghurt, dried mint*

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Antipasti

Char-grilled mushroom, tomato, broccoli

Dressing

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Soup

Roasted tomato soup, croutons

Main Course

- Kofta, potato baked mince lamb, tomato sauce
- Roasted lamb leg honey pommery mustard
- Baked fish in tomato, capers sauce
- Chicken biryani
- Roasted potatoes, paprika
- Penne pasta, mushrooms, cream sauce
- Grilled vegetable thyme, garlic

Dessert

- Opera cake
- Raspberry namelakha tart
- Assorted baklava
- Raspberry pod de crème
- Seasonal sliced fruits
- Hot chocolate pudding

AED160

- Fattoush *Fresh veg and green tossed, pomegranate, olive oil dressing*
- Mohamarah *A blend of nuts, breadcrumbs, pomegranate, chili paste, olive oil*

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Antipasti

Char-grilled pumpkin, baby eggplant, baby marrow

Dressing

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Soup

Lentil soup with croutons

Main Course

- Cajun spiced roast chicken, Dijon cream sauce
- Dawood Basha
- Sweet-sour fish, bell pepper, zucchini
- Lamb kabsa
- Thai green vegetable curry
- Mash potato
- Steam rice

Dessert

- Pistachio moelleux cake
- Strawberry cheesecake
- Pear frangipane
- Vanilla panna cotta
- Seasonal sliced fruits
- Date pudding

AED160

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

ITALIAN

Salad

- Tomato salad, garden lettuce, balsamic dressing

Sandwich

- Mozzarella, tomato, basil pesto, lettuce on ciabatta bread
- Bresola, sundried tomatoes, pickles and arugula on garlic bread

Dessert

- Apple crostata
- Whole seasonal fruits

AED140

ARABIC

Salad

- Fattoush salad

Sandwich

- Shawarma chicken, onions, sumac, tomatoes, garlic sauce on soft bun
- Falafel wrap, roasted pepper hummus, lettuce, tomato, onion & yoghurt

Dessert

- Dates cake
- Whole seasonal fruits

AED140

ASIAN

Salad

- Chicken sesame salad

Sandwich

- Char sui beef, iceberg, chili mayo, roasted peppers on a sesame bun
- Tandoori paneer wrap, pickled cucumber, chili mayonnaise, water cress

Dessert

- Carrot cake
- Whole seasonal fruits

AED140

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Plated Dinner

Chef has hand selected a delectable menu for your attendees to dine on during your refined sit-down evening event. Each set course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

SET MENU I

Cold Crab

Zucchini cannelloni, lemon, prawn tapioca crackers

Wagyu Beef Cheek

SET MENU II

Hamachi Fish

Caviar, acquachile, cucumber, izu lemon

Corn-fed Yellow Chicken

Slow braised beef cheek, confit potato terrine, sautéed baby shallots & porcini thyme jus

Exotic Mango Passionfruit Tart
Mango, passionfruit cream, vanilla sponge

AED280

SET MENU III

Burrata
Tomato tartar, greens beans, pistachio crumble, pickle peppers & olives

Pan Seared Sea Bass
Potato & kale mushed, king oyster, kohlrabi dashi, herb oil

Lemon Tart
Mixed berry compote, raspberry namelakha

AED350

VEGETARIAN SET MENU

Spinach & Rocket Salad
Poached egg, pear, shaved parmesan, balsamic dressing

Rainbow Beet Salad
Herb crusted goat cheese, baby gem, citrus dressing

Burrata, Braised Artichoke Salad, Caramelized Pear
Almonds and pomegranate dressing

Orzo Risotto, Vine Tomato Compote
Zucchini & dill pancakes, cucumber salsa

Potato Gnocchi, Creamed Spinach
Sautéed mushrooms & sage butter

Wild Forest Mushroom Risotto
Castelmagno cheese, porcini dust, lemon mascarpone

Butternut squash purée, roasted baby corn, carrots, natural jus

Milk Chocolate Ganache
Hazelnut crispy bar, hazelnut sponge

AED300

SET MENU IV

Tuna Tartar
Compressed cucumber, kumquat jam, lemon crème, apple celery gazpacho

Australian Wagyu N5
Grilled beef tenderloin, confit potatoes, broccolini, local mushrooms, long pepper jus

Chocolate Tart
Caramelized banana, caramel ice cream

AED400

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International Dinner Buffet

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

BUFFET SELECTION I

Artisan Homemade Bread Counter
Selection of soft rolls & hard roll, bread loaf, white brown Arabic bread with butter

- Oriental Mezze
- Hummus
 - Mutable
 - Fattoush Salad

- Composed Salads
- Roasted butternut squash, pumpkin seed salad
 - Quinoa chicken salad
 - Tomatoes and mozzarella salad with basil pesto and olive oil
 - Thai prawn glass noodle salad flavored with lemon grass, lime dressing

Selection of Antipasti
Chargrilled asparagus, peppers, zucchini

Make Your Own Salad
Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

- Dressings
- Lemon vinaigrette
 - Thousand island
 - Balsamic dressing

Soup
Willed mushroom soup, croutons

- Main Course
- Chicken fricassee
 - Grilled beefsteak with green pepper sauce
 - Chicken biryani
 - Fish harra sauce
 - Eggplant moussaka
 - Vermicelli rice
 - Penne pasta with mushrooms cream sauce

- Dessert
- Grand cru chocolate cake
 - Blueberry crumble tart

BUFFET SELECTION II

Artisan Homemade Bread Counter
Selection of soft rolls & hard roll, bread loaf, white brown Arabic bread with butter

- Oriental Mezze
- Hummus birote
 - Fattoush
 - Babaganoush
 - Wreak Enab

- Selection of Antipasti
Chargrilled eggplant, asparagus, cauliflower
- Composed Salads
- Mixed seafood salad with citrus dressing
 - Celery Apple and walnut salad
 - Penne pasta salad with grilled Mediterranean vegetables
 - Nicoise salad with tuna, soft boiled eggs, herb new potatoes, black olives, green beans and sherry dressing

Make Your Own Salad
Rocket leaves, Romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

- Dressings
- Lemon vinaigrette
 - Thousand island
 - Balsamic dressing

Soup
Roasted butternut squash soup with croutons

- Main Course
- Roasted fish, beurre blanc and grilled asparagus
 - Grilled chicken breast, cherry tomato, cajun cream sauce
 - Butter chicken
 - Lamb majboos
 - Braised lamb shank, orzo pillow served with harissa sauce
 - Roasted potatoes with paprika and garlic
 - Fusilli pasta with homemade bolognaise
 - Steamed white rice

Desserts

- Double mousse biscuit cake
- Pistachio and rose muhalabia
- Seasonal cuts fruits
- Umm ali

Beverages

- Water
- Soft drinks
- Chilled juices

AED240

BUFFET SELECTION III

Beverages

- Water
- Soft drinks
- Chilled juices

Artisan Homemade Bread Counter

Selection of soft rolls & hard roll, bread loaf, white brown Arabic bread with butter

Composed Salads

- Roasted beetroot and feta cheese salad
- Tuscan white bean salad, cherry tomato and truffle dressing
- Greek salad
- Thai beef salad, crunchy vegetables, spicy Thai dressing
- Caesar salad

Oriental Mezze

- Carrot hummus
- Cucumber bil laban
- Mutable baby marrow
- Broad bean salad with vegetables

Selection of Antipasti

Chargrilled mushroom, tomato, broccolis

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Dressings

- Lemon vinaigrette

- Crème brulee
- Forest berries tart
- Passion fruit panna cotta
- Walnut chocolate brownie
- Tiramisu
- Seasonal fresh cuts fruits
- Bread and butter pudding

Beverages

- Water
- Soft drinks
- Chilled juices

AED260

BUFFET SELECTION IV

Artisan Homemade Bread Counter

Selection of soft rolls & hard roll, bread loaf, white brown Arabic bread with butter

Oriental Mezze

- Hummus bil dukkah
- Tabbouleh
- Muhamara shamieh
- Olive salad

Make Your Own Salad

Rocket leaves, Romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Composed Salads

- Sunshine chopped salad
- Mozzarella capers, panzanella salad
- Smoke salmon & potato salad
- Soba noodles, soya beans & lime soy ponzu
- Roast beef, cornichons & grilled asparagus
- Herb crusted veal loin, sundried tomatoes

Dressings

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Selection of Antipasti

Chargrilled pumpkin, baby eggplant, baby marrow

Main Courses

- Thousand island
- Balsamic dressing

Soup

Leek and potato soup bread twist

Main Courses

- Filet of fish, tomato, olive and caper relish with olive oil
- Pistachio and lemon crusted chicken veloute
- Black pepper beef, mixed capsicum, fried onions
- Mutton rogan josh
- Italian Meat Balls in roasted Tomato Sauce
- Grilled Mediterranean vegetable lasagna
- Vegetable fried rice
- Yellow lamb curry with vegetables
- Basmati rice
- Roosted potato harrah

Desserts

- Red Berries mousse cake
- Pistachio brownies
- Blueberry cheesecake
- Mango tart
- Chocolate pot de cream
- Vanilla coconut tart
- Seasonal fresh fruit platter
- Sticky date pudding, toffee sauce
- Kunafa, sugar syrup, pistachio

AED280

- Arabic mixed grill (*shish taouk, lamb kofta, beef kabab*)
- Chicken piccata, caper butter sauce
- Beef lasagna
- Roasted hammour tomato capers sauce
- Stir-fried prawns with sweet & sour sauce
- Roasted duck, braised endives & orange Sauce
- Roasted vegetable ratatouille feta cheese
- Pasta with carbonara sauce
- Vegetable pulao, raita
- Potato boulangère with freshly grated parmesan, mascarpone & newburg sauce

Soup

- Roasted tomato soup herbs croutons

Desserts

- Opera cake
- New York cheese cake
- Raspberry pot de cream
- Royal chocolate nougatine cake
- Tiramisu
- Pistachio cake
- White forest trifle
- Assorted baklava
- Seasonal fruit slice
- Umm ali

Beverages

- Water
- Soft drinks
- Chilled juices

AED300

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Gents Wedding Set Menu

Chef has hand selected a delectable menu for your attendees to dine on during your refined sit-down evening event. Each set course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

SET MENU I

Cold Mezzeh on the Table

- Hummus
- Mutabbal

SET MENU II

Cold Mezzeh on the Table

- Hummus beirut
- Babaganouj

- Tabouleh
- Fatoush
- Loubiah bil ziet
- Mixed pickles

Hot Mezzeh

- Fried kibbeh
- Cheese sambousek
- Potato sambousek

Main Courses

Half lamb ouzi served the traditional way *Oriental rice, yogurt cucumber, mixed nuts, parsley, mixed dry fruits*

Desserts

- Umm ali
- Fresh cut fruit
- Crème caramel
- Raspberry choux
- Milk chocolate mousse
- Arabic sweets

Beverages

- Water
- Soft drinks
- Chilled juices

AED280

- Tabouleh
- Fatoush
- Moussaka
- Jarjeer salad

Hot Mezzeh

- Spinach fatayer
- Spring rolls
- Meat sambousek

Main Courses

- Half lamb ouzi served the traditional way
- Lebanese mixed grill (*Shish Tawook, Lamb Shish, Kofta Kebab*)
- Chicken mousakhan
- Kingfish with harrah sauce
- Vegetables salona
- Penne pasta with chicken mushroom cream sauce

Desserts

Muhallabia & apricot coulis Umm ali Fresh cut fruit Crispy hazelnut & chocolate tart Strawberry cheesecake Selection of baklava

Beverages

- Water
- Soft drinks
- Chilled juices

AED350

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Family Style Buffet Experience

Curate a perfectly paired grand celebration for your attendees, complete with live cooking stations, a carving section, and an extensive selection of decadent desserts.

BUFFET SELECTION I

Appetizer & Salad

- Hummus
- Mutabble
- Tabouleh
- Fatoush
- Zattar salad
- Cold stuffed vine leaves

BUFFET SELECTION II

Appetizer & Salad

- Hummus avocado
- Mutabble beetroot
- Tabouleh bil roman
- Fattoush pineapple
- Babaganouj
- Potato harrah

- Roasted butternut squash, pumpkin seed salad
- Quinoa chicken salad
- Tomatoes, mozzarella salad ,basil pesto, olive oil
- Thai prawn glass noodle salad flavored, lemon grass, lime dressing

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Dressings

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Soup

Cumin lentil soup

Hot Mezzeh

- Lamb kibbeh
- Cheese sambousek
- Beef mekanek

Main Courses

- Arabic mixed grill (*Shish Taouk, Shish Kebab*)
- Lamb dolma vegetables
- Chicken tagine, braised onion & lemon
- Kofta bil forn
- Fish, tahina sauce
- Lamb & fava beans stew
- Steamed fragrant dill rice
- Vegetables salona
- Roasted potato zaatar

Desserts

- Umm ali
- Muhallabia
- Vanilla crème brulee
- Double mousse biscuit
- Strawberry cheesecake
- Coconut rice pudding
- Speculoos choux
- Whole & cut fruits

Beverages

- Water
- Soft drinks
- Chilled juices

- Fried cauliflower, Greek yoghurt & sumac
- Mix seafood salad, citrus dressing
- Celery spple, walnut salad
- Penne pasta salad, grilled Mediterranean vegetables
- Nicoise salad with tuna, soft-boiled eggs, herb new potatoes, black olives, green beans sherry dressing

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Dressings

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Soup

Seafood broth with garlic bread

Hot mezzeh

- Lamb kibbeh
- Cheese sambousek
- Spinach fatayer

Main Courses

- Arabic mixed grill (*Shish Taouk, Shish Kebab, Kofta Kebab*)
- Pan-seared beef tenderloin, mushroom sauce
- Mix seafood tagine
- Chicken freekeh
- Meat kibbeh labanayah, braised lamb shanks
- Vegetables lasagna
- Slow-cooked okra stew
- Oven roasted herb potatoes
- Oriental rice

Desserts

- Umm ali
- Basboosa
- Opera
- Dark chocolate caramel tart
- Milk cake
- Passion fruit mousse & mango coulis
- Chocolate pot de crème
- Whole & cut fruits

Beverages

- Water
- Soft drinks

AED280

BUFFET SELECTION III

Appetizer & Salad

- Greek salad
- Turkish olive salad
- Shanklish salad
- Mohamarah
- Macedonian grilled artichoke, vegetable salad, feta crumble
- Thyme marinated mushroom salad, blue cheese
- Hummus, tabouleh, fattoush
- Roasted beetroot, feta cheese salad
- Tuscan white bean salad, cherry tomato, truffle dressing
- Thai beef salad, crunchy vegetables, spicy Thai dressing
- Caesar Salad

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Dressings

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Hot Mezzeh

- Lamb kibbeh
- Cheese sambousek
- Spinach fatayer
- Meat sambousek

Soup

Traditional Arabic vermicelli soup

Main Courses

- Arabic mixed grill (*Shish Taouk, Shish Kebab & Kofta Kebab*)
- Grilled lamb chop on ratatouille & jus natural
- Moroccan fish tagine, green olives, potatoes & lemon
- Chicken biryani garnished with dry fruits & nuts, served with cucumber raita
- Chicken cacciatore
- Laban emmo, prime lamb braised in an intense onion, yoghurt sauce
- Oven baked potato gratin

- Chilled juices

AED300

BUFFET SELECTION IV

Indian Station

- Butter chicken
- Lamb biryani
- Lamb rogan josh
- Dal makhani
- Naan, butter naan, paratha
- Pappadams, assorted raita, mango chutney

Mediterranean Tapas

- Grilled artichokes, tarragon oil & shrimp salad
- Octopus carpaccio
- Marinated mussel, arugula
- Bresola & olives skewer, basil & sundried cherry tomato
- Smoked salmon tartar, brioche toast, tomato jam, green apple gelée
- Escabeche of seafood in shooters

Cold Mezzeh

- Hummus
- Mutabal
- Tabouleh
- Babaganouj
- Waraq enab
- Mohamarah
- Zattar labneh
- Marinated olives & Arabic pickles

Soup Live Station

Lobster bisque with sautéed seafood with garlic butter, julienne vegetables, lemon cream

Make Your Own Salad

Rocket leaves, romaine lettuce, iceberg, cucumber, carrot, tomato, sweet corn, chickpea, kidney beans, black olives, mix pickle

Dressings

- Lemon vinaigrette
- Thousand island
- Balsamic dressing

Hot Mezzeh

- Cheese rakak

- Honey glazed root vegetables
- Egyptian style rice, lamb liver & nuts
- Penne pasta béchamel

Desserts

- Bread & butter pudding
- Black forest cake with shaved chocolate & cherry compote
- Exotic caramel & coconut tart
- Strawberry trifle
- Lemon meringue tart
- Assorted Arabic sweets
- Coconut flan
- Raspberry choux
- Muhallabia
- Whole & cut fruits

Beverages

- Water
- Soft drinks
- Chilled juices

AED350

- Meat sambousek
- Shrimp kibbeh

Shawarma Live Station

Chicken shawarma *Saj bread, garlic mayonnaise, sliced tomatoes & onions, yoghurt, mixed pickled vegetable*

Satay Station

Freshly cooked selection of skewers of beef, lamb, chicken & shrimp Served with papaya salad, soy ginger, peanut sauce, green curry sauce, garlic mayonnaise

Carving Station

Slow roasted prime beef rib Served with oven baked potatoes with mushrooms & cipollini onions, sautéed green beans with roasted almond

Fish Carving Station

Whole roasted lemon & thyme marinated red snapper fish, caramelized garlic, tomato butter, grilled vegetables & parsley potatoes

Scallop Station

Pan-seared scallops served with lemon parsnip puree, roasted hazelnut, tarragon oil

Desserts

- Umm ali
- Assorted macarons
- Pistachio & raspberry choux
- Brownies
- Blue berry cheesecake
- Lemon & meringue pies
- Assorted mini fruit tartlets
- Gulab jamun
- Black forest cake with shaved chocolate & cherry compote
- Assorted baklava
- Kunafa & sugar syrup, pistachios
- Whole & cut fruits

Chocolate Branches Live Station

Milk & dark chocolate branches with different flavors & spices: sumac, cinnamon, cardamom, orange, sea salt

Beverages

- Water
- Soft drinks
- Chilled juices

AED450

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Family Style Set Menu

Chef has hand selected a delectable menu for your attendees to dine on during your refined sit-down event. Each set course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

SET MENU I

Cold Mezzeh on the Table

- Hummus
- Mutable
- Fattoush salad
- Tabouleh
- Shrimp salad
- Quinoa chicken salad
- Tomatoes and mozzarella salad, basil pesto, olive oil

Hot Mezzeh

- Fried kibbeh
- Cheese sambousek

Main Courses

- Turkish mixed grill (*Shish Tawook, Lamb Shish, Adana Kebab*)
- Fish hamour harra sauce
- Pan-seared chicken breast Mediterranean sauce
- Vegetable lasagna
- Biryani vegetables rice
- Italian meatballs in roasted tomato sauce
- Steamed rice

Desserts

- Bittersweet chocolate cake
- Blueberry crumble tart
- Apricot panna cotta
- Vanilla choux
- Seasonal cuts fruits
- Umm ali

Beverages

- Water
- Soft drinks
- Chilled juices

SET MENU II

Cold Mezzeh on the Table

- Penne pasta salad, grilled Mediterranean vegetables
- Celery apple, walnut salad
- Hummus avocado
- Babaganouj
- Fatoush
- Wreak enab
- Laban with cucumber
- Moussaka

Hot Mezzeh

- Spinach fatayer
- Cheeses spring rolls
- Meat sambousek

Main Courses

- Lebanese mixed grill (*Shish Tawook, Lamb Shish, Kofta Kebab*)
- Lamb majboos
- Chicken tagin, olives, lemon
- Fusilli pasta with homemade bolognaise
- Roasted fish, beurre blanc, grilled asparagus
- Local vegetables salona
- Potato gratin
- Steamed rice

Beverages

- Water
- Soft drinks
- Chilled juices

Desserts

- Vanilla crème brulee
- Raspberry pistachio opera
- Salted caramel chocolate tart
- Walnut chocolate brownie

AED300

SET MENU III

Cold Mezzeh on the Table

- Roasted beetroot , feta cheese salad
- Tuscan white bean salad, cherry tomato, truffle dressing
- Carrot hummus
- Mutable baby marrow
- Tabouleh bil roman
- Fattoush, pineapple
- Vine leaves
- Potato salad, smoked salmon
- Dill & rocca salad, grilled halloumi

Hot Mezzeh

- Shrimp kibbeh
- Cheese sambousek
- Vegetable spring roll
- Potato samosa

Main Courses

- Iranian mixed Grill (*Shish Tawook, Lamb Shish, Kofta Kebab*)
- Chicken biryani
- Grilled wagyu beef tenderloin, green pepper corn
- Fish seabass, acquapazza sauce
- Yellow lamb curry, vegetables
- Mediterranean vegetable lasagna
- Shish barak (*Dough filled with mince lamb cooked in fresh yoghurt*)
- Roosted potato harrah
- Saffron rice

Desserts

- Dulce de leche cake
- Double chocolate brownies
- Blueberry cheesecake
- Pistachio crème brule
- Pear almond tart
- Seasonal cuts fruits
- Sticky date pudding, toffee sauce

Beverages

- Water

- Assorted baklava
- Seasonal cuts fruits
- Chocolate bread, butter pudding

AED350

SET MENU IV

Cold Mezzeh on the Table

- Mozzarella capers, panzanella salad
- Thai beef salad, crunchy vegetables, spicy Thai dressing
- Carrot & raisin salad
- Artichoke salad, prawns
- Ceaser salad
- Greek salad
- Hummus beirut
- Eggplant al raheb
- Tabouleh bil tofah
- Vine leaves

Hot Mezzeh

- Fried kibbeh
- Meat sambousek
- Cheese roll
- Soujok bil salsa
- Chicken moskan rolls

Main Courses

- Arabic mixed grill seafood (*shrimp, salmon, calamari, lobster*)
- Oven roasted seabream fish tomato capers sauce
- Lamb biryani
- Lamb ouzi
- Beef lasagna
- Butter chicken
- Vegetable dolma
- Roasted vegetable ratatouille feta cheese
- Roasted potato with herbs
- Mixed Iranian rice

Desserts

- Crème caramel
- Pistachio raspberry choux
- Grand cru chocolate cake
- Pomegranate muhalabia
- Forest tartlets
- Pecan caramel tartlets
- Assorted baklava
- Seasonal cuts fruits

- Soft drinks
- Chilled juices

AED400

- Umm ali

Beverages

- Water
- Soft drinks
- Chilled juices

AED450

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Hors D'oeuvre Selection

Delight your guests with an enticing array of small bites and appetizers, meticulously crafted to complement your event's ambiance.

COLD APPETIZER

Vegetarian Dish

- Diced watermelon, feta cheese, aged balsamic topped with vanilla salt
- Mini tomato tatin with Thai basil & marinated olive
- Virgin bloody marry shooter with bocconcino, cherry tomato & basil skewer
- Fresh Vietnamese vegetable spring rolls with hoisin sauce
- Grilled vegetable mille feuilles & rucola pesto sauce
- Roasted bellpepper & hummus espuma with pita crackers sauce
- Oriental stuffed vine leaves with cherry tomato sauce
- Muhammara bruschetta sauce
- Purple potato chips with caviar, sour cream & chives sauce

Seafood Dish

- Shrimp & mussels salad with wasabi espuma & rice cracker
- Oak wood smoked trout fillet with pickled onion & sweet mustard dressing
- Shrimp cocktail with grapefruit jelly
- Smoked salmon tartar with marinated avocado & tomato salsa
- Lobster & shrimp salad with citrus dressing and spicy corn cake
- Pan-seared scallops on turnip puree with truffle oil
- Citrus marinated prawns ceviche
- Smoked salmon & pumpernickel mille feuilles with chive cream cheese
- Smoked tuna with mashed peas & tomato vinaigrette

HOT APPETIZER

Meat Dish

- Szechuan beef brochette & sweet soya dip
- Lemon pepper crusted beef tenderloin with glazed potato macabre
- Five spices marinated lamb loin with flat bread & olive harissa salsa
- Mini lamb kofta on harissa chili dip

Seafood Dish

- Risotto croquette stuffed with crabmeat & asiago, served on lemon aioli
- Indonesian spiced fish cakes with acar & soy chili dip
- Green shell mussels with garlic butter crumble
- Moroccan prawns pastilla with sesame dip
- Smoked haddock & potato salad with pickled radish and mustard cream
- Thai prawn toast with homemade pickles
- Crab & shrimp mousse on crustacean bisque with walnut rye crouton & rouille
- Tarragon & lime flavored swordfish confit on rice cake
- Miso style salmon medallions on bok choy leaves with hoisin sauce

Vegetarian Dish

- Vegetable tempura with sweet chili dip
- Oven baked empanadas stuffed with mushroom ragout on lime sour cream
- Cheese sambousek
- Vegetable pakora with mint chutney

- Cucumber & dill jelly with butter poached lobster
- Spicy tuna & seaweed cones with wasabi tobiko

Chicken Dish

- Tandoori roasted chicken with lentil cake & raita
- Slow-cooked chicken & spinach roulade on tomato jam
- Chicken liver and foie gras terrine on apple & celery salad
- Foie gras terrine with sour cherries compote on homemade brioche
- Cured duck breast with bok choy tempura on wasabi mayonnaise
- Smoked duck breast on lentil du puy & carpaccio dressing

Meat Dish

- Thai beef salad in a lettuce cup
 - Beef pancetta & melon skewers with homemade pickles
 - Asparagus wrapped with bresaola & pecorino cream
-

- Camembert bits with red pepper tomato jam
- Goat cheese & ratatouille tartlet
- Potato & green pea samosa with mango chutney

Chicken Dish

- Indian spiced chicken samosa with tamarind chutney
 - Sesame & honey marinated chicken lollypop with tamarind mayonnaise
 - Chicken kofta and roasted eggplant puree
 - Boneless chicken wings skewer with lime & salt
 - Chicken gyoza and pineapple chutney
 - Duck gyoza with peanut sauce
 - Pan seared duck breast with kumquat jam & confit potato square
-

DESSERTS

Strawberry & pistachio tart

Churros with dulce de leche

Chocolate brigadeiro

Fresh fig tart

Lemon pie meringue

Assorted baklavas

Chocolate brigadiers

Opera cake

Coconut sago pudding with mango coulis

Raspberry cheesecake

Mini apple tart with almonds

Fromage blanc with caramelized nuts and passion fruit

Arabic date cake & condensed milk jam

Milk chocolate truffles

Croc choc

Mini lemon tartlets
Assorted baklava
Orange chocolate mousse
Vanilla choux
Gianduja brownies with dark chocolate ganache
Traditional panna cotta with passion fruit compote
Passion fruit muhallabia
Turkish coffee pot de crème
Dark chocolate tart
Mini pistachio & raspberry choux
Blueberry cheesecake with graham crackers crumble

The hors d'oeuvre menu boasts a variety of options for cold appetizers, hot appetizers, and desserts, allowing you to customize your selection based on the size of your gathering. With six different menu packages to choose from. Select any two items from each category for AED 130, any three items for AED 150, any four items for AED 170, any five items for AED 220, or any six items for AED 280.

Canapé Selection

Delight your guests with an enticing array of small bites and appetizers, meticulously crafted to complement your event's ambiance.

SELECTION I

Cold Appetizer

- Diced watermelon, feta cheese, aged balsamic topped, vanilla salt
- Shrimp & mussels salad ,wasabi espuma & rice cracker
- Mini tomato tatin, Thai basil & marinated olive

Hot Appetizer

- Vegetable tempura, sweet chili dip
- Indian spiced chicken samosa, tamarind chutney
- Risotto croquette stuffed, crabmeat & asiago, served on lemon aioli

Dessert

- Mini lemon tartlets
- Assorted baklava
- Orange chocolate mousse

SELECTION II

Cold Appetizer

- Virgin bloody marry shooter, boccocino, cherry tomato & basil skewer
- Tandoori roasted chicken, lentil cake & raita
- Oak wood smoked trout fillet, pickled onion & sweet mustard dressing

Hot Appetizer

- Oven baked empanadas stuffed with mushroom ragout on lime sour cream
- Indonesian spiced fish cakes with acar & soy chili dip
- Chicken spring roll mango dip

Desserts

- Vanilla choux
- Gianduja brownies with dark chocolate ganache

Beverages

- Water
- Soft drinks
- Chilled juices

AED160

SELECTION III

Cold Appetizer

- Fresh Vietnamese vegetable spring rolls, hoisin sauce
- Beef pancetta & melon skewers, homemade pickles
- Cured duck breast, bok choy tempura on wasabi mayonnaise
- Slow cooked chicken & spinach roulade on tomato jam

Hot Appetizer

- Sesame & honey marinated chicken lollypop, tamarind mayonnaise
- Green shell mussels, garlic butter crumble
- Mini lamb kofta on harissa chili dip

Dessert

- Passion fruit muhallabia
- Turkish coffee pot de crème
- Dark chocolate tart

Beverages

- Water
- Soft drinks
- Chilled juices

AED180

SELECTION V

Cold Appetizer

- Foie gras terrine, sour cherries compote on homemade brioche
- Roasted bell pepper & hummus espuma, pita crackers
- Lobster & shrimp salad, citrus dressing, spicy corn cake
- Oriental stuffed vine leaves with cherry tomato
- Pan seared scallops on turnip puree, ruffle oil

Hot Appetizer

- Moroccan prawns bastilla, sesame dip

- Traditional panna cotta with passion fruit compote

Beverages

- Water
- Soft drinks
- Chilled juices

AED170

SELECTION IV

Cold Appetizer

- Smoked salmon tartar, marinated avocado & tomato salsa
- Shrimp cocktail, grapefruit jelly
- Grilled vegetable mille feuilles & rucola pesto
- Thai beef salad in a lettuce cup

Hot Appetizer

- Vegetable pakora, mint chutney
- Camembert bits, red pepper tomato jam
- Szechuan beef brochette & sweet soya dip
- Duck gyoza, peanut sauce

Desserts

- Mini pistachio & rasperry choux
- Blueberry cheesecake, graham crackers crumble
- Croc choc

Beverages

- Water
- Soft drinks
- Chilled juices

AED190

SELECTION VI

Cold appetizer

- Citrus marinated prawns ceviche
- Muhammara bruschetta
- Smoked salmon & pumpernickel mille feuilles, chive cream cheese
- Asparagus wrapped, bresaola & pecorino cream
- Smoked tuna, mashed peas & tomato vinaigrette

Hot Appetizer

- Thai prawn toast, homemade pickles

- Goat cheese & ratatouille tartlet
- Smoked haddock & potato salad, pickled radish, mustard cream
- Chicken kofta and roasted eggplant puree

Desserts

- Milk chocolate truffles
- Arabic date cake & condensed milk jam
- Fromage Blanc, caramelized nuts and passion fruit
- Mini apple tart, almonds

Beverages

- Water
- Soft drinks
- Chilled juices

AED200

- Boneless chicken wings skewer, lime & salt
- Crab & shrimp mousse on crustacean bisque, walnut rye crouton & rouille
- Chicken gyoza, pineapple chutney
- Pan seared duck breast, kumquat jam & confit potato square

Dessert

- Raspberry cheesecake
- Coconut sago pudding with mango coulis
- Opera cake
- Chocolate brigadiers
- Assorted baklavas

Beverages

- Water
- Soft drinks
- Chilled juices

AED250

SELECTION VII

Cold Appetizer

- Cucumber & dill jelly, butter poached lobster
- Smoked duck breast on lentil du puy & carpaccio dressing
- Purple potato chips, caviar, sour cream & chives
- Spicy tuna & seaweed cones, wasabi tobiko
- Chicken liver, foie gras terrine on apple & celery salad

Hot Appetizer

- Tarragon & lime flavored swordfish confit on rice cake
- Lemon pepper crusted beef tenderloin, glazed potato macaire
- Five spices marinated lamb loin, flat bread & olive harissa salsa
- Potato & green pea samosa, mango chutney
- Miso style salmon medallions on bok choy leaves with hoisin sauce

Beverages

- Water
- Soft drinks
- Chilled juices

Dessert

- Lemon pie meringue
- Fresh fig tart
- Chocolate brigadeiro
- Churros, dulce de leche
- Strawberry & pistachio tart

AED300

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Dessert Station

Indulge in our dessert station featuring chefs creating delicate crepes, kunafa, macaron accompanied by a variety of decadent fillings, fresh fruits, rich sauces, and toppings to satisfy your sweet tooth.

CRÈME BRULÉE STATION

Miso crème brulee, vanilla ice cream & coffee foam

AED40

AÇAI BOWL STATION

Homemade granola, cashew nuts, dried coconut, toasted sliced almonds, honey, chia seeds, pumpkin seeds, strawberries, blueberries, banana, pomegranate, passion fruit

AED40

MACARON

Vanilla, dark chocolate, coffee, lemon & raspberry, passion fruit & milk chocolate, rose water

AED40

CHOCOLATE BRANCHES

Milk & dark chocolate branches with different flavors & spices, sumac, cinnamon, cardamom, orange, sea salt

AED50

CREPE STATION

Nutella, orange butter sauce, Dulce de leche, apricot compote, berries compote, fresh strawberries, banana, orange segments, berries candied orange, whipped cream, milk chocolate whipped ganache

AED35

KUNAFI

Sugar syrup, roasted almond, pistachios, dried dates, dried figs, dried apricot

AED35

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Carving Station

Enjoy the expertly carved meat, served with an assortment of gourmet sauces, and seasonal side dishes.

BEEF CARVING STATION

Herb Crusted Angus Prime Rib

CHICKEN CARVING STATION

Sides

Balsamic braised red reddish & shallot with crispy beef bacon, four kind Tasmanian mustard, pommery mustard (English mustard)HP Sauce, steak sauce, horseradish cream, sea salt flakes, pepper mill

Sauce

Bourbon BBQ sauce, bavarois, hollandaise with cream, horseradish, thyme wild mushroom jus, green peppercorn sauce

Sides

Roasted la rate potatoes, cherry tomato, green asparagus, parsnip butter glazed baby carrot, snow peas, broccoli

AED70

LAMB CARVING STATION

Sundried Tomato Crusted Leg of Lamb

Parmesan, pistachio, roasted cauliflower, Romanesco, garlic, four kind Tasmanian mustard, pommery mustard (English mustard), HP sauce, steak sauce, sea salt flakes, pepper mill, mint jelly (sauce)

Sauce

Current jelly sauce (jus biased)sauce, Palouse hollandaise with mint & chimichurri

Sides

Roasted artichoke with olives, stuffed baby pepper, crushed garden peas

AED60

DONER STATION

Chicken Doner

Saj bread, tahini yogurt dip, tomato, red cabbage, white onion, parsley, romaine lettuce, tomato chili paste, pickles, garlic sauce, chili powder, cumin powder

Beef Doner

Saj bread, tahini yogurt dip, tomato, red cabbage, white onion, parsley, romaine lettuce, tomato chili paste, pickles, garlic sauce, chili powder, cumin powder

AED45

Brie truffle polenta, zucchini gratin, shallot, garlic, oregano, tomato sauce, parmesan, mozzarella

Chicken Roulade wrapped in Turkey Bacon

Stuffed with apricot, pistachio, thyme, shallot roasted garlic, shallot, cherry tomato on the bunch, crispy sage, four kind Tasmanian mustard, pommery mustard (English mustard), HP sauce, steak sauce, sea salt flakes, pepper mill

Sauce

Sage hollandaise, smoky red pepper sauce

AED70

FISH CARVING STATION

Sides

Oven baked orzo pasta with feta cheese, cherry tomato, parsley, garlic

Sauce

Blood orange hollandaise, pomegranate and ginger sauce, lemon butter sauce, braised fennel citrus glaze

Whole Baked Salmon

Salt crusted sauce maitaise

AED60

Hot Live Station

Watch as tantalizing dishes are expertly cooked to perfection before your eyes, promising a feast for all your senses.

FALAFEL

Deep-fried chickpeas cakes rolled in Arabic bread with tahini sauce, onion & tomato

AED45

RISOTTO

Seafood selection sautéed with garlic, shallots, fresh thyme finished with a Newburg sauce and aged parmigiana reggiano

AED45

ASIAN WOK

Stir-fried Pad Thai with shrimp, chicken, tofu and Thai tamarind with beans sprout, chili flake, crusted peanut. Served with sambal, Asian vegetable pickle, fried shallots, lontong & fried chili oil, prawn crackers, sliced lime, spring onion

AED50 per person

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Cold Live Station

Enhance your gathering with the cold live station. Enjoy artisanal cheeses, charcuterie, fresh veggies, and succulent oysters—all for your delight.

OYSTERS

AED12 per serving

THE HICKORY WOOD SMOKED SALMON

Cold smoked salmon, brioche and pumpernickel bread with smoked salmon caviar capers, red onions, whipped chives cream and blinis

AED45

PANI PURI

Deep fried puri with tamarind flavored water & mint coriander flavored water, yoghurt, chat masala, chickpeas, potato mixture, tamarind chutney & mint chutney

AED45

SAUTÉED SCALLOP

Served with a parsnip celery puree, sea urchin butter and parsnips chips

AED50

THE VEGETARIAN

Assorted crisp shaved vegetables, roasted or grilled served with roasted red peppers dip

AED25

CHEESE BOARD

Local & imported cheeses with dry fruits, nuts & grapes served with a selection of crackers and homemade artisan breads

AED60

CHARCUTERIE PLATTER

Chicken mortadella, beef sausage, salami, bresaola, terrines, marinated olives, gherkins, balsamic cippolini onions, country bread & assorted mustards

AED65

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian