



## LUNCH & DINNER

### CHEF'S CHOICE

Chefs Choice of 2 Mezzah, 3 Main Courses, 2 Side Dishes, 2 Desserts, AED 75 per person

### BRONZE

Your Choice of 4 Mezzah (hot or cold), 3 Main Courses, 2 Side Dishes, 2 Desserts AED 90 per person

### SILVER

Your Choice of 5 Mezzah (hot or cold), 4 Main Courses, 2 Side Dishes, 3 Desserts AED 110 per person

### GOLD

Your Choice of 6 Mezzah (hot or cold), 5 Main Courses, 3 Side Dishes, 4 Desserts AED 145 per person

# Lunch & Dinner Buffet

ALL BUFFETS ARE SERVED WITH A SELECTION OF ARTISAN BREAD ROLLS  
AND COFFEE & TEA CHILLED STILL WATER & SELECTION OF JUICES.

## SALADS & COLD MEZZAH

Hummus with Olive Oil and Pine Nuts  
Baba Ganoush  
Stuffed Grape Leaves  
Hummus with Beetroot  
Hummus with pesto  
Muhammara  
Moutabel  
Hummus  
Labneh  
Loubia bel zeit  
Shanklish  
Keshke

## HOT MEZZAH

Pepper and Walnut Muhammara  
Truffle and Parmesan Arancini  
Stuffed Grape Leaves (Dolma)  
Arayes  
Kibbeh  
Falafel  
Spinach Fatayer  
Cheese Fatayer

## MAIN COURSE: ASIAN

Thai Red Chicken Curry  
Stir-fry Chicken Teriyaki  
Beef Thai Curry  
Mongolian Beef  
Thai Shrimp Curry  
Chicken Pad Thai  
Vegetable Fried Rice  
Tom Yum Soup  
Ramen  
Laksa

## MAIN COURSE: INDIAN

Butter Chicken  
Chicken Biryani  
Chicken Korma  
Rogan Josh  
Mutton Biryani  
Nihari  
Fish Curry (Meen)  
Kuzhambu  
Goan Fish Curry  
Crab Xacuti  
Prawns Balchao

## MAIN COURSE: ARABIC

Chicken Kabsa  
Chicken Mandi  
Chicken & Potato In Oven  
Chicken Tajine  
Maklouba  
Roast Beef, Mashed Potatoes  
Mansaf  
Meat Machboos  
Okra Stew With Vermicelli Rice  
Daoud Basha, Vermicelli Rice  
Fish with Lemon Butter Sauce  
Fish Sayadieh  
Samke Harra  
Fish Tajine

## MAIN COURSE: FRENCH

Chicken Coq au Vin  
Chicken Provencal  
Chicken Fricassee  
Beef Bourguignon  
Beef Casserole  
Salmon en Papillote  
Seafood Bouillabaisse  
Seafood Casserole

## SIDE DISHES

Steamed Vegetable  
Roasted Vegetable  
Quinoa Salad  
Tabbouleh Salad  
Truffle Parmesan Pomme Purée  
Asparagus with Lemon Butter Sauce  
Haricot verts Almondine  
Seared Tuna Niçoise Salad  
Mango and Avocado Salad with  
Shrimp and Chili-Lime Dressing  
Spicy Bok choy  
Jasmine Rice

## PASTA

Chicken Alfredo  
Chicken Pesto Pasta  
Chicken and Artichoke Pasta with Lemon  
Cream Sauce  
Beef Bolognese Pasta  
Beef Stroganoff Pasta  
Spicy Beef and Tomato pasta  
Creamy Cajun Shrimp Pasta  
Lobster and Spinach Fettuccine Alfredo

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## DESSERTS

Walnuts Muffin  
Vanilla Muffin  
Banana Muffin  
Chocolate Muffin  
Blueberry Muffin  
Carrot English Cake  
Marble Cake  
Orange Cake  
Date English Cake  
Chocolate English Cake  
Blueberry English Cake  
Vanilla Profiterole  
Chocolate Profiterole  
Lotus Profiterole  
Pistachio Profiterole  
Chocolate Éclair  
Hazelnut Éclair  
Salted Caramel Éclair

## DESSERTS

Coffee Éclair  
Fruit Tart  
Kiwi Tart  
Mango Tart  
Salted caramel tart  
Hazelnut Tart  
Chocolate tart  
Raspberry Tart  
Tiramisu Glass  
Mango Cheesecake Jar  
Exotic Cheesecake Jar  
Mango Passion Panna Cota  
mix berry Cheesecake Mousse Jar  
Lotus Cheesecake Jar  
Brownie Glass  
Brownies Coconut Ball  
Date Pudding

## DESSERTS

Rice Crispy  
Chocolate Brownies  
Umm Ali  
Rice Pudding  
Black Forest  
Apple Crumble  
Vegan Chocolate Cookies  
Vegan Choco Almond Cookies  
Vegan Choco Past Cookies  
Cinnamon Cookies  
Chocolate Chips Cookies  
Lotus Cookies  
Vegan Brownies  
Vegan Brookie  
Banana Pudding