

Coffee Break Menus

Minimum 15 guests

Basic Guidelines

Only Tea Coffee setup	- AED 20pp++ (Full day setup)
1 coffee break	- AED 30pp++
2 coffee breaks	- AED 40pp++
3 coffee breaks	- AED 50pp++

Meeting Room packages

1 CB (Morning or MM) + Lunch set menu in CUISINE	AED - 59 pp++
2 CB (Morning or MM or Afternoon) + Lunch set menu in CUISINE	AED - 79 pp++
3 CB + (Morning + MM + Afternoon) + Lunch set menu in CUISINE	AED - 99 pp++

Additional charges for any items:

Morning coffee break	- AED 2 pp
Mid-morning coffee break	- AED 3 pp (Vegetarian items)
Mid-morning coffee break	- AED 4 pp (Non-Vegetarian items)
Afternoon coffee break	- AED 4 pp (Vegetarian items)
Afternoon coffee break	- AED 5 pp (Non-Vegetarian items)

Themed Coffee Break Options: Minimum 15 guests

Construction theme
Green sustainability themed break
Citrus themed break
Technology and innovation themed break
Black n White breaks
Sports themed breaks

Charges to be discussed with Executive Chef and F&B Manager

Basic Tea Coffee Set Up

Tea Coffee Station
Selection of Dates
Selection of mini cookies: (any 2 as per chef's choice)
Chocolate chip, Oatmeal and raisin, Peanut butter & granola, Dark chocolate hazelnut, Vanilla sable, Coffee shortbreads, Cumin & almond biscotti, Caramel and oatmeal cookie.

Menu 1

Sunday

Selection of chilled juices (Any 2)

Orange, Pineapple, Mango, Grapefruit, Apple, Cranberry,
Mango smoothie, Berry smoothie, Banana smoothie

Morning Coffee Break

Freshly baked morning Bakeries:

Butter Croissant, Zatter croissant, Cranberry Danish, Chocolate chip muffins
Marble cake
Bircher muesli shooters
Emerald fruit salad with honey

Mid-Morning Coffee break

Mini sandwiches:

Saffron chicken with curry mayo on rye bread
Grilled pepper and avocado in sesame rolls (v)

Hot bites:

Crispy shrimp balls with Thai curry stuffing
Punjabi vegetable samosa with mint and apple chutney (v)

Mini French pastries:

Almond and lemon financier
Fruit platter

Afternoon Coffee break

Cranberry scones with clotted cream, marmalade and red fruit compote

Cold canapés:

Goat cheese with watermelon and basil in basil baskets (v)
Smoked turkey and cheese rolls

Hot bites:

Breaded chicken strips with garlic aioli
Vegetable fajita rolls with tomato salsa (v)

Sweet endings:

Banana caramel torte
Baklava

Menu 2

Monday

Morning Coffee Break

Freshly baked morning Bakeries:

Butter Croissant, Cheese croissant, Vanilla Danish, Blueberry crumble muffins,
Banana walnut slice
Blueberry muesli
Ruby fruit salad with passion fruit sauce

Mid-Morning Coffee break

Mini sandwiches:

Ham and cheese sandwich with mustard & cornichons
Paneer jhalfrezi wrap (v)

Hot bites:

Salmon and Asparagus quiche
Vegetable spring rolls with sweet chili sauce (v)

Mini French pastries:

English fruit cake
Orange madeleine

Afternoon Coffee break

Strawberry scones with clotted cream, marmalade and red fruit compote

Cold canapés:

Heirloom tomato & mozzarella bruschetta with balsamic glaze (v)
Spicy beef salami in mini ciabatta

Hot bites:

Shrimp kibbeh with tahini sauce
Paneer tikka wrap with mint chutney (v)

Sweet endings:

Fruit skewers with minted honey yoghurt
Turkish delights

Menu 3

Tuesday

Morning Coffee Break

Freshly baked morning Bakeries:

Butter Croissant, Zaater croissant, Cranberry Danish, Strawberry & chocolate muffins, Candied lemon slice
Saffron and date muesli
Trio of melon salad with mint

Mid-Morning Coffee break

Mini sandwiches:

Smoked salmon and horseradish on pumpernickel bread
Beetroot and labneh pinwheels (v)

Hot bites:

Seafood wontons with wasabi soya
Vegetable spring rolls with sweet chili sauce (v)

Mini French pastries:

English fruit cake
Orange madeleine

Afternoon Coffee break

Apricot & chocolate scones with clotted cream, marmalade and red fruit compote

Cold canapés:

Goat cheese and onion chutney on polenta bread (v)
Grilled chicken roulade with mango chutney

Hot bites:

Mini sausage rolls with mustard mayo
Crispy halloumi fries with mojo sauce (v)

Sweet endings:

Strawberry pavlova
Chocolate marquise

Menu 4

Wednesday

Morning Coffee Break

Freshly baked morning Bakeries:

Butter Croissant, Almond croissant, Strawberry Danish, Banana walnut muffins,
Chocolate hazelnut slice
Mixed berry muesli
Selection of seasonal sliced fruits

Mid-Morning Coffee break

Mini sandwiches:

Roast beef in sunflower bread with Dijon mustard & horseradish
Grilled vegetables with pesto in tomato focaccia (v)

Hot bites:

Crispy crab cakes with green pea guacamole
Wild mushroom and spinach quiche with goat cheese (v)

Mini French pastries:

Coconut & lime squares
Dark chocolate silk tarts

Afternoon Coffee break

Blueberry scones with clotted cream, marmalade and red fruit compote

Cold canapés:

Feta & watermelon skewers (v)
Beef pastrami with cherry tomato relish on sourdough

Hot bites:

Chicken fajita with barbequed cheese sauce
Vegetable falafel with garlic sauce (v)

Sweet endings:

Eton mess
Coconut and raspberry cupcake

Menu 5

Thursday

Morning Coffee Break

Freshly baked morning Bakeries:

Butter Croissant, Chocolate croissant, Strawberry Danish, Pineapple muffins,
Candied fruit pound cake
Mango passionfruit muesli
Selection of seasonal sliced fruits

Mid-Morning Coffee break

Mini sandwiches:

Egg and mayo sandwich in pesto bread
Tomato and cheddar sandwich with olive pesto (v)

Hot bites:

Chicken and mushroom arancini with cheese dip
Pumpkin kibbeh with tahina (v)

Mini French pastries:

Coconut & lime squares
Dark chocolate silk tarts

Afternoon Coffee break

Almond scones with clotted cream, marmalade and red fruit compote

Cold canapés:

Melon and ham skewers (v)
Smoked salmon rillete on sourdough

Hot bites:

Chicken samosa with minted yoghurt
Vegetable fajita with tomato salsa (v)

Sweet endings:

Passion fruit meringue tart
Chocolate brownie

Breakfast Buffet Menu

Minimum 15 guests

Choose 7 (1 Beverage, 2 Bakery, 2 Hot & 2 Cold) - AED 45++

Choose 14 (2 Beverage, 4 Bakery, 4 Hot & 4 Cold) - AED 65++

Choose 21 (3 Beverage, 6 Bakery, 6 Hot & 6 Cold) - AED 75++

Bakery Options

Croissant - Plain, Chocolate, Cheese, Zaater, Raspberry, Hazelnut
Danish - Apricot, Berry, Hazelnut, Apple, Lemon
Muffins - Vanilla, Chocolate, Lemon, Berry, Hazelnut
Doughnuts - Cinnamon sugar, Vanilla, Chocolate, Coffee, Raspberry
Cookies - Chocolate, Vanilla, Peanut, Hazelnut, Oatmeal raisin

Cold Food Options

Whole fruits - Red Apple, Green Apple, Orange, Banana
Sliced fruits - Watermelon, Honeydew melon, Musk melon, Pineapple, Orange,
Cereals - Cornflakes, Choco flakes, Muesli, Rice crispies, Wheat bran, granola
Cheese - Cheddar, Emmental, Edam, Feta, Kiri, Cream cheese
Arabic - Hummus, Plain Labneh, Olives, Labneh balls,

Hot Food Options

Egg - Boiled, Fried, Poached, Scrambled, Omlette
Porridge - Oatmeal, Congee, Whole wheat porridge
Sides (NV) - Chicken sausage, beef sausage, Turkey bacon
Sides (V) - Hash brown, Grilled tomato, Sauteed mushroom, Potato pepper hash
Indian - Aloo paratha, Idli, Meduvada, Choley, Poha, Upma, Sheera
Asian - Nimono, Stir fried noodles, Egg fried rice, Vegetable dim sum
Arabic - Foul medames, Soujuk, Falafel, Manakeesh,

Beverage Options

Juices - Orange, Apple, Mango, Pineapple
Milk - Full cream, Low fat, Skimmed, Soya milk
Smoothie - Strawberry, Chocolate, Mango

Special Add-ons (For Maximum 15 guests)

Extra Charges to be discussed with Executive Chef and F&B Manager
Fresh juices
Exotic fruit platter
Prepacked Breakfast
Yoghurt Bar with granola and berries
Arabic Breakfast buffet
Detox Juice Station
Doughnut Wall

Group Canape Menu

Pass around for a minimum of 15 guests for 2 hours

Choose 4 (2 Hot & 2 Cold) - AED 35++

Choose 8 (4 Hot & 4 Cold) - AED 55++

Choose 12 (6 Hot & 6 Cold) - AED 75++

Cold Options

Savory

Shrimp & green pea pate on black bread | Smoked chicken & compacted cucumber cups | Kiwi & cottage cheese - melba toast | Cured salmon, coriander, toasted peanuts | Blue cheese profiterole, beetroot glaze | White bean, edamame & olive crumble tartlet | Foie gras mousse, glazed fig on brioche | Peppered strawberry, mozzarella, cress | Jalapeno hummus, lavash bread | Smoked salmon donburi cups | Zaatar chicken, pickled apple | Makdous & akawi cheese tartlet | Grape tomato, basil, tarragon & parmesan bruschetta | Mushroom trio w/ fresh thyme toastie

Sweet

Mini lemon meringue | Dark chocolate mousse shooters | Cookie & marshmallow sandwich | Orange madeleines - pistachio choco dip | Creme fraiche vanilla bavaois | Glazed kiwi tartlets | Banana strudel - dulce de leche | Coconut & apricot tart | Mini citrus rice pudding | Compressed watermelon & passion fruit mousse | Mini milk cake - saffron | chocolate lollipops

Hot Food Options

Parmesan croquette cubes | Chicken tikka bites - mint chutney | Mini lamb kofta - hara | Beef satay lilit - peanut sauce | Coconut crusted chicken bites - thai curry dip | Crispy vegetable gyoza - miso dip | Buttermilk chicken, savoy braise, Cajun essence | Arabic cheese sticks | Red onion & zucchini pakora, mint raita | Soy scented chicken cutlets - kimchi relish | Garlic shrimp & potato frittata pie | Spinach & feta spanakopita | Spicy chicken wings w/ tangy sambal, melted butter & bleu cheese mornay | Pineapple beef skewer w/ red onion, bell pepper & pineapple teriyaki | Crispy calamari w/ herbed panko & smoked pepper remoulade | Fried vegetable lumpia w/ traditional peanut sauce | Fried chicken & prawn lumpia w/ traditional peanut sauce | Fresh vegetable spring roll w/ sesame sweet chili | King Prawn tempura with a smokey soya | Vegetable tempura with coriander ponzu

Group International Lunch/Dinner Menu

Minimum 50 Guests

International Buffet Menu AED 120

Starters

Hummus, Moutabel
Oriental chicken salad with mango
Beetroot & feta salad
Chana chaat
Assorted green leaves, crudities and selection of international dressings

Selection of International & Arabic breads

Sesame buns, Rustic ciabatta, White baguette, Arabic white & brown flat breads

Hot Appetizer

Vegetable spring rolls with sweet chili sauce

Soup (Choose any 1)

Vegetable broth with noodles / Tomato coriander shorba

Main Course

Baked fish with lemon dill sauce
Chicken biryani with raita, papad
Paneer butter masala
Penne arrabiatta
Cajun roasted potato

Desserts

Apple tart
Chocolate panna cotta
Umm Ali
Fresh Fruit salad

International Buffet Menu

AED 140

Starters

Hummus, Fattoush, Babaganoush
Greek salad
Thai chicken salad
Char grilled vegetable salad
Papdi chaat
Assorted green leaves, crudities and selection of international dressings

Selection of International & Arabic breads

Cheese rolls, Norlander rolls, Rustic Ciabatta, White baguette, Bread sticks, Arabic white & brown flat breads

Appetizer

Cheese samboussek with tahini dip

Soup (Choose Any 1)

Cream of chicken n broccoli soup / Oriental lentil soup with croutons and lemon

Main Course

Roast leg of Lamb with thyme jus
Asian seabass fillets with lime and basil sauce
Chicken Kabsa with raita & papad
Spaghetti Napolitano
Potato layonnaise
Cauliflower au gratin
Vegetable stir fried noodles

Desserts

Mohalabia
Mango & passion fruit verrine
Rasmalai
Black forest
Chocolate crème brulee
Fresh sliced fruits
Bread & Butter pudding with vanilla anglaise

International Buffet Menu

AED 160

Starters

Hummus, Moutabel, Tabbouleh
Asian Beef & noodle salad
Kale & spinach salad
Healthy Quinoa and roasted pumpkin salad
Penne with pesto & vegetable salad
Assorted green leaves, crudities and selection of international dressings

Selection of International & Arabic breads

Multicreedal rolls, Rye bread, Rustic Ciabatta, White baguette, Bread stick, Arabic white & brown flatbreads

Appetizer

Tomato arancini with basil pesto
BBQ chicken wings

Soup (Choose any 2 - 1 veg and 1 nonveg)

Vegetable minestrone / Lamb harira soup / Chicken hot n sour soup
Seafood chowder / Cream of white onion and balsamic / Cream of spinach and kale

Main Course

Wok fried seafood in oyster sauce
Beef medallion with green pepper corn sauce
Chicken roulade with herb jus
Paneer Jalfrezi
Spinach and ricotta ravioli with tomato sauce
Truffle mashed potato
Singapore stir fried noodles with vegetables

Dessert

Chocolate and mocha Opera
Tiramisu
Raspberry cheesecake
Crème caramel
Assorted baklava
Fresh Sliced Fruits
Umm ali

Arabic Menu

Minimum 50 guests

Menu 1: AED 120 per person

Cold Mezzeh

Hummus
Babaghanoush
Fattoush
Tabbouleh
Labneh with zaater
Stuffed Vine Leaves with meat
Moudardara with caramelized onions
Potato Harrah
Selection of Arabic cheeses, mixed pickles & Olives.

Mixed leaves with a variety of dressings & condiments
Selection of Arabic Bread & Bread Rolls

Hot Mezzeh

Lamb Kibbeh with tahini sauce
Spinach Fatayer with garlic dip

Soup

Chicken & vermicelli soup and garlic croutons

Main Course

Oriental Mixed Grill (Shish taouk, Lamb kofta)
Chicken Maklouba
Fish Harrah
Eggplant moussaka
Zofran Vegetable tajin
Zatar Roasted Potatoes
Vegetable Mandi Rice

Desserts

Assorted Baklava
Assorted French pastries
Crème caramel
Chocolate Mousse
Mouhalabiya
Sliced fresh fruits
Umm Ali

Arabic Menu

Minimum 50 guests

Menu 2: AED 130 per person

Cold Mezzeh

Hummus pistachio
Fattoush salad
Tabbouleh
Okra salad
Moutabel
Labneh with cucumber
Artichoke salad with chicken
Roasted Potato harra
Selection of Arabic Cheeses, Olives and mixed pickles

Mixed leaves with a variety of dressings & condiments
Selection of Arabic Breads & Bread Rolls

Hot Mezzeh

Meat sambousek with tahini sauce
Cheese rakakat with black olives paste

Soup

Oriental lentil soup with lemon wedges & pita bread croutons

Main Course

Oriental Mixed Grill (Shish taouk, Lamb kabab)
Chicken molokhia with lemon and garlic flavor
Prawn Fish sayadieh
Kibbeh bil laban
Mnazaleh with meat
Bamieh bil zeit
Roasted Vegetable with zaatar
Fattah hummus
Vermicelli Rice

Desserts

Assorted Baklava
Assorted French pastries
Strawberry Mousse
Mouhalabiya
Esh el saraya
Sliced fresh fruits
Um Ali

Arabic Menu

Minimum 50 guests

Menu 3: AED 150 per person

Cold Mezzeh

Hummus beirut
Babaghanoush
Fattoush
Tabbouleh
Moutabel
Beetroot with yoghurt
Chili labneh
Chicken liver salad
Selection of Arabic cheeses, mixed pickles & Olives.

Mixed leaves with a variety of dressings & condiments
Selection of Arabic Breads & Bread Rolls

Hot Mezzeh

Lamb kibbeh with mint yogurt
Falafel and tahini sauce

Soup

Beef Harira Soup

Main Course

Oriental Mixed Grill (Shish taouk, Lamb kofta)
Baked fish with garlic and lemon oriental style
Orange Lamb kabsa
Chicken Tajin
Kousa Mahshi- Stuffed baby marrow in tomato sauce
Potato and eggplant motabaga
Roasted Vegetables with garlic and sumac
Rice with green Peas

Desserts

Assorted Baklava
Assorted French pastries
Chocolate Brownie
Pistachio Mouhalabiya
Katayef Asafeer
Fresh Fruit cut
Um Ali

Lunch Menu

Minimum 15 guests

Menu 1: AED 35 per person

Cold dishes

Tuna Nicoise
Chicken Caesar salad
Carrot and raisin salad
Hummus Beiruti
Fattoush
Moutabel
Potato Harrah
Mixed Pickles & olives
Selection of lettuce and condiments with assorted dressings
Freshly baked International & Arabic bread rolls and loaves.

Selection of Sandwiches

Grilled vegetable sandwich
Cucumber and labneh in zaater croissant
Chicken mortadella sandwich with onion jam
Turkey ham and cranberry mayonnaise in whole wheat bread

Desserts

Chocolate pot de crème with chocolate sauce
Maple baked yoghurt
Mini chocolate Choux
Tres leche cake
Seasonal Slice fruits

Lunch Menu

Minimum 15 guests

Menu 2: AED 45 per person

Cold dishes

Hawaiian chicken salad
Glass noodle salad with and seafood
Penne pasta salad with black olives and sundried tomatoes
Hummus
Pumpkin Moutable
Greek salad
Mixed Pickles & olives
Selection of lettuce and condiments with assorted dressings
Freshly baked International & Arabic bread rolls and loaves.

Selection of Sandwiches

Mozzarella and grilled vegetables in pesto focaccia
Beetroot and labneh in white bread
Beef salami with pickled gherkins in rye bread.
Tuna and bell pepper in mini croissant

Desserts

Chocolate Opera
Red velvet cake with cheese frosting
Brownie cheesecake bite
Passion fruit meringue tart
Seasonal sliced fruits

Group Set Menu

with 2 (1V & 1NV) choices in each course - Maximum 15 guests
fixed menu without choices - 15 and above guest
with pre-selected options only.

3 course menu - AED 99

4 course menu - AED 119

5 course menu - AED 139

Appetizer Options

Smoked chicken with Green apple waldorf, walnuts and citrus mayo
Balsamic marinated cherry tomato, with baby mozzarella, arugula and pine nuts (v)
Dill cured Salmon gravlax with asparagus tips, sous vide egg, pesto hollandaise
Green apple and fennel salad with crumb fried goat cheese, honey mint vinaigrette (v)
Confed Chicken and Avocado salad with baby gem, quail eggs, English mustard
Beetroot & couscous salad with citrus dressing, fresh mandarin & crumbled feta (v)

Soup Options

Mushroom cappuccino, balsamic glaze
Green pesto minestrone, parmesan crostini

Sorbet Options

Mango passion
Lemon mint
Apple and anise
Watermelon and mint

Main Course Options

Mushroom & Spinach Stuffed chicken Breast with confit Potato & creamy mustard
Butternut squash risotto with aged feta, baby rocket & Balsamic (v)
Barbequed Lamb spareribs with confit tomato, Root vegetables and Lamb jus
Eggplant Parmigiana tian with romesco sauce, basil and melted mozzarella (v)
Grilled Angus Beef Medallion with foie gras, mushroom ragout and sweet potato puree
Spinach and ricotta ravioli with tomato sauce, parmesan shavings & basil oil (v)

Dessert Options

Black forest Textures
Banoffee (v)
Chocolate -caramel royale with vanilla ice cream
Trio of brigadero with chocolate flexi and mandarin gel (v)
Exotic fresh fruit savarin
Apple Napoleon with crème anglaise (v)