

Arabic Buffet Menu 1

Oriental Cold Mezzeh

Hummus, Moutable, Tabouleh, Fattoush, Warak Enab, Baba Ghanouj

Salads

Roasted Chicken Salad with Beans and Ranch Tomato Salsa Dressing

Chard Pineapple Sweet Corn Salad with Honey Lime Dressing

Dressing and Condiments

Mix Olives & Mix Pickles

Garlic Sauce, Tahina Sauce, Lemon Coriander

Mixed Lettuce, Rocca, Zaatar, Red Radish, Tomato, Cucumber

Sweet corn, Grated Carrot and Lemon Wedges

Assorted Bread Rolls Basket with Arabic Bread

Soup

Arabic Lentil Soup with Condiment

Chicken Vermicelli Soup with Diced Vegetables

Oriental Hot Mezzeh

Lamb Kebbeh

Baked Spinach Fatayer

Main Course

Arabic Mix Grill shish Taouk, lamb kofta, lamb kebab & lamb ayres

Grilled Marinated Fish Fillet with Lemon Buffet Saffron Sauce

Roasted Chicken with Oriental Rice

Kousa Bil Laban

Green Peas Stew with Tomato Sauce

Spicy Potato Garlic Coriander

White Rice

Dessert

Assorted Arabic Sweet

Awamat, Znond El Sit, Aish El Saraya

Almond Basbousa

Kunafa Pistachio

Upside-down Caramelize Dates Cake

Fresh Fruit Cut

Dessert in Glass

Saffron Mehalabya with Dried Fruit Compote

Hot Dessert

Umm Ali

AED 165 Net Per Person

Arabic Buffet Menu 2

Oriental Cold Mezzeh

Hummus, Moutable, Fattoush, Jarjerr Salad

Salads

Tomato Dill Leaves Salad

Apple Celery Salad with Walnuts & Honey Mustard Dressing

Dressing and Condiments

Mix Olives & Mix Pickles

Garlic Sauce, Tahina Sauce, Lemon Coriander

Mixed Lettuce, Rocca, Zaatar, Red Radish, Tomato, Cucumber

Sweet corn, Grated Carrot and Lemon Wedges

Assorted Bread Rolls Basket with Arabic Bread

Soup

Moroccan Vegetable Soup

Oriental Hot Mezzeh

Assorted Fatayer

Main Course

Arabic Mix Grill shish Taouk, lamb kofta, & lamb ayres

Grilled Fish Fillet with Hot Tahina Sauce & Pine nut

Chicken Molokhia

Baked Macaroni Pasta with Creamy Mushrooms Sauce

Vegetable Salona

Roasted Potato with Onion & Artichoke

Vermicelli Rice

White Rice

Dessert

Assorted Arabic Sweet

Awamat, Balah Sham, Madlouah

Kunafa BI Keshta

Chocolate Brownie Cake

Fresh Fruit Cut

Dessert in Glass

Rice Cinnamon Pudding

AED 145 Net Per Person

Arabic Buffet Menu 3

Oriental Cold Mezzeh

Hummus, Moutable, Fattoush

Salads

Grilled Chicken Salad with Cherry Tomatoes, Barely and Mustard Dressing

Dressing and Condiments

Mix Olives & Mix Pickles

Garlic Sauce, Tahina Sauce, Lemon Coriander

Mixed Lettuce, Rocca, Zaatar, Red Radish, Tomato, Cucumber

Sweet corn, Grated Carrot and Lemon Wedges

Assorted Bread Rolls Basket with Arabic Bread & Butter

Soup

Arabic Lentil Soup with Condiment

Oriental Hot Mezzeh

Cheese Roll

Main Course

Roasted Chicken with Potatoes and Garlic Lemon Sauce

Grilled Fish Fillet with Lemon Butter Herb Sauce

Green Beans Stew with Tomato Sauce

Baked Eggplant Moussaka with Parmesan Cheese

Baked Macaroni Pasta with Creamy Mushrooms Sauce

Roasted Beets and Onions

White Rice

Dessert

Coconut Basbousa

Custard Fruit Cake

Fresh Fruit Cut

Dessert in Glass

Oreo Kitkat Chocolate Mousse

AED 125 Net Per Person

Indian Buffet Menu 1

Salad

Baby Corn and Mushroom Salad
Beans and Capsicum Salad with Green Chilies
Sweet Corn Salad with Diced Pineapple & Coriander Leaves
Chicken Tikka Salad with Lemon Mint Dressing
Beetroots and Fruit Salad with Chopped Peanuts & Pomegranate Seed
Grilled Shrimp Salad with Asian Spices & Grapefruit

Selection of Raita

Vegetable Raita, Beetroot Raita & Boondi Raita
Selection of Mix Lettuce, Sliced onion, Achar & Papad

Selection of Chutney

Mango, Mint Yogurt & Tamarind Chutney

Shorba

Murgh Pudina Shorba

Starter

Achaari Paneer Tikka
Hara Bhara Kebab
Zaika Murgh Tikka
Kakori Kebab
Machli Amritsari

Main Course

Murgh E Chaman
Mutton Rogan Josh
Dakhani Prawns Curry
Pudhina Paneer
Dal Makhani
Bhindi Do Pyaaza
Vegetable Biryani
Jeera Pulao

Assorted Indian Breads

Naan/Roti/Paratha

Dessert

Kesar Rasmalai
Shahi Tukda
Chocolate Cardamom Cake
Masala Chai Crème Brulee
Fresh Fruit Salad

Hot Dessert

Gajar ka Halwa

Indian Buffet Menu 2

Salad

Aloo and Anaar Dana ki Chaat
Rajma Choley ka Salad
Sweet Corn Salad with Diced Pineapple & Coriander Leaves
Samosa and Papad ki Chaat
Dahi Bhalla

Selection of Raita

Vegetable Raita & Pomegranate Raita
Selection of Mix Lettuce, Sliced onion, Achar & Papad

Selection of Chutney

Mango, Mint Yogurt & Tamarind Chutney

Shorba

Mulligatawny

Starter

Vegetable Hara Bhara Kebab

Aloo Tikki

Murgh Malai Tikka

Mutton Seekh Kebab

Main Course

Tawa Machli Masala

Murgh Makhani

Kadhai Vegetable

Mushroom Methi Mutter

Dal Lasooni

Vegetable Biryani

White Rice

Assorted Indian Breads

Naan/Roti/Paratha

Dessert

Shahi Tukda

Mix Fruit Sponge Cake

Mango Cream Brule

Fresh Fruit Salad

Desserts

Gulab Jamun

AED 145 Net Per Person

Indian Buffet Menu 3

Salad

Kuchumber Salad
Marinated Chicken Salad with Lemon Mint Dressing
Samosa and Papad ki Chaat

Selection of Raita

Vegetable Raita & Pomegranate Raita
Selection of Mix Lettuce, Sliced onion, Achar & Papad

Selection of Chutney

Mango, Mint Yogurt & Tamarind Chutney

Shorba

Tomato Dhania Shorba

Starter

Aloo Tikki
Punjabi Vegetable Samosa
Zafrani Tandoori Chicken

Main Course

Murgh Bemisaal
Goan Fish Curry
Ghunchao Bahar
Khatti Bhindi
Dal Lasooni
Vegetable Biryani
White Rice

Assorted Indian Breads

Naan/Roti/Paratha

Dessert

Banana Caramel Cake
Badam Kheer
Fresh Fruit Salad

AED 125 Net Per Person

International Buffet Menu 1

Salad

Hummus

Warak Enab

Mixed Vegetable Salad with Radish & Sweet Corn

Grilled Marinated Shrimp, Squid Salad with Fennel & Lemon Orange Dressing

Charred Smoked Chicken Salad with Grilled Pineapple Salsa & Ranch Sauce

Thai Papaya Salad with Crispy Peanuts Seasonal Garden Salad

Mixed lettuce, Greeted Carrots, Steamed Broccoli & Sweet Corn

Pickles (Black olives & Green olives)

Dressing (Balsamic Vinegar, Vinaigrette, Thousand Island sauce)

Assorted Bread Rolls Basket with Arabic Bread & Butter

Soup

Cream of Wild Mushroom soup with Truffle Oil

Hot Starter

Vegetable Spring Rolls with Sweet Chili Sauce

Steamed Chicken Siew Mai with Dipping Sauce

Main Course

Slow – Cooked Lamb Casserole with Mixed Vegetables

Pan-Fried Fish Fillet with Butter Lemon Capers Sauce

Chicken Makhani Butter Masala

Hara Moong Dal Tarka

Potato Stew with Tomato Sauce

Baked Pasta with Shrimp, Sundried Tomato, Spinach & Mozzarella Cheese

Roasted Seasonal Vegetables with Fresh Herbs

Grilled Potatoes with Garlic & Bell Pepper

White Rice

Dessert

Coffee Walnut Sponge Cake

Mango Custard Profiteroles

Coconut Leche Flan

Fresh Cut Fruits

Dessert in Glass

Dark Chocolate Mousse

Hot Dessert

Peach Blueberry Cobbler with Vanilla Sauce

AED 165 Net Per Person

International Buffet Menu 2

Salad

Hummus / Moutable
Warak Enab
New Orleans Caesar Salad with Grilled Sausages
Potato Salad with Garlic Mayonnaise
Grilled Marinated Fish Salad with Garlic Coriander Sweet Chili Sauce
Seasonal Garden Salad
Mixed lettuce, Greeted Carrots, Steamed Broccoli & Sweet Corn
Pickles (Black olives & Green olives)
Dressing (Balsamic Vinegar, Vinaigrette, Thousand Island sauce)
Assorted Bread Rolls Basket with Arabic Bread & Butter

Soup

Minestrone Soup

Hot Starter

Mexican Vegetable Pizza

Main Course

Roasted Garlic Chicken Drumstick with Vegetables
Hungary Beef Goulash
Fish Curry with Lemongrass Flavored & Coconut Milk
Dal Miloni
Eggplant Chickpeas Stew with Tomato Sauce
Spaghetti Pasta with Beef Meatball & Cherry Tomatoes
Buttered Seasonal Vegetable with Artichoke
Toasted Parsley Garlic Potatoes
White Rice

Dessert

Mix Fruit Sponge Cake
Traditional Chocolate Pudding
Fresh Cut Fruits

Dessert in Glass

Pear Trifle

Hot Dessert

Umm Ali

AED 145 Net Per Person

International Buffet Menu 3

Salad

Hummus Beiruti
Fattoush Salad with Pomegranate Molasses
Classic Potato Salad with Green Peas & Cheesy Mayo
Grilled Chicken Salad with Apple, Mint Leaves & Creamy Garlic Dressing
Seasonal Garden Salad
Mixed lettuce, Greeted Carrots, Steamed Broccoli & Sweet Corn
Pickles (Black olives & Green olives)
Dressing (Balsamic Vinegar, Vinaigrette, Thousand Island sauce)
Assorted Bread Rolls Basket with Arabic Bread & Butter

Soup

Barley Vegetable Soup

Hot Starter

Breaded Garlic Herbs Chicken Finger with Relish Mustard Dipping Sauce

Main Course

Chicken Enchiladas
Goan Fish Curry with Tamarind Flavors and Coconut Milk
Dal Lasooni
Pasta with Mushroom Alfredo Sauce
Sautéed Seasonal Vegetable with Sundried Tomatoes
Roasted Potato Wedges with Onion
White Rice

Dessert

Mango Mousse Cake
Cherry Crumbled Tart
Chocolate Crème Brulee
Fresh Cut Fruits

AED 125 Net Per Person