

INTERNATIONAL BUFFET OPTION A

COLD STARTERS

Hummus (V)

Smooth purée of boiled chickpeas and tahini

Beetroot Mutabal (V)

Roasted and smoked eggplant dip with labneh and beetroot

Tabouleh (V)

Salad of chopped parsley, tomatoes, mint and bulgur

Fattoush (V)

Tomato and cucumber salad tossed with crisp Arabic bread, pomegranate and sumac

Orzo with Baked Vegetables (V)

Orzo pasta with Mediterranean vegetables in basil pesto

Spicy Chicken Salad

Mango, cucumbers, arugulas and peppers with chili lime dressing

Root Vegetable and Goat Cheese (V)(D)

Roasted carrots, parsnips and beetroots with crumbled goat cheese and balsamic vinaigrette

Garden Salad (V)

Selection of fresh mixed greens

Garden lettuce, cucumbers, tomatoes, bell peppers, carrots, olives, sunflower seeds, croutons, honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil and balsamic vinegar

HOT STARTERS

Cheese Sambousek (D)

Golden fried pastry filled with akawi cheese

Chicken Satay

With lemongrass and soy sauce marinade

BAKERY

Freshly Baked Breads (V)(N)

Selection of baked rolls and Arabic breads with butter

SOUP

Roasted Tomato Soup (V)

Slow cooked tomatoes with basil and fresh chives

MAIN COURSES

Vegetable Biryani (D)(N)

Vegetables, layered with biryani rice topped with crispy onions and roasted nuts

Beef Lasagna (D)

Beef ragout layered with pasta sheets, cheese sauce and basil

Seared Fish (D)

Fish fillets served with capers and lemon butter

Butter Chicken (D)

Chicken tikka in rich tomato gravy with cream and butter

THAI GREEN VEGETABLE CURRY (V)

Fresh vegetables steamed and tossed in butter and herbs

Roast Potato (V)

New potatoes roasted with extra virgin olive oil, rosemary and thyme

Jasmine Rice (V)

Steamed Jasmine rice

DESSERTS

Apple Crumble (D)

Roasted apples baked with spices and crunchy crumble

Black Forest (D)

Dark rich chocolate sponge layered with cherry compote, chocolate mousse and vanilla cream

Crème Brûlée (N)

Vanilla, milk and cream pudding with caramelized sugar

Sago Pudding

Sago pearls cooked with coconut milk and mango purée

Strawberry Cheesecake (D)

Cream cheese baked with graham crackers and strawberries

Fresh Fruits (V)

Selection of cubed seasonal fruits

(D) Dairy (N) Nuts (V) Vegetarian

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INTERNATIONAL BUFFET OPTION B

COLD STARTERS

Fatteh Batenjen (V)

Roasted eggplants with tahini sauce, pine nuts, olive oil and parsley

Tabouleh (V)

Salad of chopped parsley, tomatoes, mint and bulgur

Fattoush (V)

Tomato and cucumber salad tossed with crisp Arabic bread, pomegranate and sumac

Baba Ghanouj (V)

Roasted and smoked eggplants dip

Hummus (V)

Smooth purée of boiled chickpeas and tahini

Quinoa and Bean Salad (V)

Marinated tomatoes and pumpkins with lemon herb vinaigrette

Roasted Chicken Salad

Pulled chicken with Asian dressing, cucumbers, tomatoes and fresh coriander

Chickpea Salad (V)

Sweetcorn, red onions, feta cheese and herb vinaigrette

Tomato Mozzarella Caprese (V)(N)

Traditional Italian tomatoes and buffalo mozzarella with basil pesto

Waldorf Salad (V)

Classic apple salad with celery, walnut and creamy dressing

Garden Salad (V)

Selection of fresh mixed greens

Garden lettuce, cucumbers, tomatoes, bell peppers, carrots, olives, sunflower seeds, croutons, honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil and balsamic vinegar

HOT STARTERS

Falafel (V)

Savory round of ground chickpeas, spices and herbs fried until crispy

Chicken Spring Rolls

Crispy fried pastry filled with Asian vegetables and chicken

Vegetable Samosa (V)

Tender pastry filled with potatoes, vegetables and Indian spices

BAKERY

Freshly Baked Breads (V)(N)

Selection of baked rolls and Arabic breads with butter

SOUP

Harira Soup (V)

Lentil, vegetable, lamb and harissa

MAIN COURSES

Shish Taouk Kebab (D)

Barbequed chicken breasts scented with cardamom, Arabic chili paste and tomatoes

Chicken Biryani (N)(D)

Marinated chicken, layered with biryani rice topped with crispy onions and roasted nuts

Roast Beef (D)

With roasted baby vegetables, horseradishes, mashed potatoes and thyme jus

Roasted Salmon Steak

Fillet of salmon with ratatouille and fine herbs

Paneer Tikka Masala (V)(D)(N)

Marinated grilled paneer cheese cooked in spicy gravy

Fusilli Pomodoro (V)

Pasta with tomato sauce, olives and parmesan cheese

Potato Gratin (V)(D)

Thinly sliced potatoes baked and layered with cream, garlic and Gruyère cheese

Wok Tossed Vegetables (V)

Fresh vegetables tossed with soy, garlic and sesame seeds

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DESSERTS

Sticky Date Pudding (D)
Moist baked date sponge

Carrot Cake (N)(D)
Moist walnut carrot sponge with cream cheese frosting

Chocolate Dream Cake (D)
Chocolate sponge and mousse layered with dark chocolate ganache

Pineapple Pavlova (D)
Baked meringue filled with pineapple compote and topped with vanilla chantilly

Coffee Tiramisu (D)
Ladyfingers soaked with espresso and topped with mascarpone

Qatayef Asafiri (D)
Sweet pancake filled with qashta cream

Mouhalabia (N)(D)
Rose flavoured milk pudding topped with roasted nuts

Fresh Fruits (V)(D)
Selection of cubed seasonal fruits

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INTERNATIONAL BUFFET OPTION C

COLD STARTERS

Tabouleh (V)

Salad of chopped parsley, tomatoes, mint and bulgur

Spicy Crab and Corn Salad

Lump crabs, avocados, sweet corn and Belgian mayo

Fattoush (V)

Tomato and cucumber salad tossed with crisp Arabic bread, pomegranate and sumac

Mutabel (V)(D)

Roasted and smoked eggplant dip with yoghurt

Hummus (V)

Smooth purée of boiled chickpeas and tahini

Marinated Beetroot Salad (V)(D)

Citrus scented cubed beetroot with cream cheese, roasted walnuts and arugula

Roasted Chicken Salad

Pulled chicken with Asian dressing, cucumbers, tomatoes and fresh coriander

Chickpea Salad (V)

Sweetcorn, red onions, feta cheese and herb vinaigrette

Tomato Bocconcini Salad (V)(N)

Traditional Italian tomatoes and baby mozzarella with basil pesto

Thai Prawn Salad (V)

Poached shrimps with tangy Thai dressing and winter vegetables

Warak Enab (V)

Grape leaf stuffed with rice, mint, parsley, tomatoes and green onions

Aloo Chana Chaat (V)

Potatoes, chickpeas, cucumbers, onions and tomatoes tossed with mint and tamarind dressing

Apple and Endive Salad

Endive lettuce and pink lady apples tossed with creamy herb dressing, English stilton and roasted walnuts

Garden Salad (V)

Selection of fresh mixed greens

Garden lettuce, cucumbers, tomatoes, bell peppers, carrots, olives, sunflower seeds, croutons, honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil and balsamic vinegar

Assorted Cold Cuts Platter

Chicken lyoner, paprika lyoner, beef mortadella and beef lyoner served with pickled onions, gherkins and grain mustard

HOT STARTERS

Spinach Fatayer (V)

Golden fried pastry filled with spinach, sumac and onions

Chicken Tikka (D)

Marinated chicken with yoghurt, chilies and cumin

Chicken Samosa (V)

Tender pastry filled with minced chicken and Indian spices

BAKERY

Freshly Baked Breads (V)(N)

Selection of baked rolls and Arabic breads with butter

SOUP

Mushroom Soup (V)

Cream of wild mushrooms with truffle oil and chives

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MAIN COURSES

Arabic Mixed Grill
Shish Taouk and Kofta Kebab

Butter Chicken (N)(D)
Barbeque chicken tikka cooked in rich tomato and cashew nut gravy scented with green cardamom and chilies

Roast Beef
Sautéed mushrooms, roast potatoes and garlic jus

Pan Seared Sea Bass
Roasted peppers and sofrito

Chicken And Egg Fried Rice
Rice tossed with soy, ginger and spring onions

Garlic Sautéed Prawns
Sautéed prawns with baby zucchinis and tomatoes cooked in parsley and garlic butter

Dal Makhani (V)
Black lentils simmered with chilies, cream and butter

Kung Pao Chicken (V)
Chicken tossed with soy, gingers, red chilies and cashew nuts

Cauliflower and Broccoli Gratin (V)
Baked broccoli and cauliflower gratin with cheese and breadcrumbs

LIVE STATIONS

Pasta Station
Selection of pasta and sauces cooked live and served in a parmesan wheel with condiments and accompaniments

Ice Cream Station
Your choice of 3 ice creams and waffle cones
Served with various toppings – sprinkles, cookie crumbles, chocolate chips, candied nuts and
Selection of sauces – chocolate, toffee, raspberry and vanilla

DESSERTS

Apple and Cinnamon Crumble
Baked apple gratin with cinnamon

Carrot Cake
Moist walnut carrot sponge with cream cheese frosting

Chocolate Dream Cake
Chocolate sponge and mousse layered with dark chocolate ganache

Pineapple Pavlova
Baked meringue filled with pineapple compote and topped with vanilla Chantilly

Red Velvet Cake
Red velvet sponge with walnut and cream cheese frosting

Passion Fruit Profiterole
Choux pastry filled with passion fruit curd and white chocolate

Walnut Brownie
Sticky brownie with walnuts and cocoa

Coffee Tiramisu
Ladyfingers soaked with espresso and topped with mascarpone

Mouhalabia (N)
Rose flavored milk pudding topped with roasted nuts

Fresh Fruits (V)
Selection of cubed seasonal fruits

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