



  
**BANQUET  
MENU**

Select or highlight the item(s) to tailor your own menu selections:

**BREAKFAST - BUFFET BREAKFASTS**

**Arabic Continental** AED 75.00 Per Person

Display of Sliced and Whole Fruits

Halloumi Cheese, Labneh Balls, Feta Cheese Hummus, Fresh cut Tomato and Cucumber slices

Foul Medammes with Traditional Accompaniments

Selection of Manakeesh, and Arabic Breads

Freshly Squeezed Orange, Mango, Fresh Laban and Pomegranate Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Continental 1** AED 75.00 Per Person

Display of Sliced and Whole Fruits

Assorted Breakfast Pastries

Selection of Fruit Danish, Muffins, Croissants, Breakfast Breads

Freshly Squeezed Orange, Mango and Pineapple Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Continental 2** AED 85.00 Per Person

Display of Sliced and Whole Fruits

Plain and Fruit Yogurts and Granola Parfaits with Berries, Sultanas and Nuts

Assorted Breakfast Pastries: Danish, Muffins, Croissants, Breakfast Breads, Bagels

Cream Cheese, Fruit Preserves and Butter

Freshly Squeezed Orange, Grapefruit and Watermelon Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Continental 3** AED 95.00 Per Person

Chef's Selection of Fresh Fruit Smoothies

Individual Flavored Yogurts and Cereals

Plain, Chocolate & Almond Croissants, Bagels

Cream Cheese, Butter, Honey and Fruit Preserves

House Smoked Salmon with Traditional Condiments, Lemon, Cucumber, Capers, Sour Cream and Red Onions

Cheese Display with Dried Fruit and French Baguette

Breakfast Sandwiches – Warm English muffin, chive scrambled eggs, aged cheddar cheese

Freshly Squeezed Orange, Mango and Grapefruit Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Hot Breakfast Menu 1**      AED 95.00 Per Person

Display of Sliced and Whole Fruits

Individual Plain and Flavored Yogurts

Fruit Danish, Selection of Muffins and Croissants, Breakfast Breads

An Assortment of Cereals, Dried Fruits and Bircher Muesli

Whole, Low Fat and Skim Milk

Scrambled Eggs with Chives

Herb Roasted Potatoes, Grilled Pesto Tomatoes, Sautéed Button Mushrooms

Turkey Sausage, Beef Bacon

Freshly Squeezed Orange, Mango and Grapefruit Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Hot Breakfast Menu 2**      AED 115.00 Per Person

Display of Sliced and Whole Fruits

Individual Plain and Flavored Yogurts

Fruit Danish, Selection of Muffins and Croissants, Breakfast Breads, Bagels

Cream Cheese, Butter and Fruit Preserves

Scrambled Eggs, Traditional Eggs Benedict

Caramelized Onion, Totatoes, Grilled Pesto Tomatoes

Turkey Sausage, Beef Bacon

Baked Beans

Freshly Squeezed Orange, Mango and Guava Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Arabic Hot Breakfast**      AED 95.00 Per Person

Cold Mezze: Hummus, Moutabel, Babaghanouj, Zaatar Labneh, Halloumi Cheese, Sliced Tomatoes & Cucumbers, Pickles and Marinated Olives

Hot Mezze: Akawi Cheese Sambousek, Meat Sambousek, Kebbeh

Hot Buffet: Foul Medammas with Traditional Accompaniments

Falafel, Hard Boiled Eggs, Shaksouka

Breakfast Manakheesh, Traditional Arabic Bread, Arabic Coffee Cart, Kunafa with Cheese

Freshly Squeezed Orange, Mango and Guava Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**BREAKFAST - PLATED BREAKFASTS**

**Menu 1**      AED 75.00 Per Person

Scottish Smoked Salmon, Cream Cheese, Capers, Shaved Red Onion, Toasted Bagel

Homemade Granola, and Seasonal Berry Yogurt Parfait

Basket of Freshly Baked Breakfast Pastries, Butter, Fruit Preserves

Platter of Carved Seasonal Fresh Fruits

Freshly Squeezed Orange, Mango and Guava Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**Menu 2**      AED 85.00 Per Person

Honey Yogurt Parfait, Homemade Granola and Seasonal Berries

Country Scrambled Eggs with Fine Herbs

Platter of Carved Seasonal Fresh Fruits

Freshly Squeezed Orange, Mango and Guava Juice

Turkey Sausage, Grilled Tomato, Caramelized Onion Potatoes

Freshly Brewed Davidoff Coffee and Premium Teas

Basket of Freshly Baked Breakfast Pastries, Butter, Fruit Preserves

**Menu 3** AED 90.00 Per Person

Lifestyle Yoghurt Fresh Berry Smoothie

Platter of Carved Seasonal Fresh Fruits

Traditional Eggs Benedict on English Muffin, Turkey Bacon, Asparagus Tips, Hollandaise Sauce, Caramelized Onion Potatoes

Freshly Squeezed Orange, Mango and Guava Juice

Freshly Brewed Davidoff Coffee and Premium Teas

Basket of Freshly Baked Breakfast Pastries, Butter, Fruit Preserves

**Arabic Plated Menu** AED 85.00 Per Person  
Dates and Dry Fruits

Selection of Hummus, Labneh, Feta Cheese, Olives, Cucumber and Tomato

Shakshouka, Falafel, Grilled Halloumi, Foul Medammes

Basket of Arabic Bread and Manakheesh  
Platter of Carved Seasonal Fresh Fruits

Freshly Squeezed Orange, Mango, Laban and Pomegranate Juice

Freshly Brewed Davidoff Coffee and Premium Teas

**BREAKS - THEMED BREAKS**

All Themed breaks are based on 30 minutes of service.

**Dates & Coffee** AED 100.00 Per Person  
A selection of Medjool, Khidri and Tunisian Dates stuffed with Dried Fruits, Nuts and Marzipan, dipped in Milk and Dark Chocolate

Date Squares, Date Cookies, Date Lollipops, Date Cakes, Maamool  
Sparkling Date Juice

Turkish coffee, Espresso and Tchaba Teas

**The Chocolate Gallery Break** AED 160.00 Per Person

A selection of branded chocolates from the Chocolate Gallery

Chocolate gallery specialty cakes to include Royale Chocolate Cake, Chocolate Cheesecake, The Chocolate Emotion Cake, Trinitario

Chocolate Gallery Signature Hot and Cold Chocolate Beverages

Chocolate Fountain Display

Rich Belgium Chocolate

Seasonal Diced Fruits, Madeleines, Meringues, Brownies, Chocolate Chip Cookies, Sables, Marshmallows

**The Energizer**      AED 85.00 Per Person  
Assorted Fresh Fruits and Vegetables Juice

Vegetable Crudités, Vegetarian Finger Sandwiches, Cubed Fresh Fruits

Crispy Vegetable Chips, Granola Bars, Date Bars, Power Bars  
Firefly Energy Drinks

Dried Fruits and Nuts

## **LUNCH - BUFFET LUNCHES**

**Light Lunch Menu 1** AED 115.00 Per Person

Selection of Salads: Tuna Nicoise, Greek Salad, Fattoush, Farfalle and Smoked Chicken, Beetroot Moutabel, Octopus and Potato Salad, Assorted Olives and Pickles

Hot Mezze: Cheese Sambousek, Meat Sambousek, Kebbeh, Spinach Fatayer

Selection of Sandwich Wraps: Chipotle Chicken, Lamb Gyros, Mediterranean Vegetable, Smoked Salmon  
Miniature Pizzetta: Margharita, Mushroom, Grilled Vegetable & Goat's Cheese

Desserts: Fresh Fruit Tartlets, Lychee Pannacotta – fresh fruits, Milk Chocolate Mousse, House Made Cookies, Carved Seasonal Fruits

**Light Lunch Menu 2** AED 125.00 Per Person

Selection of Salads: Smoked Salmon with condiments, Caesar Salad, Hummus, Calamari Salad, Thai Beef Salad, Mohmmara, Assorted Olives and Pickles

Hot Mezze: Shrimp & Calamari Fritto Misto, Vegetable Spring Rolls, Lemon Chicken wings

Satay Station: Beef, Chicken and Lamb Satay, Peanut Dipping Sauce  
Selection of Savory Pies: Beef & Mushroom, Fish Pie; Chicken Pot Pie

Desserts: Fresh Fruit Tartlets  
Crème Brulee, Strawberry Cheesecake Puree, Cassis Cream, Assorted House Made Cookies, Carved Seasonal Fruits

**Light Lunch - Arabic Menu**      AED 150.00 Per Person

Cold Mezze: Hummus, Moutabel, Zaatar Labneh, Babaghanouj, Tabbouleh, Fattoush, Wara Enab, Tahina, Assorted Olives and Arabic Pickles

Hot Mezze: Cheese Sambousek, Meat Sambousek, Kebbeh, Spinach Fatayer

Soup: Arabic Lentil Soup

Chicken Shawarma Station: Chicken shawarma, tomato, tahina, pickled cucumber, harissa, tomeya, shredded greens, mini pita

Hot Items: Grilled Hammour Fillet, Lemon Butter, Shish Kebab, Kofta, Grilled Lamb chops, Stewed okra and tomatoes, Oriental Rice

Desserts: Carved Seasonal Fruits, Halvat Bin Jaban, Basboossa, Kataef, Konafa with Cream, Mafouka, Nabilyasa Roll, Baklava, Assorted Dates

**Light Lunch - International Menu**      AED 170.00 Per Person

Cold Items: Selection of Maki & Nigiri Sushi, Soya Sauce, Pickled Ginger, Wasabi; Smoked Salmon Crostinis, Dill Crème Fraiche, Fried Capers; Spicy Thai Beef Salad, Tandoori Chicken Salad; Watermelon, Cantaloupe & Feta, Herb Vinaigrette; Asparagus, Chopped Egg, Vinaigrette; Garden Greens, Assorted Dressings

Soups: Tom Yum Goong, Tomato Fennel

Hot Items: Chicken Byriani; Cucumber Raita; Popadums, Paneer Butter Masala; Mussaman; Beef Curry; Bakmi Goren; , Arabic Mix Grill Meat; Thai Shrimp Fried Rice; Steamed Jasmine Rice

Desserts: Chocolate Truffle Cake; Philadelphia Cheese Cake with Seasonal Fruits; Orange Sable; Alpaco Chocolate Gelee; White Chocolate Lemon Ganache; Frozen Marshmallow; Mint Meringue; Passion Fruit Panacotta

## LUNCH - PLATED LUNCHES

**Menu 1** AED 165.00 Per Person  
Classic Caesar Salad, Parmesan Tuile

Grilled Fillet of Sea Bass, Braised Vine Tomato, Kalamata Olives, Fine Beans  
Warm Crisp Golden Apple Tart, Caramel Sauce, Bourbon Vanilla Ice Cream

**Menu 2** AED 165.00 Per Person  
Tasting of Arabic Cold Mezzeh, A Modern Presentation

Oriental Mixed Grill, Kofta, Shish Taouk, Shish Kebab, Cinnamon Rice, Harissa  
Philadelphia Cheese Cake with Seasonal Fruits

**Menu 3** AED 195.00 Per Person  
Fresh Mozzarella & Vine Tomato Salad, Basil Pesto, Balsamic Gastrique

Seared King Scallops, White Bean and Smoked Duck Cassoulet, Mushroom Jus  
Brownie Cake, Banana Mousse, Chocolate Cremeux, Chocolate Soil

**Menu 4** AED 195.01 Per Person  
Salad of Shrimps and Hearts of Palm, Mango Vinaigrette

Grilled Beef Tenderloin, Potato Havarti Gratin, Asparagus, Béarnaise  
"Moelleux" Jivara Chocolate Tart, Roasted Pineapple, Vanilla Ice Cream

## RECEPTION - DISPLAYS AND HORS D'OEUVRES

10% Service Charge and 6% Tourism fee

\*Minimum order 150 people\*

Based on 8 pcs per person

**Menu 1** AED 85.00 Per Person

Cold Canapés:

Whipped Brie Cheese, Celery, Grape Jelly & Walnut; Smoked Salmon on Parmesan Shortbread, Dill & Horseradish Cream; Beef Carpaccio with Pommery Mustard and Parmesan Brittle;

Prawn Cocktail, Marie Rose, Grated Egg

Hot Canapés:

Singapore Style Coriander Spiced Beef Satay; Masala Chicken Satay with Panang Curry; Vegetable Spring Rolls with Sweet Chili Sauce; Goat Cheese & Roasted Capsicum Quiche; Atlantic Lobster Tarts

**Menu 2** AED 95.00 Per Person

Cold Canapés:

Caprese Salad Cones, Balsamic Syrup

Prawn Cocktail, Marie Rose, Grated Egg

Foie Gras Mousse, Apple Butter, Toasted Brioche

Albacore Tuna Tartar with Watermelon  
Beef Carpaccio with Pommery Mustard and Parmesan Brittle  
Hot Canapés:  
Pepper Crusted Beef & Capsicum Kebab  
Tandoori Chicken, Cucumber, Lime Yogurt  
Mutton Samosa, Mango Chutney  
Miniature Chicken Shawarma  
Vegetable Spring Rolls with Sweet Chili Sauce  
Mini Paneer Tikka, Mint Chutney

**Menu 3**    AED 115.00 Per Person

Cold Canapés:  
Smoked Duck with Mango Relish on Crostini  
Foie Gras Mousse, Apple Butter, Toasted Brioche  
Albacore Tuna Tartar with Watermelon  
Whipped Brie Cheese, Celery, Grape Jelly & Walnut  
Smoked Salmon on Parmesan Shortbread, Dill & Horseradish Cream  
Beef Carpaccio with Pommery Mustard and Parmesan Brittle  
Hot Canapés:  
Singapore Style Coriander Spiced Beef Satay  
Masala Chicken Satay with Panang Curry  
Mini Paneer Tikka, Mint Chutney  
English Fish & Chips with Tartar Sauce  
Vegetable Spring Rolls with Sweet Chili Sauce  
Goats Cheese & Roasted Capsicum Quiche  
Blue crab cake, chipotle aioli

**Menu 4**    AED 125.00 Per Person

Cold Canapés:  
Caprese Salad Cones, Balsamic Syrup  
Smoked Duck with Mango Relish on Crostini  
Foie Gras Mousse, Apple Butter, Toasted Brioche  
Tempura Crab Spider Roll, Chili Mayo  
Prawn Cocktail, Marie Rose, Grated Egg  
Whipped Brie Cheese, Celery, Grape Jelly & Walnut  
Albacore Tuna Tartar with Watermelon  
Hot Canapés:  
Angus Steak & Mustard Forks  
English Fish & Chips with Tartar Sauce  
Pepper Crusted Beef & Capsicum Kebab  
Tandoori Chicken, Cucumber, Lime Yogurt  
Mini Paneer Tikka, Mint Chutney  
Vegetable Spring Rolls with Sweet Chili Sauce  
Black Olive & Sundried Tomato Tart  
Blue crab cake, chipotle aioli  
Miniature Chicken Shawarma

**Heavy Canape Menu 1**    AED 120.00 Per Person

Cold Canapés:  
Whipped Brie Cheese, Celery, Grape Jelly & Walnut  
Smoked Salmon on Parmesan Shortbread, Dill & Horseradish Cream  
Beef Carpaccio with Pommery Mustard and Parmesan Brittle  
Prawn Cocktail, Marie Rose, Grated Egg

Hot Canapés:  
Singapore Style Coriander Spiced Beef Satay  
Masala Chicken Satay with Panang Curry  
Vegetable Spring Rolls with Sweet Chili Sauce  
Goats Cheese & Roasted Capsicum Quiche  
Atlantic Lobster Tarts

Sweets:

Chocolate Filled Passion Cones  
Vanilla Éclairs  
Mango Mousse Dome  
Assorted Macaroons

☐ **Heavy Canape Menu 2**      AED 130.00 Per Person

Mixed Deluxe Nuts, Raw Vegetables & Dips

Cold Canapés:

Caprese Salad Cones, Balsamic Syrup  
Prawn Cocktail, Marie Rose, Grated Egg  
Foie Gras Mousse, Apple Butter, Toasted Brioche  
Albacore Tuna Tartar with Watermelon  
Beef Carpaccio with Pommery Mustard and Parmesan Brittle

Hot Canapés:

Pepper Crusted Beef & Capsicum Kebab  
Tandoori Chicken, Cucumber, Lime Yogurt  
Mutton Samosa, Mango Chutney  
Miniature Chicken Shawarma  
Vegetable Spring Rolls with Sweet Chili Sauce  
Mini Paneer Tikka, Mint Chutney

Sweets:

Pliable Chocolate Ganache, Passion Fruit Curd  
Mango Mousse Dome  
Mini Cheese Cake  
Assorted Macaroons

☐ **Heavy Canape Menu 3**      AED 160.00 Per Person

Mixed Deluxe Nuts, Raw Vegetables & Dips

Cold Canapés:

Smoked Duck with Mango Relish on Crostini  
Foie Gras Mousse, Apple Butter, Toasted Brioche  
Albacore Tuna Tartar with Watermelon  
Whipped Brie Cheese, Celery, Grape Jelly & Walnut  
Smoked Salmon on Parmesan Shortbread, Dill & Horseradish Cream  
Beef Carpaccio with Pommery Mustard and Parmesan Brittle  
Chilled Gazpacho Shooters, Almond Basil Pesto

Hot Canapés:

Singapore Style Coriander Spiced Beef Satay  
Masala Chicken Satay with Panang Curry  
Mini Paneer Tikka, Mint Chutney  
English Fish & Chips with Tartar Sauce  
Vegetable Spring Rolls with Sweet Chili Sauce  
Goats Cheese & Roasted Capsicum Quiche  
Blue crab cake, chipotle aioli  
Mini Shawarma Station:  
Chicken Shawarma made to order  
Thin Pita Bread, Garlic, Tahina Sauce, Cucumbers  
Chopped Lettuce, Tomatoes, Onion Salad & Pickled Vegetables

Sweets:

Raspberry Mousse - Mixed Berry & Hibiscus Jelly  
Passion Fruit Meringue Tart  
Mini Macae Crunchy Chocolate Profiteroles  
Assorted Macaroons

**Heavy Canape Menu 4**      AED 175.00 Per Person  
Mixed Deluxe Nuts, Raw Vegetables & Dips

**Cold Canapés:**

Caprese Salad Cones, Balsamic Syrup  
Smoked Duck with Mango Relish on Crostini  
Foie Gras Mousse, Apple Butter, Toasted Brioche  
Tempura Crab Spider Roll, Chili Mayo  
Prawn Cocktail, Marie Rose, Grated Egg  
Whipped Brie Cheese, Celery, Grape Jelly & Walnut  
Chilled Gazpacho Shooters, Almond Basil Pesto

**Hot Canapés:**

Angus Steak & Mustard Forks  
English Fish & Chips with Tartar Sauce  
Pepper Crusted Beef & Capsicum Kebab  
Tandoori Chicken, Cucumber, Lime Yogurt  
Mini Paneer Tikka, Mint Chutney  
Vegetable Spring Rolls with Sweet Chili Sauce  
Black Olive & Sundried Tomato Tart  
Blue crab cake, chipotle aioli

**Mini Burger Grill Station:**

Flame Grilled Hoemade Mini Burgers  
Traditional Sides and Garnishes to include:  
Tomato, Cheese, Onion, Pickle & Condiments

**Mini Shawarma Station:**

Chicken Shawarma made to order  
Thin Pita Bread, Garlic, Tahina Sauce, Cucumbers  
Chopped Lettuce, Tomatoes, Onion Salad & Pickled Vegetables

**Sweets:**

Mini Macae Crunchy Chocolate Profiteroles, Vanilla Éclairs  
Cassiss & White Chocolate Bon Bon, Manjari Chocolate Truffle Tarts, Coconut Tapioca with Whipped Basil Jelly,  
Assorted Macaroons

## **RECEPTION - CHEF ATTENDED STATIONS**

A Chef will be present for an Action Station with a minimum guarantee of 50 people.

**Salad Station**      AED 20.00 Per Person

Caesar and Mixed Green Salad Station  
Fresh Romaine Heart Lettuce, Mixed Greens, Seasoned to Order

**Choice of Toppings:**

Pinenuts, Cherry Tomatoes, Roasted Mushrooms, Roasted Garlic, Cucumbers, Olives, Parmesan cheese, Croutons,  
Balsamic Vinaigrette and Caesar Dressing

**Soup Station**      AED 25.00 Per Person

Wild Mushroom Risotto Station  
Button, Cepes, Morel & Oyster Mushroom, sautéed with Garlic, Shallots, Clipped Herbs, finished with Aged Parmesan  
Cheese

**Pasta Station**      AED 25.00 Per Person

Penne Pasta, Orzo, Spaghetti  
Chipotle Marinara, Blue Cheese Cream, Olive Oil & Basil Pesto



Accompanied by Cherry Tomatoes, Baby Spinach, Green Peas, Olives, Fresh Basil, Roasted Garlic, Grilled Mediterranean Vegetables,  
Toasted Pinenuts, Chicken and Shaved Parmesan

**Sushi Station** AED 90.00 Per person  
Assortment of Traditional Sushi, Maki Roll and Nigiri  
Wasabi, Pickled Ginger and Soya Sauce  
(6) Pieces per Person

**Shawarma Station** Per Person  
Chicken or Veal Shawarma made to order  
Traditional Sides and Garnishes to include: Thin Pita Bread, Tzatziki, Tahini Sauce, Cucumbers, Chopped Lettuce,  
Tomatoes, Onion Salad & Pickled Vegetables

**Seafood Bouillabaisse Station** AED 50.00 Per Person  
Jumbo Shrimp, Scallops, Calamari, Salmon, Mussels  
Sea Bass & Red Snapper, with Fennel, Onions, Garlic, Tomato, Herbs and Saffron  
French Loaf Croutons & Rouille

**The Bombay Station** AED 35.00 Per Person  
Tandoori Chicken, Seekh Kebab  
Assorted Samosas, Dhal Makhani  
Steamed Saffron Rice, Cucumber Raita, Fried Pappadams  
Mango & Mint Chutney

**Mini Burger Station** AED 25.00 Per Person  
Flame Grilled Homemade Mini Burgers  
Traditional Accompaniments  
Sea Salted Homemade Potato Chips

**Arabic Mixed Grill Station** AED 50.00 Per Person  
Marinated & Charcoal Grilled  
Shish Taouk, Shish Kebab, Kofta Kebab, Reyach Ghanam

## **DINNER - BUFFET DINNERS**

**Arabic Menu** AED 195.00 Per Person  
Cold Mezzeh:  
Hummus, Moutabel, Babaghanouj, Warab Enib, Mohmmara, Tabouleh, Zaatar Labneh, Fassoliah Bil Zeit, Shanklish,  
Mokdoose, Moujardara, Fried Cauliflower & Tahina, Marinated Olives, Arabic Pickles

Hot Mezzeh:  
Akawi Cheese Sambousek, Meat Sambousek, Kebbeh, Spinach Fatayer

Soup: Shorbat Addas with Lemon & Khoubiz Croutons

Shawarma Live Station:  
Chicken, Tomato, Onion, Tahina, Pickled Vegetables, Shredded Greens, Pita Bread  
Hot Items:  
Shish Taouk, Shish Kebab, Kofta Kebab, Reyach Ghanam  
Prawn Kabsa  
Kebbeh, Yoghurt Sauce  
Beef, Carrot & Green Pea Stew  
Seared Hammour, Saffron Sauce  
Dagag Bel Yaktin, Bamyra, Oriental Rice

Oriental Sweets:  
Umm Ali, Baklava, Konafa Finger, Kataif, Basboosa, Muhallabia, Awamat, Ayshal Saraya, Chaaiebeyat,

Dried Figs, Apricots, Dates  
Carved Fresh Fruits

**International 1**      AED 220.00 Per Person

Cold Mezzeh:

Hummus, Moutabel, Babaghanouj, Warab Enib, Tabouleh,  
Mixed Bean Salad, Soba Salad with Soy & Citrus Dressing, Palm Heart & Mango Salad  
Fatoush, Vine Ripened Tomato & Mozzarella  
Grilled Vegetables & Balsamic Reduction  
Selection of Garden Greens with Assorted Condiments and Dressings  
Marinated Olives, Arabic Pickles

Hot Mezzeh:

Akawi Cheese Sambousek, Vegetable Spring Rolls, Meat Sambousek

Soups:

Cream of Mushroom with Herb Crouton  
Tom Yum Goong

Arabic Grill Selections:

Shish Taouk, Shish Kebab, Kofta Kebab

Main Courses:

Seared Salmon with Melted Leeks  
Roasted Chicken, Baby Potatoes & Thyme Jus  
Lamb Biryani, Raita & Papadum  
Paneer Butter Masala  
Nasi Goreng  
Kashmiri Roganjosh

Desserts:

Tiramisu  
Bitter chocolate & Apricot tartlet  
Jasmin orange crème brulee  
Vanilla Pannacotta, apricot gelee  
"Petit Pot" milk chocolate, mango carpaccio  
Ricotta Cheesecake  
Caramelised Fig Tart,  
Carved Seasonal Fruits  
Mango Parfait  
Lime Pie  
Dadan Gulung  
Kunafa Finger  
Carved Seasonal Fruits

**International 2**      AED 245.00 Per Person

Cold Mezzeh:

Hummus, Moutabel, Babaghanouj, Warab Enib, Tabouleh,  
Mixed Bean Salad, Soba Salad with Soy & Citrus Dressing, Palm Heart & Mango Salad  
Fatoush, Vine Ripened Tomato & Mozzarella  
Grilled Vegetables & Balsamic Reduction  
Selection of Garden Greens with Assorted Condiments and Dressings  
Marinated Olives, Arabic Pickles

Hot Mezzeh:

Mutton Samosa, Potato & Pea Samosa

Soups:

Asparagus Soup with Brie  
Arabic Lentil Soup

Indian Kebabs:

Tandoori Chicken, Ghost Kebab, Seekh Kebab

Frito Misto:

Calamari and Shrimps, Garlic Aioli

Main Courses:

Seared Hammour with Tomato & Zucchini

Roasted Chicken, Artichokes and Lemon

Prawn Biryani

Paneer Jalfrezi

Kashmiri Roganjosh

Murgh Makhani

Pasta Live Station:

Farfalle, Mushroom Cream

Spaghetti Seafood

Penne, Roasted Cherry Tomatoes, Basil

Desserts:

Tiramisu

Bitter chocolate & Apricot tartlet

Jasmin orange crème brulee

Vanilla Pannacotta, apricot gelee

Bitter Chocolate Cremeux, whipped ganache

Ricotta Cheesecake

Caramelised Fig Tart, hazelnut biscotti

Apricot Milk Chocolate Dome, Praline Glaze

Lime Pie with Burnt Honey Meringue

Dadan Gulung

Carved Seasonal Fruits



**International 3**

AED 300.00 Per Person

Appetizers & Salads:

Garden Greens, Lemon Tahina Dressing

Tuscan Salad, Balsamic Dressing

Portuguese Seafood Salad

Palm Heart & Mango Salad

Asparagus, chopped Egg Vinaigrette

Artichokes Vinaigrette

Greek Salad, Crumbled Feta

Grilled Eggplant, Mint & Olive Oil

Pasterma & Sweet Melon

Tuna, Caper Vinaigrette

Marinated Olives and Pickles

Iced Tomato and Cucumber Gazpacho

Caesar Salad, Garlic Croutons

Selection of Moutabels

Roasted Mushrooms, Parsley Lemon Oil

Roasted Capsicums with Anchovies

Cheese Selection:

Brie, Danish Blue, Chevre, Parmesan

Celery Sticks, Dried Fruits and Nuts

Hot Mezzeh:

Maldivian Tuna Cake

Lemon & Garlic Chicken Wings

Potato & Green Pea Samosa

Soups:

French Onion Soup, Gruyere Toasts

Roasted Pumpkin Soup

Hot Buffet:

Confit Duck Leg, Lentil Ragout  
Roasted Chicken Breast, Sage Sauce  
Seared Salmon Fillet, Sauce Vierge  
Roasted Beef Tenderloin Medallions, Mushroom Sauce  
Roasted Cod, Green Peppercorn Emulsion  
Garlic Prawns  
Lemon Roasted Potatoes  
Turkish Rice, Raisins & Almond  
Carving Station:  
Herb Roasted Prime Rib of Beef  
Yorkshire Pudding, Assorted Mustards, Jus

Indian Curry Station:

Vegetable Jalfrezi, Murgh Makhani, Goan Fish Curry  
Steamed Basmati Rice

Chicken Shawarma Station:

Mini Pitas, Condiments

Desserts:

Umm ali  
Mix fruit tartlets  
Vanilla Cake, Cream Cheese Mousse, Blueberry Jelly  
Apple pie  
Roasted Pineapple Tartlet  
Basboussa  
Kunafa  
Mohalabia  
Gulab Jamon  
Pistachio creme brulee  
White Chocolate Lemon Ganache, Frozen Marshmallow, Mint Meringue  
Gingered Panacotta with poached pear & jelly  
Ginger Milk Chocolate Mousse, Blood Orange Jelly  
Coconut moelleux  
Vanilla macaroon, chocolate creameux



**Cuiscene Buffet - Around the World** AED 350.00 Per Person

Appetizers & Salads:

Selection of Maki & Nigiri Sushi  
Soya Sauce, Pickled Ginger, Wasabi  
Mixed Greens, Assorted Dressings  
Alaskan King Crab Cocktails  
Poached Tiger Shrimp, Cocktail & Marie-Rose Sauce  
Tuna Salad Nicoise  
Scottish Smoked Salmon & House Cured Gravlax  
Chilled Octopus Salad  
Lobster, Grilled Pineapple & Avocado Salad  
Arugula, Blue Cheese, Walnut Salad  
Individual Rosemary Beef Carpaccio, Arugula, Parmesan  
Chinese Duck Sumer Rolls, Hoisin Sauce  
Vine Ripened Tomato & Mozzarella  
Individual Vegetable Crudités  
Beetroot, Grapefruit & Goat Cheese Salad  
Traditional Greek Salad  
Marinated Olives & Pickles

Cold Mezzeh:

Hummus, Moutabel, Babaganouj, Stuffed Vine Leaves  
Shanklish, Fattoush, Zaatar Labneh, Mohammara  
Olive Salad, Arabic Pickles

Soup Station:

Chinese Hot & Sour Soup

## Indian Tomato Shorba

### Cheese & Bread Station:

Selection of International Cheeses, Artisan Breads & Crackers  
Chutneys, Dried Fruits and Nuts

### Rotisserie Carving Station:

Mustard Rubbed Rib Eye of Beef  
Thyme Roasted New Potatoes, Natural Jus

### Chicken Shawarma Station:

Mini Pitas, Condiment

### Main Courses:

#### Europe

Roasted Breast of Duck & Confit Leg, Du Puy Lentils  
Grilled Sea Bass, Semi Dried Tomatoes, Olives & Green Beans  
Grilled Medallions of Beef Tenderloin, Roasted Shallots, Potato Pavé  
Buttered White & Green Asparagus

#### Asia

Red Thai Duck Curry  
Pad Thai Goong Naang  
Nasi Goreng  
Kung Pao Chicken  
Chinese Vegetable Fried Rice  
Steamed Jasmine Rice

#### India

Lamb Byriani, Cucumber Raita  
Butter Chicken, Steamed Fragrant Saffron Rice  
Tandoori Prawns  
Paneer Jhalfraizi

#### Arabia

Lamb & Date Tagine  
Grilled Lamb Chops, Kofta, Shish Taouk  
Prawn Kebab, Chili Paste, Lemon

### Desserts:

Fresh Coriander Pineapple, Green Tea Crème Brulee, Japanese Coconut Pearl  
White Chocolate Jelly, Fresh Raspberry & Lime Compote, Biscotti  
Pistachio Dacquoise with Red Currant, Mint Bavaoise  
Strawberry Cheese Cake Puree, Cassis Crème, Chocolate Almond Crumble  
Earl Grey Tea Caramelia Tart  
Gianduja Almond Cake, Crispy Feuilletine  
Carrot Cake, Cream Cheese Frosting, Pineapple Compote  
Kunafa Finger  
Chocolate Emotion Cake  
Bengali Mithai  
Rasguli



### Seafood Buffet

AED 450.00

### Appetizers & Salads:

Selection of Antipasti  
Smoked Salmon Platter with Horseradish Sour Cream  
Braised Octopus, Red Onion and Potato Salad  
Tuna Salad "Nicoise"  
Calamari and Parsley Salad with Lemon, Capers and Olive Oil  
Chilled Tiger Prawns with Sauce Marie Rose  
Citrus Cured Seafood Ceviche

Mini Shrimp Cocktails  
Baby Shrimp & Sweet Corn Salad  
Greek Salad with Herbed Feta  
Peppery Rucola with Radicchio  
Romaine and Root Vegetables  
Caesar Salad with Herb Croutons  
Mixed Field Greens with Vinaigrettes  
Baked Herb Croutons, Crushed Roasted Peanuts, Sunflower and Pumpkin Seeds

Selection of Nori Maki, Nigiri & Gunkan Sushi

Freshly Shucked Rock Oysters  
Mignonettes, Salsas

Hot Appetizers:  
Crab Cakes with Remoulade Sauce  
Prawn Wontons  
Grilled Calamari  
Garlic Aioli, Sweet Chili Sauce, Spicy Tomato Sauce

Soups:  
Clam and Corn Chowder  
Seafood Soup

Seafood Skewer Station:  
Scallop, Shrimp, Tuna, Salmon  
Selection of Citrus Dressing

Carving Station:  
Scottish Salmon Wellington  
Mustard Sauce

Seafood Main Courses:  
Prawns Provençal with Baguette Crisps  
Braised Cod Fillet with White Bean Cassoulet  
Grilled Sea Bass, Braised Vegetables and Lemon Emulsion  
Poached Salmon Fillet, Green Beans and Sesame Soy Dressing  
Steamed White Rice, Buttered Vegetables  
Herbed New Potatoes

Sauces, Dips and Garnishing

Desserts:  
Passion Fruit Pave  
St. Marc, Vanilla Biscuit, dark chocolate cream, vanilla Chantilly cream, caramel  
Fresh Fruit Tart  
Chocolate Praline Cake  
Lemon Mousse Parfait  
Tiramisu  
Strawberry Pavlova  
Avola- Opalys Chocolate Mousse, Raspberry Star Anise Cremeux  
Vanilla Crème Brulee  
Coffee Hazelnut Transparence with Crunchy Pearls

Sweets:  
Assorted Marshmallow  
English Toffee  
Sweet and Sour Candies  
Nougat  
Cookie Station "Build your Own"  
Warm Chocolate Chip, Double Chocolate, Oatmeal Raisin,  
White Chocolate Macadamia  
Chocolate, Caramel, Raspberry and Vanilla Sauce  
White and Dark Chocolate Shavings

Toasted Coconut and Almonds  
Whipped Cream

**Buffet Addition - Selection of European Artisan Cheeses** AED 45.00 Per Person  
With Assorted Dried Fruits and Chutneys  
Crackers and Sliced Artisan Breads

**Buffet Addition - Antipasto Display** AED 25.00 Per Person  
Char Grilled Vegetables, Marinated Mushrooms, Assorted Olives, Sun Dried Tomatoes, Mozzarella, Marinated Cheeses, Crostini and Grissini Sticks

**Buffet Addition - The Chocolate Gallery Experience** AED 80.00 Per Person

A selection of chocolate truffles from the chocolate gallery  
Ganaches, Pralines & Jellies

Chocolate Gallery specialty cakes:  
Royale Chocolate Cake, Chocolate Cheesecake, The Chocolate Dome  
Rose Bonbon Almond, Trinitario  
Vanilla Macaroon with Red Berries  
Chocolate Dipped Exotic Fruit Skewers  
Chocolate Gallery Signature Hot and Cold Chocolate Beverages

**Buffet Addition - Chocolate Fountain** AED 1200.00 (200 pax and below)

5 kg of Rich Belgium Chocolate per fountain display  
Rich Bittersweet Belgium Chocolate  
Seasonal Fruit Brochettes, Madeleine's, Meringues, Toasted Almonds and Coconut  
Shavings of dark, milk and ivory chocolate, Marshmallows, Espresso & Raspberry syrup

## DINNER - PLATED DINNERS

All plated dinners are based on a minimum of 3 courses and include assorted bakery fresh rolls and sweet cream butter, freshly brewed regular and decaffeinated Starbucks® coffee and a selection of Fairmont hot teas.

**Menu 1** AED 190.00 Per Person  
Tasting of Arabic Cold Mezze, A Modern Presentation  
Moroccan Spiced Chops of Lamb & Shish Taouk Brochette  
Rosewater Couscous, Grilled Vegetables, Chermoula  
Selection of Arabic Sweets & Seasonal Fruits

**Menu 2** AED 200.00 Per Person  
Carpaccio of Beef, Arugula, Parmesan Reggiano, First Press Olive Oil  
Olive Oil Poached Salmon, Lemon Potatoes, Melted Leeks, Veal Reduction  
Smoked Caramel Bar, Blackberry, Cashew Financier

**Menu 3** AED 215.00 Per Person  
Chilled Prawns, Mediterranean Vegetable Press, Herb Salad  
Grilled Tenderloin of Beef, Sweet Potato Puree, Sautéed Mushrooms, Thyme & Pepper Jus  
Croustillant "Blanc Manger" Honey Almond Cream, Griotte Coulis, Amarena Cherries

**Menu 4** AED 225.00 Per Person  
Duo of Salmon: Smoked Scottish Salmon with Pickled Onion, Potted Salmon with Mustard Dressing  
Halloumi Stuffed Supreme of Free Range Chicken, Potato Pave, Cardamom Jus  
Crispy Chocolate and Praline Mousse, Cocoa Nib Dentil

**Menu 5** AED 255.00 Per Person  
Carrot & Ginger Soup, Petite Crab Salad  
Ravioli of Braised Shortrib, Mushroom Ragout, Mustard Jus  
Roasted Medallion of Beef, Confit Garlic Crushed Potato, Asparagus, Red Onion Jam  
Gianduja Chocolate Parfait & Coconut Crème, Vanilla Pineapple Foam

**Menu 6** AED 265.00 Per Person  
Shorbat Addas, Arabic Lentil Soup, Fried Croutons  
Grilled Hambra, Omani Lobster, Prawns, Calamari  
Sayadiah Rice, Harissa, Garlic Sauce  
Selection of Arabic Sweets & Seasonal Fruits

**Menu 7** AED 295.00 Per Person  
Truffled Leek and Potato Soup, Sour Cream and Caviar  
  
Seared Sea Scallops, Ribbon Vegetables, Vanilla Hollandaise  
Grilled Beef Tenderloin & Canadian Lobster Tail, Potato leek Press, Confit Tomato, Arugula Leaves  
  
Valrhona Guanaja, Chocolate "Croustillant", Malted Chocolate Shooter

## BEVERAGES - HOSTED BAR

All Bars require 1 Bartender at \$100 each per 75 Guests.

**Deluxe Brand Liquors** AED 25.00 Per shot  
Russian Standard, Bacardi Superior, Bombay Sapphire, Dewars White Label, Sauza Silver, Torres Brandy

**Premium Brand Liquors** AED 50.00 Per shot  
Belvedere, 10 Cane, Hendricks, Glenmorangie, Patron Silver, Hennessey VS

**Assorted Beers** AED 25.00 Per Drink  
Heineken, Amstel, Amstel Light, Tiger

**House Wine** AED 25.00 Per glass  
Red or White

**Fresh Juices** AED 25.00 Per glass  
Orange, Mango, Pineapple, Watermelon

**Soft Drinks** AED 14.00 Each  
Regular & Diet

**Mineral Waters** AED 10.00 Each  
Fairmont Water

**Still & Sparkling Water** AED 14.00 Each  
Aqua Panna, San Pelligrino

## BEVERAGES - WINE LIST

**Champagne** AED 495.00 Per Bottle  
Moet Chandon  
Champagne, France



- Champagne** AED 155.00 Per Bottle  
Prosecco, Zonin  
Italy
- Champagne** AED 95.00 Per Bottle  
Fuzion  
Chenin Blanc / Chardonnay, Argentina
- White Wine** AED 125.00 Per Bottle  
Zonin  
Soave / Chardonnay
- White Wine** AED 125.00 Per Bottle  
Sunrise  
Sauvignon Blanc, Chile
- White Wine** AED 95.00 Per Bottle  
Two Oceans  
Sauvignon Blanc, South Africa
- Red Wine** AED 145.00 Per Bottle  
Caliterra  
Cabernet Sauvignon Reserve, Chile
- Red Wine** AED 95.00 Per Bottle  
Fuzion  
Shiraz / Malbec, Argentina
- Red Wine** AED 95.00 Per Bottle  
Sunrise  
Merlot, Chile
- Red Wine** AED 125.00 Per Bottle  
Zonin  
Valpolicella, Italy
- Red Wine** AED 200.00 Per Bottle  
Castillo Di Molina  
Cabernet Sauvignon Reserve, Chile

Menus and prices are subject to change without notice. All menu prices are subject to 6% tourism fee and 10% service charge. Minimum Revenue's apply for each meeting room. \*Lifestyle Cuisine and \*Lifestyle Cuisine Plus provides smarter food choices that satisfy common nutritional needs as well as diet-dependent requirements; including low-fat, low-carbohydrate, Diabetes, Heart disease, Celiac disease, food allergies, Vegan, raw food, and Macrobiotic.