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 Medammees with Traditional Accompaniments

- **Continental 1**  AED 75.00 Per Person
  Display of Sliced and Whole Fruits
  Assorted Breakfast Pastries
  Selection of Fruit Danish, Muffins, Croissants, Breakfast Breads

- **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

- **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

**BANQUET MENU**

- **Selection of Manakeesh, and Arabic Breads**
  Freshly Squeezed Orange, Mango, Fresh Laban and Pomegranate Juice
  Freshly Brewed Davidoff Coffee and Premium Teas

- **Freshly Squeezed Orange, Mango and Pineapple Juice**
  Freshly Brewed Davidoff Coffee and Premium Teas

- **Cream Cheese, Fruit Preserves and Butter**
  Freshly Squeezed Orange, Grapefruit and Watermelon Juice
  Freshly Brewed Davidoff Coffee and Premium Teas

- **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

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

Arabic Hot Breakfast  AED 95.00 Per Person
Cold Mezzeh: Hummus, Moutabel, Babaghanouj, Zaatar Labneh, Halloumi Cheese, Sliced Tomatoes & Cucumbers, Pickles and Marinated Olives
Hot Mezzeh: Akawi Cheese Sambousek, Meat Sambousek, Kebbeh
Hot Buffet: Foul Medammas with Traditional Accompaniments

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

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
Freshly Brewed Davidoff Coffee and Premium Teas
Turkey Sausage, Grilled Tomato, Caramelized Onion Potatoes
Basket of Freshly Baked Breakfast Pastries, Butter, Fruit Preserves

Menu 3  AED 90.00 Per Person
Lifestyle Yoghurt Fresh Berry Smoothie
Traditional Eggs Benedict on English Muffin, Turkey Bacon, Asparagus Tips, Hollandaise Sauce, Caramelized Onion Potatoes
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 Medamme
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 Mezzeh: 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 Mezzeh: 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 Mezzeh: Hummus, Moutabel, Zaatar Labneh, Babaghanouj, Tabbouleh, Fattoush, Wara Enab, Tahina, Assorted Olives and Arabic Pickles  
Hot Mezzeh: 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'OEUVERS**

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
Heay 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 Homemade 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, Bamya, Oriental Rice

Oriental Sweets:
Umm Ali, Baklava, Konafa Finger, Kataif, Basboosa, Muhallabia, Awamat, Ayshal Saraya, Chaaeibeyat,
**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 gelée  
"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 brulée
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
Mohanabia
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 creaméux

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, Fattouch, 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 Brulée, Japanese Coconut Pearl
White Chocolate Jelly, Fresh Raspberry & Lime Compote, Biscotti
Pistachio Dacquoise with Red Currant, Mint Bavaroise
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 Provencal 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 Mezzeh, 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, Cococa 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 Saphire, 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.