

Guest's Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

**Choose your package**

**Ramadan Packages**

**AED 185**

*Minimum of 50 pax*

**SOUP AND SALAD**

1 Soup  
5 salads  
Fresh salad bar

**HOT APPETIZERS**

2 Hot appetizers

**HOT DISHES**

1 Chicken dish  
1 Fish dish  
1 Meat or 1 Mixed grill  
*(Shish Tawook, Shami Kebab)*  
1 Pasta dish  
1 Vegetable dish  
1 Rice  
1 Potato dish  
1 Biryani (Chicken/Fish/Lamb)

**PASTRIES**

5 Pastries  
Fruit salad  
Sliced fruits  
Baklava  
Umm Ali

**AED 225**

*Minimum of 40 pax*

**SOUP AND SALAD**

1 Soup  
6 salads  
Fresh salad bar

**HOT APPETIZERS**

4 Hot appetizers

**HOT DISHES**

1 Chicken dish  
1 Fish dish  
1 Meat dish  
1 Arabic mixed grill  
*(Shish Tawook, Shami Kebab)*  
1 Pasta dish  
1 Vegetable dish  
1 Rice  
1 Potato dish  
1 Biryani (Chicken/Fish/Lamb)

**PASTRIES**

6 Pastries  
Fruit salad  
Sliced fruits  
Baklava  
Umm Ali

**AED 275**

*Minimum of 40 pax*

**SOUP AND SALAD**

1 Soup  
7 salads  
Fresh salad bar

**HOT APPETIZERS**

6 Hot appetizers

**HOT DISHES**

1 Chicken dish  
1 Fish dish  
1 Meat  
1 Arabic mixed grill  
*(Shish Tawook, Shami Kebab ,  
Lamb Chops)*  
1 Pasta dish  
1 Vegetable dish  
1 Rice  
1 Potato dish  
1 Biryani (Chicken/Fish/Lamb)

**PASTRIES**

7 Pastries  
Fruit salad  
Sliced fruits  
Baklava  
Umm Ali

**LIVE STATION**

1 Live Station(Guest Choice)

**ADDITIONAL ITEMS**

**ARABIC LAMB OUZI**

Local Lamb (Whole)  
 AED1600

Australian Lamb (Whole)  
 AED 1600

*All menus include Ramadan juices, tea & brewed coffee*

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## Salads and Soups

### ARABIC

- Hummus
- Hummus beruti
- Hummus nerbini
- Hummus beetroot
- Mutable (eggplant)
- Mutable kusa (zucchini)
- Mutable Zahra (cauliflower)
- Mutable shawandar (beetroot)
- Fattoush
- Tabbouleh
- Quinoa tabbouleh
- Baba ganoush
- Moroccan carrot salad
- Arisha
- Mini zaatar shanklish
- Shanklish salad
- Arabic potato salad
- Stuffed vine leave
- Loubieh bi zeit
- Bamia bi zayt
- Mudardara

### ASIAN

- Aloo anar chat salad
- Chana chat salad
- Tandoori kumbh
- Kachumber raita
- Dahi vada
- Chicken tikka salad
- Sabzi guldasta
- Rajma ki chaat
- Achari aloo pickled baby potato salad
- Yogurt with lentil dumpling, tamarind chutney
- Tandoori vegetables, marinated vegetable with yogurt and Indian spices
- Bhutte ki chatpatti salad
- Thai chicken & raw papaya salad
- Filipino macaroni salad
- Thai beef salad

### INTERNATIONAL

- Grilled Antipasti vegetables, shaved parmesan
- Southwest sweet potato salad
- Greek salad
- Watermelon, feta & pomegranate salad
- Green lentil salad, honey roasted root vegetables
- Grilled pepper and potato salad, smoked paprika, garlic dressing
- Pomegranate glazed spiced chicken and fig quinoa salad
- Butternut squash with pecan, cranberries
- Minted bulgur salad with halloumi
- Roasted beets, orange and green leaves with blue dressing
- Italian pasta salad
- Broccoli, roasted chicken & almond salad

- Classic caesar salad
- Couscous, broccoli, chick peas & pesto salad
- Prawn and mango salad

### SOUPS

- Lentil Soup
- Chicken Vermicelli Soup
- Lamb Harira Soup

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## Hot Appetizers

### ARABIC

- Cheese fatayer
- Spinach fatayer
- Mini manaqish cheese
- Mini manaqish zaatar
- Lamb kibbeh
- Falafel

### ASIAN

- Vegetable spring roll
- Chili chicken wings
- Chicken lollipops

### INDIAN SUBCONTINENT

- Vegetables samosa
- Cheese samosa
- Chicken samosa
- Punjabi samosa
- Hara bhara kebab
- Breaded vegetable cutlet
- Green vegetables and potato cutlet with tamarind sauce

### SUBCONTINENT

- Beef empanada
- Chicken empanada
- Cheese stuffed jalapeno
- Mini vegetable pizza
- Mini chicken pizza
- Mushroom arancini

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## Main Course

### ARABIC

#### Fish

- Fish harra
- Fish sayadeih
- Oriental fried fish with tarter tahini sauce
- Grilled fish lemon butter sauce
- Fish singari
- Grilled fish with coriander sauce

#### Chicken

- Chicken saloona
- Morrocan chicken tajine
- Chicken machboos
- Chicken kabsa
- Chicken mandi
- Chicken musakhan
- Chicken musakhan wrap
- Oriental stuffed chicken
- Oven baked chicken with potato

### Lamb

- Lamb stew with green beans
- Lamb okra
- Lamb kabab hindi
- Lamb tajine
- Lamb kabsa
- Lamb machboos
- Lamb mansaf
- Lamb hares
- Lamb haneed
- Lamb mandi
- Lamb bel sayniya with potato
- Lamb kebab hala
- Lamb dawood basha
- Lamb fate
- Mahshi baby marrow
- Shaikh al mahshi
- Mix mahshi
- Lamb freekeh
- Lamb bel barquq

### INDIAN SUBCONTINENT

#### Fish

- Fish amritsari
- Gram flour batter fried fish
- Tawa fried fish
- Fish curry
- Asian fried fish 65
- Fish marinated with special tawa masalas & griddled chicken

#### Chicken

- Butter chicken
- Chicken tikka masala
- Chicken tandoori
- Chicken kadai
- Chicken kurma

#### Meat

- Mutton kadai
- Lamb rogan josh
- Mughlai mutton korma gosht achari
- Gosht achari
- Rajasthani lal maas
- Indian lamb kebab

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## Main Course

### CONTINENTAL

#### Fish

- Black pepper fish, sun dried pineapple
- Seabass fish fillet with citrus sauce

#### Chicken

- Grilled chicken breast, mushroom jus
- Herb infused roasted chicken, pepper jus
- Chicken & roasted vegetable stew
- Barbeque spiced chicken, creamed corn
- Lemon chicken, green olives, thyme

### Lamb

- Lamb stew with vegetable and brown jus
- Ozbaki kebab
- Lamb ossobuco
- Lamb shepherd pie
- Lamb shakriya
- Lamb ala forno with potato

### Beef

- Beef stroganoff
- Grilled beef medallions peppercorn sauce
- Beef ragout, cornichons, root vegetables
- Beef steak , mushroom jus
- Beef gulash
- Beef paupiette with brown jus
- Stir fried beef
- Beef tajine with cous cous

### ASIA

#### Fish

- Sweet and sour fish
- Stir fried fish
- Chili fish with coconut

#### Seafood

- Wok fried squid, green vegetable, garlic, ginger

#### Chicken

- Chinese lemon chicken
- Thai chicken curry
- Sweet and sour chicken
- Chicken manchurian
- Asian BBQ chicken wings
- Chili chicken

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## **Pasta**

- Lasgna al forno
- Lasgna al fonso
- Pasta béchamel
- Pasta au gratin with chicken & mushrooms
- Tagliatelle , wild mushroom sauce
- Fettuccine alfredo
- Spaghetti al salmone
- Penne arrabiata
- Linguine al olio
- Pasta ala trio salsa
- Pasta lumaconi di aubergine
- Pasta di sausage skillet
- Pasta al pesto
- Squid ink pasta with shrimps
- Cheesy baked rigatoni
- Gnocchi sorrentina buffalo basilica
- Parmigiana
- Pasta di vaso d amare

## **Potato**

### **ARABIC**

- Roasted potatoes in a tomato & parmesan sauce
- Oven baked potato
- Lyonnaise potato
- Boulangere potatoes
- Stuffed potato with cheese & nuts

### **ASIA**

- Mashed potatoes, olives & herbs
- Potato wedges, crisp onion, himalayan rock salt
- Roasted sweet potato
- Potato pancakes with sour cream
- Irish champ potato with bacon and peas

### **CONTINENTAL**

- Roasted potatoes, garlic , rosemary
- Potato au-gratin
- Mashed potatoes, olives & herbs
- Baby potatoes, dill, butter, sour cream
- Shepherd pie

### **INDIAN SUBCONTINENT**

- Aloo gobi matar (potato, cauliflower, green pea curry)
- Jeera aloo
- Aloo gobi kaju masala
- Bharwan dum aloo

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## Vegetables

### ARABIC

- Vegetable salona
- Bamia with tomato sauce
- Molokhia
- Musakha
- Mashi baby marrow
- Green peas and carrot with tomato sauce
- Mashi cabbage
- Mashi eggplant

### CONTINENTAL

- Sautéed vegetables
- Ratatouille
- Steamed broccoli, almond flakes
- Glazes baby carrots, thyme butter
- Vegetables gratin

### ASIA

- Stir fried vegetables
- Chinese deep fried tofu, sprouts, coriander, hoisin steamed vegetables, oyster sauce
- Chinese egg noodles, vegetables, oyster sauce
- Mild thai red curry, Asian greens, silken tofu
- Vegetable tempura

### INDIAN SUBCONTINENT

- Paneer tikka masala
- Tandoori marinated paneer in onion tomato gravy
- Vegetable korma
- Mix vegetables cooked with creamy cashew nut gravy
- Baingan ka bharta
- Curried mashed eggplants
- Palak paneer
- Subz pulao
- Aromatic basmati rice with vegetables
- Subz biryani
- Delicately cooked vegetables layered in between aromatic basmati rice
- Gobi Manchurian
- Vegetable korma
- Matar paneer
- Palak curry
- Chana masala
- Palak paneer(Indian cottage cheese with spinach)

- Methi dal
- Rajma masala
- Punjabi dal palak
- Dal makhani
- Black lentil with red kidney beans
- Dal fry
- Bhindi masala
- Moong dal
- Kadai paneer
- Bengal gram chana dal

## Rice

### ARABIC

- Vermicelli rice
- Green peas rice
- Kabsa rice
- Maqluba rice
- Haba wa haba rice
- Broad beans rice

### ASIA

- Jasmine rice
- Lemon grass rice
- Garlic & egg fried rice
- Vegetable fried rice
- Nasi goreng rice
- Chicken fried rice

### INDIAN SUBCONTINENT

- Biryani rice
- Pulao rice
- Steamed rice
- Jeera rice
- Brown basmati rice pilaf
- Italian mushroom rice
- Cheese rice

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## Desserts

### INDIAN SUBCONTINENT

- Gulab jamun
- Jalebi
- Kaju katli
- Gajar ka halwa
- Rasmalai
- Sago pudding with milk
- Rabri
- Kheer
- Sheera
- Laddu
- Balu sahi

### CONTINENTAL

- Peach and verbena tarlet
- Coconut & lime dome
- Exotic crumble tart
- Apple & caramel cheesecake
- Panna cotta, cinnamon, orange blossom
- Blueberry cheesecake
- Chocolate sacher torte
- Strawberry mousse
- Window cake
- Caramel & hazelnut mousse cake
- Banana & chocolate cake
- Bretagne sable, raspberry tart
- Orange & chocolate brownie
- Raspberry madeleine
- Raspberry mousse
- Milk chocolate cake slice
- Lemon tart
- Tiramisu
- Caramel toffee with chocolate sponge

- Mandarin & spice cake
- Mango delight
- Chocolate coconut cake
- Russian style cream Brulee with lemon grass
- Crème caramel
- Red velvet cake slice
- Linzer tart cake slice
- Lemon almond cake
- Caramel crunchy mousse
- Raspberry profitroll
- Coffee swiss roll
- Opera cake slice
- Lemon meringue tart
- Vanilla crème brulee
- Chocolate mousse
- Apple crumble
- Dates tart
- Hazelnut praline cake

### ARABIC

- Basbousa
- Namoura
- Halawet el juben
- Coconut basbousa
- Cheese kunafa
- Mahalabia
- Mahalabia with raisins
- Rice pudding
- Kunafa with cream
- Mango kunafa
- Maamul
- Dates pudding
- Awama
- Balah elsham
- Katayef with cream
- Othmalia
- Awama
- Luqaimat
- Aish al saraya



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## LIVE STATIONS

### International Dishes

**Indian Pao Baji**

AED 25

Traditional north indian pao served with roasted vegetables on hotplate garnished with chopped onion, tomatoes, green chili, lemon wedges

**Italian Pasta Station**

AED 30

3 types of pasta including 3 sauces and 6 condiments  
fusilli, spaghetti, penne  
tomato sauce, Bolognese, cheese sauce  
veal bacon, parmesan cheese, zucchini, bell peppers, mushrooms, chili

**Arabic Chicken Shawarma**

AED 25

(minimum 40 pax)

Chicken shawarma wrap in saj bread with cucumber, tahini garlic sauce, lettuce, tomatoes

**Jamaican Jerk Chicken**

AED 40

Char grilled chicken legs marinated with jerk spices served with red kidney beans rice and fried plantains

**Mexican Quesadillas**

AED 40

Hotplate cooked corn tortilla with selection of 3 fillings and 3 sauces  
Chicken, vegetables, beef  
Black beans, sour cream, avocado guacamole

**French-Beef & Salmon Tartar**

AED 55

Traditional condiments

Boiled egg yolks, egg whites, parley, capers, gherkins, cocktail onions, shallots, tomatoes, crushed pepper, Dijon mustard, paprika powder, lemon wedges, Worcestershire sauce, tabasco

**Asian-Fried Rice And Dim-sum**

AED 50

Vegetables stir fried rice & 3 types of dim-sum, prawns, chicken and vegetables, served with 3 types of sauces (soy, sweet chili sauce, oyster sauce)

**Japanese Vegetables & Prawns Tempura**

AED 50

Served with 4 kinds of vegetables, carrots, asparagus, zucchini, mushrooms, prawn tempura and soya sauce

**Spanish Seafood Paella**

AED 55

Traditional seafood paella made with Spanish bomba rice, mussels, prawns, calamari, bell peppers, onions, green peas, tomatoes and saffron

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## LIVE STATIONS

### Desserts

Crepes

AED 25 (*minimum 40 pax*)

Live crepe station with 8 condiments and 3 sauces  
Chocolate chips, strawberries, orange, pineapple, banana, almonds, pistachio, m&m strawberry sauce, whipped cream, nutella

Gelato And Sorbets

AED 35 (*minimum 40 pax*)

3 kinds of ice cream & 3 sorbets, served with 5 condiments and 2 sauces  
M&M, almond flakes, chocolate chips, waffles cones, nougatines, berry coulis, chocolate sauce

### Cheese

Cheese Station

AED 50 (*minimum 40 pax*)

Selection of 8 affiliated European cheeses, homemade breads and crackers and traditional accompaniments.