

INTERNATIONAL MENU

Appetizers (S=4, G=5, P=7)

- Hummus, Muhammara, Moutable, Fattoush
- Tabbouleh, Babaganoush, Vegetable Pickles
- Smoked Salmon
- Assorted Dim Sum, Spring Rolls, Samosa

Soup (S=1, G=2, P=2)

- Tom Yum Goong
- English Style Seafood Chowder, Bacon Bits
- Yellow Lentil Soup, Crispy Croutons
- Tomato Soup, Basil Grissini Stick

Baker's Basket

Medley of assorted freshly baked bread rolls and Arabic bread

Salad Bar

Cucumber, Carrots, Celery, Radish Slices, Olives
Cherry Tomato, Croutons, Capsicum, Red
Onion Slices, Beans, Cabbage, Sweet Corn
Lemon Wedges, Feta Cheese, Assorted
Dressing

Hot Appetizers (S=1, G=2, P=2)

- Cheese Sambusek
- Lamb Kibbeh
- Vegetable Spring Rolls
- Chicken Samosa
- Chicken Satay

Salad (S=4, G=6, P=8)

- Roma Tomatoes, Cucumber and Feta, Mint Vinaigrette
- Crispy Ginger Beef (*Asian Vegetables, Szechuan Peppers*)
- Potato Salad (*Scallion, Grain Mustard Dressing and Roasted Mushrooms*)
- Capsicum, Artichoke Salad, Sherry Vinaigrette
- Lamb Couscous (*Parsley, Cucumber, Peppers Dry Mint Vinaigrette*)
- Spicy Chicken Breast (*Potatoes, Indonesian Sambal Oelek Dressing*)
- Roasted Pumpkin, Leeks, Persian Feta Cheese Salad, Honey, Cherry Vinaigrette (V)

- Quinoa, Yellow Cherry Tomatoes, Parsley, Cucumber, Peppers
- Extra Virgin Olive Oil, Lemon Juice (V)
- Tandoori Chicken (*Tikka Salad, Onion, Pepper, Cilantro, Lime Dressing*)
- Slow Cooked Baby Octopus Salad (*Sweet Onion, Celery, Walnuts, Parsley Vinaigrette*)
- Fresh Mozzarella Cheese (*Roma Tomatoes, Rucola, Oregano Oil*) (V)
- Thai Style Chicken Glass Noodle Salad, Spicy Chili Vinaigrette
- Chicken Tikka Salad (*Fresh Mint and Yogurt Dressing*)
- Three Bean Salad (*Chickpeas, Beans, Lentil*) (V)

Carving Station (G=1, P=2)

- Whole Roasted Chicken
- Roast Leg of Lamb
- Roast Rib of Beef
- Whole Baked Salmon

Main Course

Fish & Sea Food (S=1, G=2, P=3)

- Grilled Fish (*Kalamata Olives, Caper Sauce*)
- Grilled Snapper Fish (*Roasted Tomatoes, Olives Salsa*)
- Sesame Crusted Salmon (*Steamed Soya Bean, Sweet Soya Glaze Sauce*)
- Pan Seared Cod Fillet (*Sliced Yellow Potatoes, Plum Tomato Relish*)

Vegetarian (S=2, G=3, P=3)

- Paprika Dusted Roasted Red Skin Potatoes (V)
- Vegetable Pilaf (V)
- Aloo Matar (V)
- Gobi Masala (V)
- Jeera Rice (V)
- Creamy Idaho Mash Potato (V)
- Young Potatoes (*Paprika Parsley Butter*) (V)
- Aloo Gobi Masala (*Spicy Potato, Cauliflower Stew*) (V)
- Rajma Makhani (*Tomato Garlic Ginger Sauce*) (V)
- Vegetable Fried Rice
- Coconut and Cilantro Flavored Jasmine Rice (V)
- Vermicelli Rice (V)
- Dal Makhani (V)



INTERNATIONAL MENU

Meat (S=3, G=4, P=5)

Chicken

- Moroccan Spiced Roasted Chicken
(Apricot Couscous Salad)
- Moroccan Chicken Tagine *(Parsley, Couscous Char Grilled)*
- Chicken Biryani *(Onion Raita)*
- Chicken Kabsa *(Cucumber, Onion, Parsley Salad, Shish Barak, Pine Nut Seeds, Cooked With Yoghurt)*

Lamb

- Channa Masala, Lamb Kabsa, Cucumber, Onion, Parsley Salad
- Moroccan Spiced Lamb Tagine, Sundried Tomato Couscous
- Lamb Biryani, Cucumber Raita

Beef

- Sirloin Beef Steaks *(Wild Mushroom Ragout, Herb Butter Slice)*
- Grilled Beef Steaks *(Caramelized Onion)*
- Char Grilled Beef Tenderloin Steaks, *(Mash Potato, Red Wine Reduction)*
- Italian Meat Lasagna
- Spicy Beef and Broccoli *(Garlic Sauce)*

Sweets Please (S=6, G=8, P=10)

- Selection of Arabic Sweets
- Cream Caramel
- Seasonal Fruit Salad/Slices
- Dark Chocolate Mousse Cake
- Vanilla Panna Cotta
- Peach Fruit Tart
- Mango Cheesecake
- Blueberry Cheesecake
- Pumpkin Tart
- Green Apple and Almond Cake
- Chocolate Cream Brulee
- Mixed Berry Shot
- Strawberry Mille Feuille
- Banana Bread and Nut Pudding
- Coconut Pineapple Mousse
- Coffee Opera
- Chocolate Truffle Cake
- Rice Pudding
- Chocolate and Passion Cake
- Assorted Macaroons

Name Date

Comments

.....

.....

Silver: AED 150 per person

Gold: AED 185 person

Platinum: AED 230 per person

- (S) Silver (G) Gold (P) Platinum
- (V) Vegetarian (S) Contains Shellfish (N) Contains Nuts (A) Contains Alcohol
- All prices are in UAE Dirhams (AED) and include 10% service charge, 5% value added tax, 6% tourism fee & 4% municipality fee.
- If you have any concerns regarding food allergies, please alert your server prior to ordering.

