EASTERLUNCH BUFFET MENU

FORKS & BOWLS

Hummus Classic creamy chickpeas, tahina, lemon juice, olive oil (V)(SE)(VG)
Mutable Classic char-grilled smoked eggplants, tahina, garlic, lemon juice, olive oil (V)(SE)(VG)
Rocca Salad tomato, pomegranate molasses, sumac (V)
Fattoush tossed romaine lettuce, cucumber, tomato, fresh herbs, pomegranate, molasses dressing, crispy bread (V)(G) (VG)
Tabbouleh parsley, tomato, onion, mint, burghul, lemon juice, olive oil (V)(G) (VG)
Warak Enab vine leaves stuffed mix vegetables and rice cooked in lemon (V)(VG)
Spinach Kibbeh walnut muhammara (V) (VG) (N)(G)(SE)
Beetroot Walnuts Salad(V)(N)
Spinach Kale quinoa, dates, cashews, feta (V)(M)(N) (MU)
Chicken Couscous Salad capsicum, onion, cumin lemon dressing (G)
Caprese Salad aged balsamic reduction, fresh basil leaves (V)(M)
Mix Pickles & Olives (V)(VG)

Fresh Salad Counter (V)(VG)

Iceberg, Romaine lettuce, Rucola, Tomato, Cucumber, Onions, Shredded carrots, Beetroot, Quinoa, Boiled potato, Chickpeas

Crudités (spring onion, red radish, fresh red & green chili, mint leaves)

Dressings: (V)(MU)

Balsamic vinaigrette (MU), Olive oil & Lemon dressing (MU), Pomegranate molasses (G)

Cesar -station -make your own

Croutons, parmesan, garlic dressing, turkey bacon, anchovy, shrimp, chicken (E) (C) (G) (S) (M) (SO)(MU)(SE) (N)

SCENTS OF DAIRY & GRAPE -ARTICIAN CHEESES (V)(N) (M)

Dry fruits, nuts, olive, tomato tapenade and home- made chutneys, crostini, strawberries, honey, crackers

Blue Cheese & grapes with berry compote | **Smoked Brie** dry fig, honey, pistachio
Marinated Feta cheese | Labneh Goat Balls (V)(M)

SEAFOOD MARKET -Vitamin Sea (C)(S)

Gazpacho Station

Carrot & orange, tomato, cucumber, beetroot, avocado
chopped (onion, capsicums, coriander, cucumber, mint, chili)
Shrimp perfumed lemon grass, tomato tartar, lime, chili, yuzu pearls
Smoked Salmon horse radish, lemon, caper, and onion
Marinated Calamari| Mussels
Cocktail sauce (E) (C) (G) (S) (M) (SO)(MU)(SE) (N)
|Lemon |Tabasco | Shallots vinaigrette, |Spiced chili sauce

Bread Selections (G)(V) (VG)(M)

Freshly baked selection of international breads rolls, Arabic bread from our baker
Olive oil, balsamic, butter, margarine, olive & tomato tapenade

SPOONS & BOWLS (G)(C)

Vegetables Minestrone lemon wedges, croton (V)

Beef Goulash tomato, paprika, pepper & potato

BELLA ITALIA - FORNO E FARINA

Margareta basil (V)(G)(M) (C)

Spicy Beef Pepperoni chili flakes(G)(M) (C)

With tomato sauce & mozzarella fior di latte

Hand Crafted Ravioli spinach and ricotta cheese, cherry tomato sauce(V)(G)(M) (C)

Hand Tossed Penne alfredo mushroom, cream (V)(G)(M) (C)

Pesto (N), flavoured oil, oregano, parmesan (M), chili flakes

WARM IT UP

Lamb Kibbeh cucumber coriander slaw and minted yoghurt (N)(G)(M)

Falafel tahini sauce, pickles (V)(SE)

Fried Chicken cocktail sauce (E) (C) (G) (S) (M) (SO)(MU)(SE) (N)

Cheese Rolls (V)(M)(G), **Vegetables Samosa** mint chutney (V) (G)(M)

FLAME IT UP- WOOD AND CHARCOAL

Mixed Grill Chicken Shish Tawok (MU), **Lamb Kofta** garlic paste.

Beef Short Ribs horse radish, Bbq sauce (S) (M) (SO)(MU)(SE) (C)

Angus Beef & cheese siders (E) (C) (G) (S) (M) (SO)(MU)(SE)

Shrimp lemon & garlic (S)

CARVING

Beef wellington, York shire pudding (G)(E)(M)

Salmon fillet (S)

Grilled Asparagus (V) Roasted Potatoes(V) Mashed Sweet Potatoes (V), Roasted Pumpkin (V), Gravy, Rosemary, Lemon Butter Sauce (M), Grilled vegetables (V)

TAGINES & CLAYPOT TRADE SPICE -

Beef bourguignon onion, mushroom, gravy, bacon (M)(G)

Chicken Florentine stuffed with spinach and ricotta cheese (M)

Lobster Thermidor mushrooms, cream, mozzarella, mustard (M)(MU)(G)

Eggplant tomato parmigiana (V)(M)

Lamb Stuffed Vine Leaves & Cabbage Roll minted garlic and lemon(M)

Lamb Shanks oriental rice, nuts (N)(M)

Chicken Freekeh nuts (N)(M)(G)

Seafood Biryani herbs, spices (S)(M)

Paneer Makhani simmered in butter and tomato gravy (N)(V)(M)

White rice (V)

Mango pickles, green chili, assorted Achari (pickles), raita (M), onion and papadum(G)

SWEETS TEMPTATION

Homemade Arabic sweets
Aish Al Saraya, Assorted Baklava, Katayef Assafiri *(G) (N) (M)(SE)*
Mouhalabiya custard made with milk, sugar and rose water *(M)(N)*
Date Truffles with sesame and coconut *(G)(M)(SE)*

Individual & Glasses
Tiramisu ladyfingers, mascarpone, espresso *(E)(M) (G)(MU)(SO)*
Chocolate Mousse praline (M)(E)(G) (SO)
Raspberry Panna Cotta*(M)*
Crème Brulé baked egg custard, caramel sauce *(E)(M)*
Chocolate Profit Rolls (*G)(SO)(M)(E) (N)*
Lemon meringues pie, Strawberry Tartlets *(N) (M) (E) (G)*

Whole Cake
Mango Cheesecake *baked Philadelphia, graham crackers(M)(G)(E)*
Red Velvet Cake *cream cheese frosting (M)(V)(G)*
Dark Chocolate Fudge Brownies *walnuts (N) (M)(E)(G) (SO)*

HOT
Strawberries Rubab Crumble (*M)(N) (G*
Cheese kunafa sugar syrup, nuts (*M)(N)(G)*

Cut Fruits (Watermelon, Pineapple, Rock melon, Honey dew) *(V) (VG)*

CHOCOLATE &CON PARADISE

Ice cream and sorbet selections, chocolate fountain *(G)(N) (SE)(SO)(M)(E)*
Selection of gourmet cookies and (marshmallow, colour vermicelli, M&M, chocolate sauce, chocolate chips, berry sauce, caramelized popcorn, crumble, fruits, dray cakes)

Assorted Easter Cakes & Chocolate Eggs
Eggs decorations

KIDS CORNER

Assorted Sandwiches (E) (C) (G) (S) (M) (SO)(MU)(SE) (N)
French fries (V), **Chicken nuggets** (G)(E)
Sausage roll (G), **Fish cake** (S)(G), **Spaghetti meat balls** (G)(C)
Chicken kebabs with potato &pesto(N)

Cotton candies, popcorns

AED 230 net PP with unlimited food, chilled juices and water

All prices are in UAE dirhams and inclusive of governmental fees, service charge and applicable VAT.
Please note that our food may contain or come into contact with common allergens, including celery, wheat, gluten-containing cereals, dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish (such as crustaceans and mollusks), mustard, sesame seeds, lupin, and sulphites

(V) Vegetarian dishes, (VG)Vegan
(G) Gluten, (N) Nuts, (M) Milk, (E) Egg, (SE) Sesame, (SO) Soya, (S) Seafood, (MU) Mustard, (C)Celery