



# EMIRATES PALACE

CATERING

BY DUBAI WORLD TRADE CENTRE

## - MENU ITEMS -

## Soup

Lentil Soup  
 Clear Chicken Soup  
 Seasonal Vegetable Soup  
 Creamy Asparagus Soup  
 Creamy Broccoli Soup  
 Mushroom Soup  
 Sweet Corn Soup  
 Pumpkin Soup  
 Seafood Soup  
 Freekeh Soup  
 Potato Soup  
 Harira Soup  
 Carrot Soup

## Cold Mezzeh

Hummus, Moutabal, Muhammara, Vine Leaves,  
 Hummus Beiruti, Babaganoush, Shanklish,  
 Spinach Bil Zeit, Loubieh Bil Zeit, Hindbeh Bil Zeit,  
 Foul Bil Zeit, Bamieh Bil Zeit, Batata Harra,  
 Tajin Shrimps, Tajin Samak, Eggplant  
 with Yoghurt, Beetroot Moutabal, Mujaddara

## Hot Mezzeh

Lamb Kibbeh, Seafood Kibbeh, Chicken Kibbeh,  
 Meat Fatayer, Cheese Fatayer, Spinach Fatayer,  
 Moroccan Chicken Pastilla, Seafood Fatayer,  
 Punjabi Samosa, Shanklish Fatayer,  
 Vegetarian Spring Roll, Cheese Roll,  
 Shrimp Roll, Chicken Roll

## Selection of Arabic &amp; International Bread

## Selection of Salads

Sweet Potato and Carrots with Orange & Cumin  
 Roasted Vegetables with Mozzarella  
 Shrimp with Coriander & Herbs  
 Roast Beef with Goat Cheese  
 Exotic Hawaiian Crab  
 Chicken Pistachio Terrine  
 Fine Kenya Bean  
 Special Avocado  
 Laban with Cucumber  
 Atlantic Salmon  
 Chicken Caesar  
 Caesar Salad  
 Green Pasta  
 Snow Beans  
 Moghrabieh  
 Red Rocket Salad  
 Mushroom Salad  
 Couscous Salad  
 Tabbouleh  
 Fatoush  
 Orzo with Olives  
 Waldorf Salad  
 Artichoke Salad  
 Asparagus Salad  
 Shrimp Cocktail Salad  
 Thai Beef  
 Oriental Salad  
 Seafood Salad  
 Beetroot Salad  
 Turkish Salad  
 Quinoa Salad  
 Niçoise Salad  
 Rocca Salad  
 Potato Salad  
 Greek Salad  
 Shirazi Salad  
 Zaatar Salad  
 Pasta Salad



## - Main Course -

### Emirati Delicacies

Lamb Badwia Salona  
 Chicken Margouga  
 Lamb Muhammar with Lemon  
 Chicken Madrouba  
 Chicken Thareed  
 Chicken Machboos  
 Lamb Moutaban  
 Lamb Machboos  
 Lamb Thareed  
 Chicken Harris  
 Chicken Shyatt  
 Lamb Harris  
 Fish Machboos  
 Jasheed  
 Aishu Laham  
 Lamb Fouga  
 Fish Biryani  
 Veal Harris  
 Aish Bil Rub

### BBQ / Grilled

#### Lebanese

Shish Tawook, Lamb Kabab, Lamb Chops,  
 Kofta (Lamb or Chicken)

#### Iranian

Joojeh Kabab, Kabab Bil Rub  
 Lamb Kubideh, Chelo Kabab Soltani

#### Continental

Chicken Paprika, Beef Shashlik, Lamb Souvlaki

#### Indian

Tandoori Tikka, Lamb Pasanda,  
 Lamb Seekh, Pahadi Kebab

### Poultry

Grilled Mustard Chicken with Corn Polenta  
 & Coriander Salsa  
 Grilled Cajun-Spiced Chicken Breast with Vegetable  
 Chinese Style Chicken Breast with Cashew Nuts  
 Grilled Chicken Breast with Pomegranate Sauce  
 Chicken stuffed with Spinach & Mozzarella  
 Grilled Chicken with Lemongrass Sauce  
 Grilled Chicken with Rosemary Sauce  
 Chicken with Olives, Moroccan Style  
 Chicken Maqluba with Cauliflower  
 Chicken Pizzaiola Italian Style  
 Chicken Sweet & Sour Sauce  
 Chicken Stuffed with Risotto  
 Roasted Chicken with Potato  
 Chicken with Oriental Rice  
 Chicken with Mushrooms  
 Moroccan Chicken Tajin  
 Thai Chicken Curry  
 Chicken Cordon Bleu  
 Chicken Basmashkat  
 Chicken Couscous  
 Chicken Stroganoff  
 Chicken Musakhan  
 Chicken Mograbiah  
 Mexican Chicken  
 Chicken Freekeh  
 Pigeon Freekeh  
 Butter Chicken  
 Chicken Korma  
 Chicken Biryani



## - Main Course -

## Meat Dishes

Chinese Beef Stew with Oyster Mushrooms  
and Bok Choi  
Grilled Beef Medallions  
with Three Peppercorn Sauce  
Seared Lamb Cutlet with Jus, served with Ratatouille  
Beef with Ricotta Spinach and Mushroom Sauce  
Veal Scaloppini with Grenadine Lemon Butter Sauce  
Veal with Vegetables & White Creamy Sauce  
Veal Medallion with Herb Crust  
Herb Crusted Lamb Chops with Mint Gravy  
Oriental Lamb Salona with Fine Vegetables  
Roast Lamb Leg with Green Pepper Sauce  
Beef Piccata with lemon Meunière Sauce  
Stuffed Japanese Beef with Asparagus  
Lamb Chops with Pomegranate Sauce  
Beef Tenderloin with Mushroom Sauce  
Beef Teriyaki with Asian Vegetables  
Lamb Chops with Rosemary Sauce  
Beef Medallion with Pepper Sauce  
Dawood Basha,  
Lamb Biryani  
Mixed Lebanese Mahashi  
Warak Enab Bil Sharhat  
Beef Bolognese Lasagna  
Okra Stew with Lamb  
Moroccan Lamb Tajin  
Beef Quesadillas  
Kibbeh Bil Laban  
Beef Basmashkat  
Sheikh Al Mahshi  
Kofta Bil Laban  
Lamb Shakriya  
Kofta Trabulsiya  
Kibbeh Bil Laban  
Beef Stroganoff  
Lamb Freekeh  
Dawood Basha  
Shish Barak

## Seafood Dishes

Pan Roasted Norwegian Salmon  
with Warm black-eyed Pea salsa  
Stir fried sole fillet with Chinese Greens  
and Mild Garlic Sauce  
Fusilli Pasta with Chopped Fish  
and "Beccafico" Condiments  
Fish Baked in Red Chermoula Sauce  
with Spiced Cauliflower  
Grilled Red Snapper,  
Chives-Chervil Sauce and Capers  
Seared Fillet of Cod  
with Pommery Mustard Cream  
Brown Butter Seared Fish  
with Capers and Parsley  
Hubei Black Pepper Fish  
with Sun Dried Pineapple  
Grilled Prawns with Lemon & Butter Sauce  
Grilled Hammour with Lemon Butter Sauce  
Roll three Kind of Fish with Mustard Sauce  
Seared Fillet of Basa, Fennel and Orange  
Grilled Prawns with Sweet & Sour Sauce  
Grilled Salmon with Herb Butter Sauce  
Grilled Hammour with Vegetables  
Tray Baked Kerala Fish Curry  
Grilled Salmon Italian Style  
Pineapple Prawn Curry  
Seafood Cannelloni  
Seafood Fried Rice  
Lobster Thermidor  
Seafood Biryani  
Fish Sayadieh  
Seafood Paella  
Grilled Lobster  
Fish Tikka



## - Side Dishes -

## Pasta &amp; Noodles

Singapore Noodles with Lime, Ginger,  
Garlic and Vegetables  
Asian Fried Noodles with Vegetables  
& Shredded Chicken  
Macaroni Baked with Gruyere Cheese  
and Asparagus  
Potato Gnocchi with Cherry Tomatoes  
and Anchovies  
Penne Arabiatta  
Tortellini Pesto Sauce  
Spaghetti Carbonara  
Fettuccini Chicken with White Sauce  
Ravioli with Tomato Cream Sauce  
Ravioli Spinach with White Sauce  
Farfalle with 3 kind of Cheese  
Fettuccini Seafood Sauce  
Fusilli with Pesto Sauce  
Vegetable Cannelloni  
Spaghetti Bolognese  
Vegetable Lasagna  
Spinach Lasagna  
Penne Alfredo

## Rice

Vegetable Fried Rice, Saffron Rice, Tomato Rice,  
Vermicelli Rice, Coriander Rice  
Steamed Rice, Oriental Rice, Brown Rice,  
Garlic Rice, Dill Rice  
Vegetable Rice, Local Mohammar Rice,  
Steamed Buttered White Rice  
Iranian Rice , Mushroom Rice  
Egyptian Koshari Pasta

## Vegetarian Side Dishes

Roasted Potato with Tomato & Parmesan Sauce  
Mediterranean Ratatouille Creamy  
Sautéed Spinach  
Roasted Potatoes with Herbs  
Steamed Butter Vegetables  
Potato and Spinach Gratin  
Mixed Vegetable Salona  
Risotto with Mushroom  
Eggplant with Tomatoes  
Vegetable Tortilla Wraps  
Boiled Corn with Butter  
Vegetable Makhanwala  
Eggplant Moussakaa  
Stir Fried Vegetables  
Lyonnais Potatoes  
Sautéed Vegetables  
Cauliflower Gratin  
Green Beans Stew  
Aloo Gobi Mutter  
Mashed Potatoes  
Vegetable Curry  
Vegetable Gratin  
Potato Wedges  
Dolmas Beirut  
Vegetable Curry  
Broccoli Gratin  
Potato Soufflé  
Okra Salona  
Gratin Potato



## - Dessert -

## Hot Desserts

Saffron Sago  
Um Ali  
Khabeesa  
Aseeda Bobar  
Chocolate Brownies  
Chocolate & Bread Pudding  
Banana & Raisin Bread Pudding  
Apple Crumble  
Omani Halwa  
Toffee Date Pudding  
Orange Butter Crêpes  
Cheese Kunafa

## Cold Desserts

Date Cake, Oreo Cake, Opera Cake, Carrot Cake,  
Pineapple Green Lemon Cake,  
Chocolate Truffle Cake, Crème Caramel,  
Strawberry Cake, Red Fruit Cheese Cake,  
Chocolate Cake, Tiramisu Cake, Blueberry Cheese Cake,  
Pistachio Cake, Vanilla Cake  
Mango & Coconut Mousse Cake,  
Caramelized Apple & Caramel Cake,  
Tiramisu in Glass  
Mango Mousse, Chocolate Tart topped with Nest,  
Esh Bol Bol Cheesecake, Mini Apple Pie,  
Fresh Raspberry Custard Tart,  
Orange Crème Brulee, Crème Brulee, Saffron Sago  
Hazelnut Cake, Chocolate Tart,  
Double Chocolate Tart,  
Mixed Fruit Tart, Raspberry Mousse,  
Strawberry Mousse, Katayef with Nuts, Coffee Roll,  
Halawat El-Jibn, Aish el Saraya, Florantte,  
Mohalabia Bruschetta, Strawberry Mohalabia,  
Assorted French Pastries  
Assorted Fruit Tart, Profiterole, Sliced Fresh Fruits  
Ghazel El Banat, Assorted Arabic Sweets

## Special Emirati Ouzi

Lamb Ouzi al Ain style with Hashwa  
Ouzi Mashwai with Vine leaves  
Ouzi Mohammar Bil Lemon  
Ouzi with Machboos Rice  
Ouzi with 3 types of Rice  
Ouzi Mashwai Bil Laban  
Ouzi with Biryani Rice  
Ouzi Rigag with Rice  
Ouzi Aishu Lahem  
Ouzi Moutaban  
Ouzi Mowadan  
Ouzi Bil Laban  
Ouzi Mansaf

**AED 1,500 per Ouzi**

## Camel

Traditional Cooking Baby Camel (Hwar)  
with Homemade Local Bzar

**AED 9,500**



## - Live Stations -

### As An Extra Charge

Applicable only for a minimum number of 50 guests Price is per person / per station

### Shawarma Station

Chicken or Lahem  
(AED 25 per person)  
With Traditional Accompaniments

### Falafel Station with Condiments

(AED 20 per person)  
With Traditional Accompaniments

### Burger Station

(AED 35 per person)  
Beef & Chicken  
Accompaniments: Mayonnaise, Ketchup,  
Mustard, Tomato, Sliced Cheese

### Pizza Station

(AED 35 per person)  
Beef, Chicken, Seafood, Vegetable  
With Traditional Accompaniments

### Mexican Station

(AED 40 per person)  
Beef & Chicken Fajita  
Accompaniments: Lobster Sauce,  
Mushroom Sauce, and Tomato Sauce Parmesan  
Cheese, Gruyere Cheese and Pesto

### Asian Wok Station

(AED 45 per person)  
Beef, Chicken, Seafood  
Accompaniments: Asian Vegetable, Soya Sauce,  
Chili Sauce, Fried Rice, Eggs Rice

### Pasta Station

(AED 50 per person)  
Penne, Farfalle, Cheese Ravioli  
Accompaniments: Lobster Sauce, Mushroom Sauce,  
and Tomato Sauce Parmesan Cheese,  
Gruyere Cheese and Pesto

### Manakish Saj Station

(AED 30 per person)  
Freshly Homemade Bread  
Accompaniments: Akkawi Cheese, Zaatar,  
Muhamara Labneh, Lamb

### Tandoori Naan Bread Station

(AED 35 per person)  
Indian bread  
Accompaniments: Coriander, Garlic, Cheese,  
White Sesame, Black Sesame

### BBQ Station

(AED 40 per person)  
Select one of the following Station  
Beef Tenderloin, Stuffed Lamb Leg,  
Beef Striploin, Fish, Lamb Rack  
Accompaniments: Honey Mustard Sauce,  
Veal Jus Sauce, Lemon Butter Sauce,  
Roasted Potato, Roasted Veg



- Live Stations -

## Dessert Live Station



### Cheese Kunafa Station

(AED 30 per person)

*Accompaniments: Pistachio, Sugar Syrup*

### Crepes & Waffle Station

(AED 25 per person)

*Accompaniments: Sliced Banana and Strawberries,  
Chocolate, Strawberry, and Vanilla Ice Cream,  
Pistachio Nuts, Nutella, Icing sugar, Whipped Cream,  
Chocolate Syrup and Fruit Preserves*

### Chocolate Fountain

(AED 40 per person)

Dark, Milk or White Chocolate

*Accompaniments: Mini Assorted Muffins, Pound Cake,  
Rice Crispy Treats, Strawberries, Marshmallows,  
Assorted Fruit Skewers*

### From Emirati Kitchen Station

Choubab, Khameer, Mohalla

(AED 30 per person)

*Accompaniments: Date Syrup, Kraft Cheese, Honey*

### Luqaimat Station

(AED 25 per person)

*Accompaniments: White Sesame, Date Syrup*







