



EMIRATES PALACE ABU DHABI

BUFFET MENU



All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.



EMIRATES PALACE
ABU DHABI

International Buffets

Option 1

AED 380

8 Salads

4 Starters

12 Selection of Mezzeh

2 Soups

6 Main Courses

2 Side Dishes Accompaniments

2 Vegetable Accompaniments

8 Desserts

(5 desserts of your choice* +1 hot dish, 1Glass Desserts & Exotic Fruit Cubes)

Option 2

AED 440

10 Salads

6 Starters

12 Selection of Mezzeh

2 Soups

8 Main Courses

2 Side Accompaniments

2 Vegetable Accompaniments

9 Desserts

(6 desserts of your choice* +1 hot dish, 1Glass Desserts & Exotic Fruit Cubes)

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Option 3

AED 505

10 Salads

8 Starters

12 Selection of Mezzeh

2 Soups

10 Main Courses

2 Side Accompaniments

2 Vegetable Accompaniments

10 Desserts

(7 desserts of your choice* +1 hot dish, 1 Glass Desserts & Exotic Fruit Cubes)

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Option 4

AED 565

12 Salads

8 Starters

12 Selection of Mezzeh

2 Soups

10 Main Courses

2 Stations

2 Side Accompagnements

2 Vegetable Accompagnements

10 Desserts

(7 desserts of your choice* +1 hot dish, 1Glass Dessert & Exotic Fruit Cubes)

Option 5

AED 620

12 Salads

10 Starters

12 Selection of Mezzeh

2 Soups

10 Main Course

3 Stations

2 Side Accompagnements

2 Végetable Accompagnements

10 Desserts

(7 desserts of your choice* +1 hot dish, 1Glass Desserts & Exotic Fruit Cubes)

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International Salads

Thai Seafood Salad (F)
Swiss Potato & Cucumber Salad (V)
Gourmet Salad Nicoise (F)
Oriental Roasted Salmon Salad with Green Asparagus (F)
Peach Panzanella (V)
Green Apple and Sugar Snaps with Spiced Yoghurt (V)
Chicken Tikka Slaw with Red Cabbage and Fresh Mint (N)
Beetroot Mutable (V)
Dahi Bhalla Chaat (V)
Roca & Zaatar Salad (V)
Cauliflower with Tahina (V)
Warm Mushroom and Spinach Salad with Cumin, Lime and Chili (V)
Spiced Carrot and Raisin Salad (V)
Grilled Fish Salad with Pomelo and Lambs Lettuce (F)
Mouhamara, (V)
Labneh with Roca Leaves (V)
Hummus Akary (V)
Baba Ghanoug (V)
Tandoori Gobi Chaat (V)
Prawn Balchao with Pepper and Courgette (F)
Chicken Bhajia with Spinach and Red Cabbage (N)
Oriental Roasted Duck Salad with Mangoes and Lychees (N)
Eggplant and Cauliflower with Tahina (V)
Mutable (V)
Spicy Glass Noodle Salad Thai Style (V)
Classic Greek Salad (V)
Tabbouleh (V)
Caesar Salad with Condiments (N)
Grilled Halloumi with Figs & Rocket (V)
Wine Leaves (V)

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Healthy Salad Options and More

Baby Rocket with Grilled Beef and Portobello Mushrooms (N)

Eggplant and Chickpea Salad with Yoghurt (V)

Pear with Candied Pecan Nuts, Roquefort Cheese and Belgium Endive (V)

Roasted Butternut Squash, Beetroot and Goat Cheese (V)

Quinoa with Mint, Orange and Beetroot (V)

Watermelon, Black Olive and Rose Water Salad (V)

Tomato with Melon and Feta (V)

Pea Shoot, Endive, Provolone, Pear and Walnut Salad (V)

Roasted Broccoli with Sundried Tomatoes and Red Beans (V)

Roast Cauliflower with Almonds and Preserved Lemon (V)

Quinoa and Vegetable Salad with Citrus Dressing (V)

Roasted Pumpkin & Bulgur Coriander, Eggplant Yogurt and Pomegranate (V)

Fennel with Pomegranate Mango and Walnuts (V)

Wild Rice with Artichokes, Peaches and Pine Nuts (V)

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Local Salad

Local Al Madiyah Salad (L) (V)

Khashle Badeajan (L) (V)

Sherazi Salad (L) (V)

Masta Va Khair Salad (L) (V)

Green Mango Salad (L) (V)

In The Glass

Foie Grass Mousse with Pear Chutney & Raisins (N)

Yogurt Mousse with Dates & Walnuts (V)

Yellow Fin Tuna Tataki with Soya and Heirloom Tomatoes (F)

Smoked Halibut with Tomato Mousse & Pesto (F)

Shrimp Cocktail with Cantaloupe Melon & Mint (F)

Crab Meat Shooter with Guacamole (F)

Salmon Tartar with Sour Cream, Organic Cucumber and Caviar (F)

Chilled Red Prawns with Peach Gazpacho (F)

Lemon Pana Cotta with Red Prawn Tartar (F)

Lobster and White Asparagus Shooter (F)

Dungeness crab and Tomato Gazpacho Shooter (F)

Cold Starters Vegetarian (V)

Char Grilled Vegetable Antipasti

Vietnamese Rice Roll with Peanut Sauce

Sliced Tomato and Brie with Pesto and Figs

Ricotta and grilled Vegetable Tart with Tomato Vinaigrette

Caramelized Watermelon with Goat Cheese Mousse

Roasted Eggplant Terrine with Halloumi

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Cheese and Charcuterie

The Mozzarella Bar with Condiments
Goats Cheese with Local Honey and Caramelized Walnuts
Goat Cheese Tartlet with Tomato Jam
Yarra Valley Feta with Date Jam and Crispy Lavosh
Italian Deli Meat Selection with Chutney Selection and Sour Dough

Cold Seafood Starters (F)

Dill Scented Gravlax Roses with Salmon Caviar
Smoked Halibut and Asparagus Mille Feuille
Emirates Palace Selection of Seafood Maki Rolls
Poached Red Prawns with Cocktail Sauce and Saffron Brioche
Candied Salmon with Cauliflower Mousse
Smoked Salmon and Cream Cheese Rolls with Tiger Prawns
Smoked Salmon and Asparagus Roulade with Mango Salsa
Fine Selection of House Smoked Seafood with Condiments
Watermelon with Tabbouleh and Prawns

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Cold Starters

- Roast Beef Teriyaki Roll with Marinated Vegetables (N)
Yarra Valley Feta, Mushroom and Chicken Pie (N)
Terrine of Smoked Chicken and Ratatouille (N)
Bresaola, Strawberry and Goat Cheese Parcel (N)
Fresh Buffalo Mozzarella with Figs, Heirloom Tomatoes and Watercress (V)
Roast Beef and Papaya Roll with Mushroom Vinaigrette (N)
Beef Pastrami, Red Pepper and Ricotta Roulade (N)
Vitello Tonnato with Honey Melon and Rocket (N)
Duck Liver Terrine with Apples and Warm Herb Brioche (N)
Smoked Turkey and Pineapple Roll with Guacamole (N)
Roast Beef Roulade with Wild Mushrooms (N)
Air Dried Beef with Honey Melon and Mint (N)
Smoked Chicken, Feta and Spinach Pie (N)
Smoked Salmon and Artichoke Quiche with Sundried Tomato Aioli (F)
Chicken Liver Mousse on Crispy Brioche (N)
Farmer Pate with Berry Chutney (N)

Local Starter

- Chobab (L) (V)
Balalet (L) (V)
Khamier (L) (V)

Soups

- Cream of Wild Forest Mushrooms (V)
Oriental Chicken and Vermicelli Soup (N)
Lentil Soup (V)
Moroccan Seafood Soup with Saffron (F)
San Francisco Cioppino (F)

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Roasted Butternut Squash Soup with Porcini Mushrooms (V)

Lemon Grass Scented Cream of Lobster (F)

Seafood Moilee (F)

Tuscan White Bean Minestrone (V)

Classic Tomato Cream with Basil Oil and Croutons (V)

Frikky Soup with Minced Lamb (N)

Tom Yam Goong Hot and Sour, Lemongrass and Spicy Shrimps (F)

Indian Gaajar Matar Ka Shorba (V)

Tomato Rassam (V)

Sweet Corn and Chicken Soup (N)

Oriental Lentil Soup with Lemon and Croutons (V)



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International Main Courses

Fish of the Day (F)

Pan Seared Hammour and Prawns on Tomato Chickpea Stew

Pan Fried Seabass Fillet with Green Asparagus and Lobster Reduction

Pan Fried Salmon with Green Asparagus and Crab Meat Topping

Baked Red Snapper Roulade with Saffron Butter

Fish Malabar

Andhra Green Fish Biryani

Black Pepper Fish Tikka

Shellfish (F)

Shellfish Stew with Rock Lobster, Red Shrimp and Mussels

Grilled Gulf Prawns with Lime

Red Thai Prawn Curry

Prawn Malai Curry

Andhra Green Fish Biryani

Calcutta Prawn Curry

Lamb (N)

Parmesan Crusted Lamb Chops with Sundried Tomato Sauce

Roasted Lamb Rack with Date Crust on Oriental rice

Black Pepper and Honey Mustard Marinated Lamb Leg on Ratatouille

Roasted Lamb Rump with Fresh Herbs on a Bed of Artichokes

Mutton Nilgiri Korma, Lamb In Green Herbs and Cashew Nut Gravy

Punjabi Nalli Gosht

Mutton Biryani

Beef (N)

Veal Parmigiano on Homestyle Tomato Sauce

Roasted Veal Loin with Porcini and Caramelized Figs

Grilled Beef Fillet with Portobello Mushrooms and Foie Grass Foam

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Grilled Veal Medallions with Artichokes and Wild Mushrooms

Wok Fried Black Pepper Beef with Broccoli

Indonesian Beef Rendang

Chicken (N)

Chicken Cacciatore

Ricotta Stuffed Chicken Breast on Dried Fruit jus

Stir Fried Chicken with Chili and Cashew Nuts

Chicken butter Masala

Nimbu Murgh Do Pyaza

Green Thai Chicken Curry

Ayam Lemak



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Side Dishes (V)

Oven Baked Layers of Zucchini and Eggplant with Parmesan and Mozzarella

Roasted Butternut Squash and Sweet Potatoes with Dried Tomatoes

Greek Style Eggplant Moussaka

French Vegetable Cassoulet

Broccoli and Portobello Mushroom Gratin

Glazed Carrots, Peas and Butternut Squash

Colorful Vegetable Medley

Rosemary Fingerling Potatoes with Garlic and Porcini Mushrooms

Potato Gratin

Ricotta and Spinach Tortellini with Sundried Tomato and Artichokes

Mushroom Ravioli in Parmesan Cream Sauce

Paneer Matter Makhani

Kadai Paneer

Bhindi Nayantara

Aloo Methi

Kashmiri Dum Aloo

Bhindi Singhara Do Pyaza

Vegetable Lababdar

Dal Makhani

Yellow Dal Tadka

Punjabi Dal

Chop Suey

Singaporean Fried Noodles

Vegetable Fried Rice

Oriental Fried Rice

Steamed Rice

Saffron and Mushroom Pulao

Vegetable Biryani

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Arabic

- Arabic Mixed Grill (N)
Iranian Style Mixed Grill (N)
Kebab Halabi (N)
Kebaba Koshkhash (N)
Seafood Mixed Grill (F)
Lamb Shank with Oriental Rice (N)
Kofta Bin Sanieh (N)
Chicken with Freekeh (N)
Daoud Basha (N)
Lamb Stew with Okra (N)
Stuffed Baby Marrow with Tomato Sauce (N)
Kabsa Sauda with Lamb (N)
Samaka Harra (F)
Fish 'Sayadieh ' (F)
Arabic Style Roasted Lamb Shoulder (V)
Moughrabieh with Chicken (N)
Moroccan Chicken Tagine (N)
White Bean Stew (V)
Sheikh Al Mahshi (N)
Grilled Chicken Leg with Potatoes, Lemon and Garlic Sauce (N)

Local Main Course (N)

- Aish Muhammad with Fish (L)
Iranian Rice 3 colour (L)
Chicken Madroubah (L)
Chicken Margouga (L)
Chicken Thareed (L)
Chicken Arrsia (L)
Chicken Mousakhan (L)
Mix Grill Lebanese / Iranian (L)

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Mix Lebanese Mahashi (L)

Lamb Biryani (L)

Shrimps Biryani (L)

Chicken tajin (L)

Lamb Tajin (L)

Veal Harris (L)



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Desserts

Baked Cheese Cakes

Exotic Fruits

Raspberry

Strawberry

Blueberry

Mango

Mix Berries

Peanut Butter

Opera Layers Sponge Cake

Chocolate and Coffee

Red Fruits and Almond

Exotic and Coco

Pistachio

Chocolate Cakes

L'Angevin Sour Cherry

Maracaibo Chocolate

Red Fruit Praline

Sweet Memory

Orange Andalusia

Walnut Fudge Brownie

Grand Cru Chocolate

Black Like a Forrest

Hazelnut Craquelin

Bounty

Grand Hazelnut Truffle

Mon Plaisir

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Sicilian Pistachio Delice

Palace Cake

Mousse Gâteaux with Fruits

Raspberry and Vanilla Mousse

Mango Cocoon

Citrus and Raspberry

Fragolosa

Berry Melody

Glossy Blackcurrant

Exotic Fruits Pavlova

Glazed Strawberry Yogurt cake

Exotic Fruit Cubes



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Tart

Glazed Strawberry and Vanilla

Apricots and Hazelnut

Lemon and Meringue

Apple and Crumble

Blueberry and Crumble

Plum and Almond

Chocolate and Hazelnut

Hot Dishes

Apple Crumble

Pear Tart Tatin

Raspberry & Rose Clafoutis

Chocolate Fondant

Cherry and Almond Clafoutis

Warm Sticky Toffee Pudding

Um Ali

Gulab Jamun

Carrots Halwa

Arabic Sweets

Assafiri Nutella

Turkish Asaba Pistachio

Macadamia Chocolate

Nabulsiya Roll

Baklava Cherry

Mafrookeh

Halwa Al Jibin

Chocolate Bokaj Pistachio

Swart El Sitt Pistachio

Shaybiyaat Pistachio Chocolate Dipped

Baklava Pistachio

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Ish Al Bulbul pistachio

Shaybiyaat

Namoura Nabkiya

Mixed Katayef

Mafrouke Red Velvet

Cream Cheese Maamoul

Maamoul Figs ad Walnuts

Maamoul Madd Kastha



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Indian Sweets

Mawa Chocolate Burfi

Pistachio Roll

Kalakand

Motichoor Laddu

Rasmalai

Sohanpapadi

Anjeer Dry Fruits Burfi

Mumbai Halwa

Sandesh

Mysoorpak

Coconut Burfi

Cham Cham

Kaju Katali

Glass Desserts

Chocolate Mousse

Pana Cotta Berry

Pana Cotta Mango

Pana Cotta Raspberry

Crème Brûlée

Pot de Crème Chocolate

Berry Trifle

Peach Melba

Mohalabia

Berry Srikhand

Fruits Rabadi

Saffron Phirne

Sago Paysam

***Only one glass desserts can be chosen per menu.**

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