Coral Wedding

Menu One
AED 405 per person

Cold Mezzeh

Green Mango Salad (V)
Baba Ghanoug (V)
Tabbouleh (V)
Chili Tomato Salad (V)
Hummus (V)
Fattoush (V)

Hot Mezzeh
Lamb Kibbeh (N)
Spinach Fatayer (V)
Cheese Roll (V)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes
Iranian Mixed Grill (N)
Slow braised Osso Bucco (N)
Fish Malabar - Fish Simmered in Aromatic Sauce of Fresh Turmeric, Ginger and Coconut Milk (F)
Chicken Biryani (N)
Shrimps Salona - Shrimps Marinated with Arabic Spices Mixed Vegetables and Tomato Paste (F)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Accompaniments

Vegetable Medley (V)
Mushroom Pulao (V)
Mushroom Ravioli with Pesto Cream and Parmesan (V)

Sweet Endings (plated)

Grand Cruz Velvet Chocolate Mousse with Tonka Bean
The Season’s Best Sliced Fruits, Melons and Berries
Date Pudding

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Coral Wedding

Menu Two
AED 405 per person

Cold Mezze
Hummus Beiruti (V)
Moutabel (V)
Fargo Salad (V)
Vine Leaves (V)
Al Madiyah Salad (V)
Tabbouleh (V)

Hot Mezze
Fried Kibbeh (N)
Spinach Fatayer (V)
Cheese Rakakat (V)
Meat Sambusek (N)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served Intentional Main Dishes
Iranian Mixed Grill (N)
Veal Parmigiano on Homestyle Tomato Sauce (N)
Fish Fillet with Harra Sauce - Baked Fish Fillet with Mixed Capsicum, Coriander and Tomato (F)
Chicken Butter Masala (N)

Lamb Okra Stew - Cooked Lamb with Fried Okra and Arabic Spices ((N)

Emirates Palace Wedding Package
Above rates are inclusive of 10% service charge and 5% VAT.
Accompaniments (on the table)
  Vegetable Biryani (V)
  Aloo Gobi (V)
  Rigatoni with Mushroom Ragu (V)

Sweet Endings (plated)
  Fresh Mango Cheese Cake with Dulce Chocolate
  Fresh Fruit Salad with Vanilla and Rose Water Syrup
  Khabisa
Coral Wedding

Menu Three
AED 405 per person

Cold Mezzeh
Hummus Akary (V)
Baba Ghanoug (V)
Muhammara (V)
Al Madiyah Salad (V)
Rocca and Zaatar Salad (V)
Roasted Cauliflower with Tahini (V)

Hot Mezzeh
Kibbeh Safifa (N)
Spinach Fatayer (V)
Lamb Pastille (N)
Cheese Sambusek (V)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes
Oriental Mixed Grill (N)
Chicken with Yogurt Sauce - Roasted Chicken Marinated with Garlic, Arabic Spices and Yoghurt Sauce (N)
Roasted Veal Brisket on Dried Fruit Jus (N)
Lamb til Korma - Slow Cooked Lamb with Sesame, Kashmiri Chili and Caramelized Onion (N)

Emirates Palace Wedding Package
Above rates are inclusive of 10% service charge and 5% VAT.
Stir Fried Black Pepper Beef with Broccoli (N)

**Accompaniments** (on the table)
- Saffron and Pistachio Pulao (V)
- Vegetable Salona (V)
- Potato Gratin (V)

**Sweet Endings** (plated)
- Assida Bobbar
- Um Ali

The Season’s Best Sliced Fruits, Melons and Berries

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Pearl Wedding

Menu One
AED 520 per person

Cold Mezzeh
Hummus Akary (V)
Moutabel Ajami (V)
Fattoush (V)
Roasted Cauliflower and Eggplant with Tahina (V)
Labneh with Rocca Leaves (V)
Tabbouleh (V)

Hot Mezzah
Fried Kibbeh, (N)
Chicken Sambusek, (N)
Cheese Roll, (V)
Lamb Fatayer (N)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes
Iranian Mixed Grill (N)
Veal with White Beans Stew - Cooked Veal with Lebanese White Beans, Garlic and Tomato (N)
Slow Cooked Wagyuu Beef Cheek with Root Vegetables (N)
Lamb Dawood Basha with Tomato (N)
Nimbu Murgh Do Pyaza - Chicken Braised with Dry Lime, Yoghurt and Mint (N)

Emirates Palace Wedding Package
Above rates are inclusive of 10% service charge and 5% VAT.
**Accompaniments** (on the table)
Rosemary Fingerling Potatoes with Garlic and Porcini Mushrooms (V)
Oriental Rice (V)
Ratatouille (V)

**Sweet Endings** (Plated)
Happiness Fresh Berry Cheese Cake with Red Velvet
The Season’s Best Sliced Fruits with Vanilla Syrup
Assida Bobbar
Um Ali

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Pearl Wedding

Menu Two
AED 520 per person

Cold Mezzah
Hummus Beiruti (V)
Beetroot Moutabel (V)
Arabic Salad (V)
Labneh Ball with Fresh Zaatar (V)
Borgoul Salad (V)
Mudardara (V)

Hot Mezzah
Fried Kibbeh (N)
Cheese Roll (V)
Chicken Wings (N)
Spinach Fatayer (V)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes
Oriental Mixed Grill (N)
Grilled Beef Tenderloin on Morel Cream Sauce (N)
Prawn Salona - Shrimps Marinated with Arabic Spices Mixed Vegetables and Tomato Paste (F)
Punjabi Nalli Gosht - Slow Cooked Lamb with Onion, Kashmiri Chilli and Black Cardamom (N)
Andhra Green Fish Biryani - Saffron Flavoured Aged Basmati Rice Layered with Perch, Royal Cumin and Fresh Green Herbs (F)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Accompaniments (on the table)
Ricotta and Spinach Tortellini in Tomato and Cream Sauce (V)
Seasonal Buttered Vegetables (V)
Gratin Dauphinoise (V)

Sweet Endings (plated)
Sweet Memory
Vanilla Parfait, Peanut Caramelized Praline, Milk Chocolate Mousse, Salted Caramel
Seasonal Sliced Fruits (platter)
Pearl Wedding

Menu Three
AED 520 per person

**Cold Mezzeh**
- Homemade Salad (V)
- Smoked Hummus (V)
- Moutabel Ajami (V)
- Fattoush (V)
- Shanklish Salad (V)
- Muhammara (V)

**Hot Mezzeh**
- Seafood Kibbeh (F)
- Spinach Fatayer (V)
- Cheese Rakakat (V)
- Meat Sambusek (N)

**Roasted Ouzi (N)**
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

**Silver Served International Main Dishes**
- Iranian Mixed Grill (N)
- Seared Beef Medallion with Portobello Mushrooms and Artichokes (N)
- Slow Cooked Hyderabad Style Lamb with Fresh Herbs and Black Cardamom (N)
- Moroccan Chicken Tajine - Roasted Chicken Leg Marinated with Cumin, Coriander and Saffron (N)
- Hammour Fillet with Tahina Sauce (F)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Accompaniments
Roasted Pumpkin and Potato Mash with Mushroom Stew (V)
Oriental Rice (V)
Roasted Seasonal Vegetables (V)

Sweet Endings (plated)
Assida Bobbar
Khabisa
The Season’s Best Sliced Fruits

Emirates Palace Wedding Package
Above rates are inclusive of 10% service charge and 5% VAT.
Diamond Wedding

Menu One
AED 635 per person

Cold Mezzeh
Green Mango Salad (V)
Hummus Akary (V)
Beetroot Moutabel (V)
Homemade Salad (V)
Arabic Salad (V)
Tabbouleh (V)

Hot Mezzeh
Chicken Kibbeh (N)
Cheese Rakakat (V)
Makanek with Pomegranate Sauce (N)
Shrimp Roll (F)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes (on the table)
Oriental Mixed Grill (N)
Sliced Veal Tenderloin in Creamy Mushroom Sauce (N)
Samki Harrah Beirutiye - Roasted Hamour Fillet with Mixed Capsicums, Coriander and Tomatoes (F)
Mutton Rogan Josh (N)
Tiger Prawn Malai Curry (F)
Roasted Lamb Rack Marinated with Arabic Spices, Stuffed with Apricots and Fig
Served with Roasted Potatoes and Oregano (N)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.

Accompaniments (on the table)
Greek Style Eggplant Moussaka (V)
Saffron Pilaf (V)
Tagliolini with Cream, Herbs and Mushrooms (V)

Sweet Endings (plated)
Sweet Memory
Vanilla Parfait, Peanut Caramelized Praline, Milk Chocolate Mousse, Salted Caramel
Moroccan Sweets
The Season’s Best Sliced Fruits, Melons and Berries, Vanilla Syrup
Omani Halwa
Khabisa
Diamond Wedding

Menu Two
AED 635 per person

Cold Mezzeh
Selection of Jarjer (V)
Salad and Al Madiyah Salad (V)
Hummus Akary (V)
Moutabel Ajami (V)
Fattoush (V)
Labneh Balls with Zaatar (V)

Hot Mezzeh
Fried Shrimp with Garlic and Olive Oil (F)
Chicken Sambusek (N)
Vegetable Pastille (V)
Cheese Rakaka (V)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes
Iranian Mixed Grill (N)
Grilled Beef Medallion with Herb Crust on Mushroom and Artichoke Fricassee (N)
Royal Salmon Fillet Marinated with Arabic Herbs, Lemon Juice and Olive Oil (F)
Punjabi Butter Chicken (N)
Grilled Prawns Marinated with Garlic, Olive Oil and Arabic Fresh Zaatar (F)
Lamb Chops with Keshkash Sauce (N)

Emirates Palace Wedding Package
Above rates are inclusive of 10% service charge and 5% VAT.
Accompaniments
Chestnut and Morel Biryani (V)
Seasonal roasted Vegetables (V)
Broccoli & Portobello Mushroom Gratin (V)

Sweets
Palace Or Noir
24 Karat Gold with a Grand Cru Chocolate Cake
Baklava in Three Flavors
Fresh Fruit Salad with Vanilla and Rose Water Syrup
Omani Halwa
Khabisa

Emirates Palace Wedding Package
Above rates are inclusive of 10% service charge and 5% VAT.
Diamond Wedding

Menu Three
AED 635 per person

Cold Mezzeh
Selection of Al Madiyah Salad and Chili Tomato Salad (V)
Hummus Akary (V)
Beetroot Moutabel (V)
Artichoke Salad (V)
Fried Cauliflower and Eggplant with Tahina (V)

Hot Mezzeh
Shrimp Kibbeh (F)
Cheese Rakakat (V)
Chicken Pastille (N)
Sharahat Moutafaya (N)

Roasted Ouzi (N)
Slow Roasted Baby Lamb with Fragrant Herbs and Spices, Hand-pulled served with Traditional Accompaniments

Silver Served International Main Dishes
Oriental Mixed Grill (N)
Pan Seared Veal Medallion on Porcini Cream with Caramelized Apples (N)
Calcutta Prawn Curry (F)
Fish Sayadiyeh - Roasted Hammour marinated with Arabic spices and Cumin Served with Brown Rice and Sayadiyeh Sauce (F)
Lucknowi Murgh Biriyani (N)
Grilled Jumbo Prawns Marinated with Garlic, Olive Oil and Arabic Fresh Zaatar (F)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Accompaniments
Kashmiri Dum Aloo - Baby Potato in a Fennel, Dry Ginger and Yogurt Sauce (V)
White Rice (V)
Ricotta and Spinach Ravioli with Pesto, Sundried Tomatoes and Asparagus (V)

Sweets (plated)
Selection of Emirati Sweets
Assida Bobbar
Saffron Omani Halwa
Seasonal Sliced Fruits
The Emirates Palace Executive Oriental Chef’s Daily Selection of Six Beautiful Hot and Cold Mezzeh

Cold
Fried Eggplant and Cauliflower Salad with Tahini (V)
Hummus Beiruti (V)
Fattoush (V)
Tabbouleh (V)
Hummus Akary (V)
Moutabel (V)
Muhammara (V)
Stuffed Vine Leaves (V)
Kishky Salad with Garlic, Mint and Walnuts (V)
Potato Harra (V)
White Cheese with Fresh Zaatar (V)
Loubie Bil Zeit (V)
Shanklish (V)
Chef’s Salad (V)
Beetroot Salad (V)
Zaatar and Rocca Salad (V)
Baba Ghanoush (V)
Moroccan Taktuka (V)
Spinach Bel Zeit (V)
Moudardara (V)
Moutabel Ajami (V)
Makdous (V)
Burgul Salad (V)
Baladeh Cheese (V)
Labneh with Rocca (V)
Olive Salad (V)
Green Mango Salad (V)
Chili tomato Salad (V)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Al Madiyah Salad, Spring Onion with Tomato (V)
Fargo, Water Cress Salad (V)
Homemade Salad (V)
Jarjer Salad (V)

**Hot**
Fried Meat Kibbeh (N)
Spinach or Cheese Fatayer (V)
Chicken Sambusek (N)
Deep Fried Cheese Roll (V)
Falafel (V)
Cheese Rakakat (V)
Chicken Wings with Lemon and Coriander (N)
Makanek in Pomegranate Sauce (N)
Soujok in Tomato Sauce (N)
Chicken Liver with Pomegranate (V)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
**Ouzi Price per Nos**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Ouzi Local Lamb (N)</td>
<td>AED 1350 per piece</td>
</tr>
<tr>
<td>Ouzi Jaziri Lamb (N)</td>
<td>AED 1150 per piece</td>
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<td>Ouzi Mansaf (N)</td>
<td>AED 1500 per piece</td>
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<td>Camel SPECIAL (N)</td>
<td>AED 8500 per piece</td>
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<tr>
<td>Ouzi Cooking Charge (N)</td>
<td>AED 350 per piece</td>
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<tr>
<td>Camel Cooking Charge (N)</td>
<td>AED 2000 per piece</td>
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**Emirati Salads Selection at Additional of AED 50 per item**

- Green Mango Salad (V)
- Jarjer Salad (V)
- Al Madiyah Salad, Spring Onion with Tomato (V)
- Chili Tomato Salad (V)
- Maleh Fish Salad (V)
- Homemade Salad (V)
- Fargo Salad, Water Cress (V)
- Achar / khel (local vinegar)/Date /Shami / & Arabic ghee on the table

**Irani Salad selection**

- Mast Va Khiar (V)
- Shirazi Salad (V)
- Persian Saffron Chicken Salad (V)
- Khashlee Badeajan (V)
- E- Fasl Salad (V)
- Borane Esfenaj (V)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Main Course at Additional of AED 125 per item

Local Lamb Dishes

Aishu Laham with Saffron Eggs (N)
Lamb Machbous (N)
Lamb Mansaf (N)
Lamb saloona Badouia (N)
Lamb Mohamer (N)
Lamb Moutaban (N)
Lamb Mashwai Bil Rogag (N)
Lamb Mashwai Bil Laban (N)
Lamb Tamarind (N)
Lamb with Warak Enab (Vine Leaves) (N)
Lamb Fareed (N)
Local Style Roasted Lamb Shanks with Local Vegetables (N)
Aishu Lahem Al Ain Style with Liver (N)

Additional AED 40 per item

Veal Harees (N)

Iranian Lamb Dishes at Additional AED 80 per item

Iranian Mixed Grill (N)
Gharmoeh Sabzi (N)
Khoresht Baumia (N)
Khoresht Bdenjan (N)

Local Chicken Dishes at Additional AED 80 per item

Chicken Margouga (N)
Chicken Madrouba (N)
Chicken Arsia (N)
Chicken Mashwai with Rogag (N)
Chicken Fouga (N)

Emirates Palace Wedding Package

Above rates are inclusive of 10% service charge and 5% VAT.
Chicken Salona (N)  
Chicken Jareesh (N)  
Chicken Machbous (N)  
Chicken biryani Local style (N)  
Chicken Fareed (N)  

**Local Fish Dishes at Additional AED 80 per item (F)***  
Shari Fish Fouga  
Maleh Fish Moutaban  
Local Grilled Fish (all fish)  
Fish Jesheed with Rice  
Fish Mugalah (Safi, king Fish)  
Shairi Fish Saloona  
Fish Nashif  
Fish Assida  
Fish Margouga  
Shrimps Saloona  
Oumah fish Salona  

**Local Rice Dishes at Additional AED 40 per item**  
Mohamer Rice  
Shyatt Rice  
Rice Shyllani with Fried Onion  

**Iranian Rice Dishes at Additional AED 40 per item**  
Saffron Rice  
Iranian Rice (3 kinds)  
Zaresh Rice  

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Emirates Palace Wedding Package  
Above rates are inclusive of 10% service charge and 5% VAT.
Local Dessert at Additional AED 25 per item

Assida Bobbar

Omani Halwa- black, saffron, honey, figs and fruits

Korsmafrok

Khabisa

Ferni

Bathith

Sago

Mohalla

Labwa

Local Live Station Dessert at Additional AED 1500 for each (100 pax)

Lugaimat