

EMIRATES PALACE ABU DHABI

WEDDING MENU



Emirates Palace Wedding Package



Coral Wedding

Menu One AED 405 per person

Cold Mezzeh

Green Mango Salad (V) (L)

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



Accompaniments

 $\label{eq:Vegetable Medley (V)} Wushroom Pulao (V)$ $\label{eq:Mushroom Pulao (V)} Mushroom Ravioli with Pesto Cream and Parmesan (V)$

Sweet Endings (plated)

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



Coral Wedding

Menu Two AED 405 per person

Cold Mezzeh

Hummus Beiruti (V)

Moutabel (V)

Fargo Salad (V)

Vine Leaves (V)

Al Madiyah Salad (V)

Tabbouleh (V)

Hot Mezzeh

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



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 (L)



Coral Wedding

Menu Three AED 405 per person

Cold Mezzeh

Hummus Akary (V)

Babaghanoush (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



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)

 $\label{eq:assida_Bobbar} Assida \ Bobbar \ (L)$ $\ Um \ Ali \ (L)$ The Season's Best Sliced Fruits, Melons and Berries

Emirates Palace Wedding Package



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 Wagyu 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



Accompaniments (on the table)

Sweet Endings (Plated)

Happiness Fresh Berry Cheese Cake with Red Velvet
The Season's Best Sliced Fruits with Vanilla Syrup
Assida Bobbar (L)
Um Ali (L)



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



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



Accompaniments

Roasted Pumpkin and Potato Mash with Mushroom Stew (V)

Oriental Rice (V)

Roasted Seasonal Vegetables (V)

Sweet Endings (plated)

Assida Bobbar (L)

Khabisa (L)

The Season's Best Sliced Fruits



Diamond Wedding

Menu One AED 635 per person

Cold Mezzeh

Green Mango Salad (V) (L)
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



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 (L)

Khabisa (L)



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 Rakakat (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



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 (L)

Khabisa (L)



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 Biryani (N)

Grilled Jumbo Prawns Marinated with Garlic, Olive Oil and Arabic Fresh Zaatar (F)

Emirates Palace Wedding Package



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 (L)
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)

Babaghanoush (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) (L)

Chili tomato Salad (V)

Emirates Palace Wedding Package



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)



Ouzi Price per Nos

Ouzi Local Lamb (N)

AED 1350 per piece
Ouzi Jaziri Lamb (N)

AED 1150 per piece
Ouzi Mansaf (N)

AED 1500 per piece
Camel SPECIAL (N)

AED 8500 per piece
Ouzi Cooking Charge (N)

AED 350 per piece
Camel Cooking Charge (N)

AED 2000 per piece

Emirati Salads Selection at Additional of AED 50 per item

Green Mango Salad (V) (L)

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) (L)

Shirazi Salad (V) (L)

Persian Saffron Chicken Salad (V)

Khashlee Badeajan (V) (L)

E- Fasl Salad (V)

Borane Esfenaj (V)



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) (L)

Chicken Madrouba (N) (L)

Chicken Arsia (N) (L)

Chicken Mashwai with Rogag (N)

Emirates Palace Wedding Package



Chicken Fouga (N)

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 (L)

Shyatt Rice (L)

Rice Shyllani with Fried Onion (L)

Iranian Rice Dishes at Additional AED 40 per item

Saffron Rice

Iranian Rice (3 kinds) (L)

Zaresh Rice

Emirates Palace Wedding Package



Local Dessert at Additional AED 25 per item

Assida Bobbar (L)

Omani Halwa- black, saffron, honey, figs and fruits (L)

Korsmafrok

Khabisa (L)

Ferni

Bathith

Sago

Mohalla

Labwa

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

Lugaimat