International Buffets

Option 1
AED 365
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 425
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 485

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, 1Glass Desserts & Exotic Fruit Cubes)

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**Option 4**

**AED 545**

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, 1 Glass Dessert & Exotic Fruit Cubes)

**Option 5**

**AED 600**

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, 1 Glass 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 Sun-dried Tomatoes and Red Beans (V)
Roasted 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 Khiar 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)
Yello 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 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 Muhammar 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)
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
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 Truffle
Peach Melba
Mohalabia
Berry Srikhand
Fruits Rabadi
Saffron Phirne
Sago Paysam

*Only one glass desserts can be chosen per menu.

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