

EVENTS

AT MADINAT JUMEIRAH

ARABIC BUFFET MENU

BREADS

Traditional Iranian flaky rakkak, crispy toasted Arabic bread, freshly baked kobus, selection of European rolls

STARTERS

Hommous (V)

Chickpeas ground with Tahina paste flavoured with olive oil

Moutabal (V)

Char-grilled eggplants blended with Tahina paste and garlic

Fattouche (V)

Toasted Arabic bread salad with cucumber, tomato, olive oil, vinegar, and pomegranate sauce

Zaaluk (V)

Dip of grilled eggplant with garlic, onion, tomato and paprika

Laban bil (V)

Yoghurt with dry mint and cucumber

Foul bill Zait (V)

Broad beans with garlic, onion and carrots

Jarjeer salad (V)

Rocca leaves with feta cheese and olive dressing (V)

Waraa enab (V)

Stuffed vine leaves

SOUP

Traditional Arabic lentil soup with crisp bread croutons and fresh lemon wraps (V)

EVENTS

AT MADINAT JUMEIRAH

MAIN COURSES

Roasted lamb chops and cousa

Roasted lamb chops and mini marrow in tomato sauce

Chicken freekeh

Whole roasted baby chicken and green cracked wheat with a traditional brown sauce

Dawood basha

Prime lamb meat balls braised in an intense onion and tomato sauce

Fish hara

Grilled seabass with cous cous and Hara sauce

Vegetable Saloona

Assorted vegetables in a coriander- tomato sauce

Sabz dum biryani (V)(N)

Mixed Vegetable layered with biryani rice topped with crispy onions and nuts

Vermicelli rice (V)

Basmati rice

DESSERTS

Assorted Qataif

Halawet Aljeban

Barazek & Ghraybeh

Mohalabiya (N)

Arabic milk pudding with rose water and pistachios

Arabic coffee & vanilla mousse cake

Raw Oreo cheesecake

Dark chocolate, roasted almonds & extra virgin olive oil cake (N)

Seasonal sliced fruit selection (VG)

HOT DESSERTS

Freshly baked Umm Ali (N)

*Traditional baked Egyptians dessert of pastry, mixed nuts,
milk, raisins and rosewater*

Madinat Jumeirah coffee blend, decaffeinated coffee, selection of tea & herbal infusion

EVENTS

AT MADINAT JUMEIRAH

INDIAN NON-VEG BUFFET MENU

COLD CANAPES

Panni puri

Baingan bartha in sesame cone

Tandoori chicken, papdi chaat with tamarind chutney

HOT CANAPES

Chicken Samosa & mint sauce

Coriander lamb loin with mustard sauce

Vegetable pakora with sweet & sour yogurt

BUFFET COLD

Khatta meetha (V)

Sweet & sour mango, cucumber, onion, lemon, peanuts salad

Karela salad (V)

Crispy fried bitter gourd salad

Lentils salad (V)

Green lentil salad, tomato, onion, lemon & coriander dressing

Chicken hariyali salad (V)

with green onion, potato, lettuce and chat masala

Dry fish salad (V)

with shredded cabbage, onion and red chili

Onion Salad (V)

with chat masala

EVENTS

AT MADINAT JUMEIRAH

Tandoori shrimps' salad

Fresh assorted lettuce with home made dressings (V)

Condiments

Papadum, Mango chutney, Tamarind chutney, Mint chutney, Pickles

Pickled onion, Onion rings, Boondi raita

Indian Tandoori Bread

Butter Nan, Paratha and Tandoor roti (V)

MAIN COURSE

Murg lababdar

Tender chicken pieces cooked in tomato sauce

Chettinad fish curry

Madras style spicy fish curry

Keema mutter

Minced lamb and green peas curry

Hyderabad Chicken biryani

Layered biryani rice with chicken

Chana masala (V)

Chickpeas with spices and onion gravy

Paneer kadai (V)

Indian cottage cheese with onion and sweet peppers

Dal makhana (V)

Black lentil stew with spices, butter and cream

Navratan kurma (V)

Assorted vegetables in creamy nuts sauce

Indian Basmati rice (V)

EVENTS

AT MADINAT JUMEIRAH

LIVE BBQ GRILL

Hariyali Chicken Tikka

Yoghurt and Coriander marinated chicken

Tandoori Lamb Chop

Tandoori marinated lamb with coriander raita

Panner Tikka

Paneer tikka with sweet peppers and onion (V)

TAWA

Pav Bhaji

Green peas with onion, tomato, coriander and spices Pav bread

DESSERTS

Kheer -Milk & rice pudding with dried fruits

Shahi tukda

Soan Papdi

Kesar Ras Malai

Mango Chia Pudding

Kalamansi Sacher tart

Gulab jamun (N)

Carrot ka halwa (N)

Exotic sliced fruit platter with fresh berries

Madinat Jumeirah coffee blend, decaffeinated coffee, selection of tea & herbal infusion

EVENTS

AT MADINAT JUMEIRAH

INTERNATIONAL BUFFET MENU

COLD

Smoked salmon with caper berries and horseradish cream
Thai spiced glass noodle salad with minced chicken & coriander
Assorted seafood & green papaya- Granny smith apple salad
Waldorf salad with cured duck breast
Roast beef Vitello Tonnato style
Pumpkin Hummus, pumpkin, chickpeas and Tahini (VG)
Babaganoush, smoked eggplant, tahini, garlic and extra virgin olive oil (VG)
Garden leave bowls, cherry tomatoes, olives, sweetcorn and roasted cashew (VG)
Balsamic dressing & French dressing

SOUP

Yellow lentil soup with crispy bread (V)

MAIN COURSE

Roast chicken, capers, olives, cherry tomatoes, parsley & lemon sauce
Roasted lamb leg, roasted bell peppers, almonds and honey sauce
Geang ped gai- Thai red chicken curry
Samak meshawi with lemon, garlic and coriander sauce
Mash potatoes, herbs, butter & crispy onions (V)
Baked penne pasta with mushroom ragout & parmesan cheese (VG)
Ratatouille (VG)
Steamed white rice (VG)

EVENTS

AT MADINAT JUMEIRAH

DESSERTS

Carrot & ginger cake, berries and cream cheese frosting

Lime & sweet basil meringue tart

Earl grey tea tiramisu

Coconut, mocha and vanilla mousse cake

Assorted choux bun 's

Banana bread opera cake

Dark chocolate & ginger tart

Sticky date & toffee pudding

Seasonal sliced fruit selection (VG)

Madinat Jumeirah coffee blend, decaffeinated coffee, selection of tea & herbal infusion