



Bread Basket Sourdough baguette, olive focaccia roll, Arabic bread, plain butter

<u>Appetizers</u> (Individual portion platters)

Fruit & Nut Chicken Terrine Green tomato chutney, mix cress

Smoked Salmon Platter *Traditional condiments*

Lobster Avocado Cocktail *Baby gem hearts, rosemary sauce*

Fin de Claire Oysters *Shallot vinegar*

Charcuterie Platter Turkey ham, smoked duck, beef pastrami

Mushroom Confit Rillettes

Marinated Manchego with Herbs and Olives

Ebi Tempura Maki Roll Mango, Kimchi Mayo

Crab and Avocado California Rolls

<u>Salads</u> (Individual portion bowls)

Chicken Keto Salad (N)

Quinoa, Romaine, baby spinach, grill chicken, toasted almonds, pickle red onions, avocado Hard-boiled egg, cheddar cheese

Thai Beef Salad (N)

Green mango, carrot shavings, cucumber, grape tomato, roasted peanuts, Thai dressing

Protein-Packed Vegan Salad (V)

Kale, quinoa, cucumber, semi dried tomatoes, kidney beans chickpeas Sweet potatoes, avocado, carrot, cayenne tahina lemon dressing

Quinoa Tabbouleh (V)

Mixed vegetable oriental salad with pomegranate dressing

Please inform us of any allergies or dietary requirements before ordering

Dishes indicated with (A) - Alcohol (P) - Contains Pork (V) - Vegetarian (N) - Contains Nuts (GF) - Gluten Free All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and 5% Value Added Tax





<u>Soup</u>

Chicken and Mushroom Soup

Confit vegetables, pulled chicken

Vegan Lentil and Kale Soup (V)

Cumin spiced lentil puree, chickpea, Kale, Pita bread

Main Course Board

(Choose maximum of two per person)

Vietnamese Banh Xeo

Crispy Vietnamese sizzling crepe with shallots, roast chicken Cooked shrimps, beans sprout, green onions Sweet and sour sauce, fish sauce dipping

Build Your Own Rice Paper Board (N)

Soft lettuce leaves, rice paper, pulled chicken, carrots, Rice noodles Jicama, cucumber daikon radish, mint leaves Thai basil, mustard cress, beans sprout, peanut hoisin sauce

Three-Way Slider Board

Pulled smoked beef brisket, panko chicken in soft potato bun Molten cheese Portobello slider, parmesan fries

Charcuterie Board (P)

Pork salami, parma ham, pork mortadella Selection of mustards

The Butcher Shop Sausage Board (P)

Weisswurst, bratwurst and frankfurter German potato salad, selection of mustards

Crack The Crackle (P)

Crispy pork belly, char siu pulled pork in bao buns Steamed rice, spiced soy

Kids Board

Chicken Tenders, tempura prawn Pulled beef slider, margarita pizza

Pancake Fantasy

Pancake and Turkey bacon, strawberry, banana, nutella Berry comport, whipped cream

Beef Ribeye

Chargrilled ribeye cooked medium served with Gratin potatoes, pot of béarnaise sauce, pepper jus

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Roast Lamb Rump

Rosemary garlic roasted lamb rump, cooked medium Mashed potatoes, mint jelly, rosemary jus

Creole Salmon

Blackened spiced salmon, quinoa pilaf Chili pomelo salsa

Oriental Board *Grill lamb kofta, chicken shawarma Saffron rice, garlic sauce, biswas salad*

Chicken Tikka Masala (N)

BBQ grilled chicken cooked in rich tomato gravy Cumin rice, butter naan, poppadum crisp

Vegan Tofu Curry Mee (V) *Thai red curry, Asian vegetable, pan fried tofu*

Dessert

(Individual Desserts on buffet)

Trio Chocolaté Cake Slice (N)

Pistachio Cake (N)

Red Velvet Cake Slice

New York Cheese Cake

Tropical Fruit Tart (N)

Banoffee Shooter (N)

Strawberry Yoghurt Mousse (N)

Rose Muhalabiah (N)

Passion Fruit Crème Brulee

Slice Fruit Platter *Rock melon, honey melon, pineapple, watermelon, kiwi, strawberry, grapes*

Warm Apple Pie with Crème Analgise

Chocolate Fountain Carved fruits / marshmallow





Hot Dessert

Sticky Toffee Pudding (N)

Warm date pudding, butter scotch sauce, vanilla ice cream

Ice Cream

Vanilla / chocolate / mint & chocolate chip / mango sorbet

Cheese Platter

Camembert, Stilton, Cheddar Cheese, Goat Saint Maure Fresh grapes, chutney, dried fruits & cheese crackers

Warm Apple Pie

With Crème Analgise