

Menu Bank

SALADS

- ASIAN APPLE SLAW
Healthy fruit Jicama, apple, red cabbage & Chinese cabbage tossed with fresh lime & minted vinaigrette
- TOMATO-PEACH & AVOCADO SALAD
Tomato, Avocado & peach wedges with red onion, cider vinaigrette
- CREOLE GREEN BEANS & BABY POTATOES
Fresh Green beans Tossed with Creole mustard & red wine vinaigrette
- SQUASH ORZO & POMEGRANATE SALAD
Squash, Orzo & pomegranate scented with dill, topped goat cheese
- WATERCRESS, BEETS, ORANGE & FETA SALAD
Watercress, beets, orange & feta with lemon dressing
- CAESAR SALAD
Heart of romaine croutons, anchovies, caesar dressing
- MEDITERRANEAN TUNA SALAD
Tuna, cannoli beans, tomato potato, red beans, onions & lemon dressing
- TOMATOES, BLUEBERRY WITH MINT
Tomatoes, blueberry, mint extra virgin olive oil & white wine vinegar
- PASTA & AVOCADO CAPRESE
Mixed pasta with mozzarella, tomato, avocado, pine seed, flavored with fresh basil
- CHICKEN, MANGO, CASHEW SALAD
Shredded grilled chicken, greens & mango tossed with cashewnut, sesame ginger honey dressing
- ORANGE, GREEN PEPPERS WITH MOZZARELLA
Stack mozzarella & orange slices with green peppers basil & redcurrant dressing
- THREE BEAN SALAD WITH RED RADISH
Beans, red radish & scallions with cider dressing
- GREEK CUCUMBER & TOMATO SALAD
Cucumber, tomato, olive, dill, red onion & feta with olive oil & lemon juice
- MISO TOFU SALAD
Baby spinach & tofu, walnuts with miso dressing
- CELERIAC, CHINESE CABBAGE & MANGO
Mango, Chinese cabbage & celeriac drizzle with cilantro scented honey & cashewnut
- SPINACH, FETA & WALLNUT SALAD
Baby spinach, goat cheese & walnuts with maple vinaigrette
- CURRIED POTATO & SCALLIONS
Roasted sweet potatoes, celery, cilantro & scallions with curried mayo
- BEETS, CARROT & FETA SALAD
Roasted beets & goat cheese with grain mustard honey dressing
- GREEK RICE SALAD
Cucumber & tomato, scallions, rice with dill & lime dressing, top with feta
- CLASSIC WALDORF
Apples, celery & walnuts tossed –lemon mayonnaise
- ROAST BEEF, ARUGULA, BLUE CHEESE SALAD
Arugula, sliced pears & Roast Beef blue cheese & walnuts

Menu Bank

SALADS

- CHAPATA POTATO SALAD
Potatoes, celery onion, chopped coriander, tomatoes, tamarind dressing
- POTATO & TURKEY BACON CHIVE
Potato & turkey bacon with chive & sour cream
- GREEN PAPAYA SALAD (SOM TAM)
Grated Green papaya with tangy
- a combination of sweet, sour dressing

COLD MEZZEH

- HUMMUS
Chick pea with sesame paste
- FASULIA BIL ZAIT
Beans in tomato sauce & olive oil
- MOUTABEL
Eggplant with yoghurt
- OLIVE SALAD
Mixed olive with chili paste
- MUHAMARA
Bread & chili paste
- BABAGANOUSH
Eggplant with peppers, onion & Arabic spice
- TABOULEH
Parsley, tomato, spring onion, mint, burgol with lemon juice & olive oil
- CUCUMBER IN YOGHURT-
Cucumber, dry mint & yoghurt
- OKRA BIL ZAIT
Baby okra in tomato sauce & olive oil
- WARAK ENAB
Stuffed vine leaves with rice & herbs
- MUSAKHA
Eggplant with chick pea in garlic tomato sauce
- LABNEH WITH ZATTAR
Fresh labneh with herb zattar

Menu Bank

HOT MEZZEH

- LAMB KEBBEH
Lamb meat with burgol, stuffed pine seed,
flavored Arabic spiced deep fried
- MEAT SAMBOUSEK
Flour dough filled with lamb meat, pine seed,
flavored Arabic spiced deep fried
- SPINACH FATYER
Flour dough filled with spinach
- CHEESE FATYER
Flour dough filled with cheese
- CHEESE ROLLS
Cheese spring rolls
- CHICKEN LIVER IN TOMATO
Chicken liver, garlic, tomato and pomegranate
syrup
- POTATO KEBBEH
Potato, lamb mince, pine seed and Arabic spice
- MANAQUICHE WITH CHOICE OF FILLINGS
Saj bread filled with cheese or zattar
- VEGETABLE FATYER
Flour dough filled with vegetable baked

Menu Bank

WESTERN MAIN COURSES

Poultry

- GRILLED CHICKEN THIGH**
Grilled herb chicken with parsley potato, tarragon & whole grain mustard sauce
- ROAST CHICKEN**
Roast roots & rosemary jus
- CHICKEN CACCIATORE**
Tender chicken pieces cooked in oregano scented tomato sauce & chicken broth
- CHICKEN CHASSEUR**
Chicken pieces & mushroom, cooked in herb flavored tomato puree & chicken Jus
- CHICKEN CASSEROLE, SAUSAGE & DUMPLING**
Chicken cubes cooked in rich tomato sauce scented with rosemary topped with potato dumpling
- CHICKEN BREAST WITH BUTTERED VEGETABLE**
Pan seared chicken breast with herbs & garden vegetable
- CHICKEN CUTLET WITH MUSHROOM SAUCE**
Pan seared breast of chicken topped with mushroom sauce, crushed potato
- CHICKEN ,LEEK & MUSHROOM PIE**
Chicken cubes, mushroom cooked in béchamel with puff pastry
- CHICKEN MARINARA**
Baked chicken with tomato & mozzarella
- GRILLED CHICKEN, MUSHROOM & ARTICHOKE**
Chicken pieces with mushroom & Artichoke Cheese spring rolls
- CHICKEN FRANCAISE**
Chicken breast cooked in chicken broth with paprika & lemon

Menu Bank

WESTERN MAIN COURSES

Beef

- SIRLOIN STEAKS WITH ROAST POTATO
Beef striploin steaks seasoned and grilled served with roast potato and herb scented veal jus
- BRAISED BEEF BOURGUIGNON
Beef stew with tomatoes and mushrooms
- BEEF STEAK WITH DAUPHINOISE
Grilled Beef tenderloin steaks marinated with herb and mustard, garlic potatoes
- BEEF FILET WITH PORCINI AND ROASTED SHALLOT SAUCE
Tenderloin of beef char grilled, porcini mushroom and shallot sauce, buttered vegetable
- BEEF GOULASH
Beef with caraway flavored, paprika tasted tomato, rosemary jus
- BRAISED BEEF CHEEK WITH VEGETABLE
Beef cheek braised with grilled vegetable
- BEEF CASSEROLE WITH BEANS AND BACON
Beef topside cubes, bacon and white beans cooked in tomato puree and beef broth scented herbs
- ROAST BEEF WITH SAUTÉED POTATO AND HERB JUS
Beef Rib Eye ,sautéed potato and herb scented veal jus
- BEEF LASAGNA ALA FORNO
Ground beef cooked with tomato sauce and layered with pasta lasagna and cheese and baked
- BEEF AND VEGETABLE ROULADE
Beef tenderloin stuffed with vegetable braised with beef broth and herbs
- SHREDDED BEEF ENCHILADAS
Loaded with a simple and hearty crumbled beef filling and cheese in tortilla
- CHILI CON CANE
Lean minced beef cooked with red kidney beans in tomato puree, flavored with cumin, paprika, jalapeno

Menu Bank

WESTERN MAIN COURSES

Lamb

- ROAST LEG OF LAMB WITH CELERIAC PUREE
Leg of lamb with herbs & garlic - creamy celeriac puree
- ROAST RACK OF LAMB WITH MUSHROOM RAGOUT
Roast Lamb Rack served with mushroom ragout & mint Jus
- LAMB & VEGETABLE HOT POT
Lamb cube cooked with vegetable & scented with herbs
- LAMB CHOP WITH PUY LENTIL, MINT JUS
Grilled Lamb chops with Puy lentil stew & mint Jus
- LAMB SHOULDER WITH PUMPKIN & SWEET ONION
Lamb shoulder cooked slowly flavored with herbs & garlic, served with squash & onion
- LAMB ROULADE WITH APRICOT & BRIOCHE, HERB JUS
Lamb leg stuffed with apricot & brioche scented with herbs served with mustard Jus

Sea Food

- GRILLED NILE PERCH WITH WILTED SPINACH, LEMON SAFFRON BUTTER
Nile perch marinated with lime & grilled served with spinach & saffron sauce
- GRILLED SALMON WITH LIME & CHIVE BUTTER
Norwegian salmon fillet steamed served with broccoli & chive lime sauce
- HERB CRUSTED FISH WITH BRAISED FENNEL, DILL SAUCE
Dory fillet topped with chef's special green herb crust served with dill sauce
- PAN SEARED SEA BASS WITH ASPARAGUS YUZU MISO BUTTER
French sea bass fillet pan cooked, served with grilled jumbo asparagus & miso yuzu sauce
- HOKI WITH CORI&ER SERVED WITH ASPARAGUS, LIGHT THAI CURRY SAUCE
Hoki fillet topped with crusted cori&er served with asparagus, green curry sauce
- GRILLED RED SNAPPER WITH SWEET & SOUR VEGETABLE
Fresh local Snapper fillet meuniere served with rich sweet & sour sauce
- CAJUN SPICED RED SNAPPER WITH YUZU BUTTER
Grilled red snapper fillet marinated with cajun spice, served with grilled vegetable & yuzu butter
- GRILLED TIGER PRAWN WITH GREEN BEANS, LEMON & WASABI BUTTER
Tiger Prawns marinated with garlic & lemon char grilled served green beans & wasabi lemon sauce
- PAN SEARED SALMON SERVED WITH CELERIAC PUREE & CITRUS SAUCE
Pan fried Norwegian Salmon fillet served with celeriac puree & tangy sauce

Menu Bank

WESTERN MAIN COURSES

Vegetarian

- VEGETABLE AU GRATIN**
Seasonal vegetable cooked in béchamel sauce topped gratin with cheese cheddar
- VEGETABLE LASAGNA**
Layered of pasta & vegetable cooked with tomato sauce scented with herbs topped with béchamel & cheese baked
- EGGPLANT PARMAGIAN**
Grilled eggplant sliced layered with cheese mozzarella & rich in herbs flavored tomato sauce
- BROCCOLI & CAULIFLOWER GRATIN**
Broccoli, cauliflower cooked in béchamel gratin with cheese cheddar & parmesan
- PASTA PRIMAVERA**
Pasta orecchiette & seasonal vegetable tossed with creamy cheese sauce scented with herbs
- SPAGHETTI NEAPOLITAN**
Spaghetti tossed with rich scented with herbs tomato sauce served with parmesan
- MUSHROOM RAVIOLI WITH CREAM SAUCE**
Pasta filled with mushroom flavored with herbs cooked in cream sauce garnished with basil
- BUTTERED GARDEN VEGETABLE**
Seasonal vegetable glazed with butter
- SWEET CORN & PEAS**
Sweet corn kernel & sweet pea seasoned & glazed with butter

Menu Bank

INDIAN MAIN COURSES

Poultry

- CHICKEN TIKKA MASALA**
Chicken marinated in yogurt & spices & then cooked in spicy tomato cream sauce
- CHICKEN MAKHANI**
Tender chicken pieces cooked in rich tomato & cashew nut creamy gravy flavored with fenugreek leaves
- CHICKEN KORMA**
Chicken pieces cooked in mild spicy yoghurt & nuts gravy
- KADHAI CHICKEN**
Chicken is cooked along with freshly ground spices & distinct flavor of capsicum which is the specialty of this dish
- CHICKEN 65**
Delicious juicy deep fried spicy chicken pieces bursting with flavor of chili & curry leaves
- CHICKEN BADAMI**
Pieces of chicken cooked in rich yoghurt & mixed nut gravy flavored with garam masala
- CHICKEN SHAHI KORMA**
Chicken cooked in rich gravy of poppy seeds, cashew nuts, khoya & spices
- CHICKEN CHILI FRY**
Chicken strips marinated with spicy cooked onion & tomato gravy flavored with curry leaves
- CHICKEN BIRYANI**
Layered of basmati rice & Indian spice marinated chicken cooked on slow fire, flavored with saffron
- CHICKEN MALAI KEBAB**
Grilled tender pieces of chicken marinated with yoghurt, cream & nut, flavored with nutmeg & maza
- CHICKEN PALAK**
Boneless chicken cubes cooked in fresh spinach puree flavored with Indian spice finished with cream

Menu Bank

INDIAN MAIN COURSES

Mutton / Lamb

- MUTTON KORMA**
Boneless lamb pieces braised in a spiced sauce made with yoghurt, cream, nut or seed paste
- LAMB MASALA**
Lamb Cubes cooked with Indian spices in rich onion and tomato gravy
- LAMB BIRYANI**
Layered of Basmati rice and Indian spice marinated Lamb cooked on slow fire, flavored with saffron
- KADHAI LAMB**
Lamb is cooked along with freshly ground spices and distinct flavor of capsicum which is the specialty of this dish
- MUTTON ROGAN JOSH**
Boneless Mutton cooked with Kashmiri Chili flavored with Green Cardamom, clove, in rich tomato gravy
- LAMB SAAGWALA**
Lamb and spinach curry flavored with fenugreek
- GOSHT ACHARI**
Lamb cooked with Indian pickling spices

Beef

- BEEF MASALA**
Beef cubes cooked with Indian spices in rich onion & tomato gravy
- BEEF CHILI FRY**
South Indian dish beef strips marinated with spice shallow fried flavored with coconut & curry leaves
- BEEF VINDALOO**
Beef marinated with spices & vinegar cooked on a very low heat

Menu Bank

INDIAN MAIN COURSES

Vegetarian

- ALOO MATAR
A Punjabi specialty with potatoes and peas in a spiced creamy tomato based sauce
- KASHMIRI DUM ALOO
Kashmiri Dum Aloo is one of the most widely preferred north Indian curries that is prepared with lots of spices and deep fried potatoes
- ALOO PALAK
Aloo Palak is a classic Indian dish prepared with potatoes and spinach, flavored with Indian spice
- ALOO GOBI
Potato and cauliflower cooked with Indian spices and yoghurt
- GOBI MASALA
Cauliflower cooked in rich onion and tomato gravy, flavored with Indian spices
- BHENDI MASALA
Okra cooked with Indian spices in rich onion tomato gravy
- PALAK PANEER
Indian cottage cheese and spinach cooked with spices
- PANEER MAKHANI
Indian cottage cheese cooked in rich tomato and nut gravy flavored with fenugreek leaves
- PANEER MATTER
Paneer and sweet pea cooked with spices
- MALAI KOFTA
Malai Kofta is a classic North Indian dish originated from the Mughlai cuisine Malai refers to the cream and kofta are deep fried paneer
- VEGETABLE JALFREZI
Mixed vegetable stirred fried with Indian spices, flavored with coriander leaves
- DOSA / SAMBAR
A dosa is served hot, either folded in half or rolled like a wrap It is also served usually with chutney and sambar The mixture of urad dal and rice crapes
- IDLI / SAMBAR
Steamed rice dumpling served with chutney and sambar
- NAVARATAN KORMA
Nine types of vegetable and fruit cooked in very rich onion and nuts gravy
- AVIAL
Avial is a dish, originated from the Indian state of Kerala, a mixed vegetable cooked with fresh coconut
- ALOO PODIMAS
Potato podimas is basically mashed potatoes which are tempered & spiced with the regular south Indian spices and herbs
- KOOTTU CURRY
Koottu means combination, it's mix of vegetable and chick peas cooked with coconut and spices
- ALOO TIKKI
Aloo tikki is a Indian subcontinent snack made of boiled potatoes, onions and various spices

Menu Bank

ARABIC MAIN COURSES

Poultry

- CHICKEN FASS
Boneless chicken thigh marinated with olives, orange juice & Arabic spice
- ARABIC SPICED ROAST CHICKEN WITH HARRA POTATO
Whole chicken cooked with Arabic seven spice, served with Zattar potato
- CHICKEN MOLOKHIA
Molokhia leaves cooked with chicken stock & chicken breast pieces
- SHISH TAOUK
Chicken pieces marinated with tomato puree, yoghurt & Arabic spices cooked on charcoal
- CHICKEN TAGINE
Chicken thigh pieces cooked with ginger, tomato flavored with saffron
- CHICKEN & ARTICHOKE STEW
Chicken pieces cooked in chicken broth with artichoke & Arabic spices
- CHICKEN WITH MUSHROOM IN TOMATO GARLIC SAUCE
Chicken pieces cooked in rich tomato sauce flavored with garlic & coriander
- CHICKEN MOGHRABIEH
Moghrabieh are semolina dough grains They are cooked with chicken broth & served with chicken pieces on top

Lamb

- STUFFED CABBAGE WITH LAMB SHANK
Hearty and satisfying *cabbage* rolls are *stuffed* with a mixture of ground *lamb*, rice, herbs cooked with lamb shanks
- LAMB LEG COOKED WITH ARABIC SPICED (OUZI STYLE)
Lamb Leg marinated with Arabic spices and cooked in the oven at low temperature.
- SHISH KEBAB
A dish consisting of pieces of seasoned meat and cooked on charcoal.
- LAMB KOFTA
Kofta is prepared by mixing the ground lamb with some vegetable and spices cooked on charcoal.
- LAMB CHOPS WITH WARAK EANB-
Lamb chops, Vine Leaves cooked with Allspice and lamb stock tasted with lemon juice.
- LAMB AND BROAD BEAN STEW
Tender *lamb* and fresh *fava beans* slowly cooked with Middle Eastern spices.
- SHEIKH EL MAHSHI
Ground lamb filled in baby aubergine cooked to perfection flavored with Arabic spices.
- KOUSA MAHSHI
Stuffed Young Marrow with Egyptian Rice and Lamb Mince flavored with Allspice cooked in Chicken Stock.

Menu Bank

ARABIC MAIN COURSES

Beef

- KOFTA BIL SINIYAH**
Ground beef mixed with spices and vegetable cooked in oven and served with potato and tomato sauce.
- FRIKEH WITH MEAT BALLS**
Green wheat cooked in meat stock flavored with cinnamon topped with meat balls tossed in tomato sauce.
- KEBBEH BIL LABAN**
Kebbeh balls filled with pine seeds and spices deep fried and served with warm yoghurt.
- BEEF AND BEAN STEW**
Beef cubes cooked in Arabic spiced tomato sauce with bean
- ARABIC SPICED BEEF WITH ZATTAR POTATO**
Beef striploin marinated with Arabic seven spice, cooked in oven served with Zattar potato.
- BEEF WITH CORIANDER AND LEMON**
Beef pieces cooked in beef stock flavored Coriander leaves and Lemon.

Sea Food

- GRILLED FISH WITH GARLIC, CORIANDER AND LEMON**
Nile Perch marinated with Arabic spices cooked on grill served with garlic, lemon Juice, Coriander sauce.
- FISH HARRA**
Marinated fillet of Dory cooked in oven served with Harra sauce
- KOUSA BIL LABAN**
Baby Marrow cooked with Yoghurt flavored with tempered with Ghee, coriander and pine seed.
- FISH SIADDAH**
Fish fillet marinated with cumin and Arabic spices cooked in oven and served with Rice cooked with fish stock.

Menu Bank

ARABIC MAIN COURSES

Vegetarian

- VEGETABLE SALONA
Mixed vegetable cooked with rich tomato sauce flavored with coriander leaves.
- MUJADARA MUSAFAYA
Arabic lentil cooked in olive oil and chicken stock served with Rice
- MUJADARA EL DERVISH
Mixed vegetable cooked in rich tomato sauce.
- OKRA PROVINCIAL
Baby Okra cooked in tomato and olive sauce, flavored Coriander leaves and oregano

Rice

- KABSAs
Traditional Saudi Rice dish cooked with chicken or lamb
- CHICKEN MACBOUSH
Very famous Rice dish cooked with chicken flavored with saffron and spices
- LAMB MACBOUSH
Very famous Rice dish cooked with lamb flavored with saffron and spices
- PRAWNS MACBOUSH
Very famous Rice dish cooked with prawns flavored with saffron and spices
- VERMICELLI RICE
Fried Vermicelli and Rice Basmati cooked in Ghee
- SAFFRON RICE
Rice Basmati, Saffron, Ghee

Menu Bank

ASIAN MAIN COURSES

Poultry

- CHICKEN KUNG PAW
Kung Pao chicken is a spicy stir-fry dish made with chicken, peanuts, vegetables, and chili.
- CHICKEN SWEET & SOUR
The dish consists of deep fried chicken in bite sized pieces, and subsequently stir-fried in a more customized version of sweet and sour sauce.
- GARLIC CHICKEN
Chicken pieces deep fried tossed in tomato puree and garlic.
- CHICKEN CHILI
Boneless Chicken coated with starch and deep fried stirred with chili tomato sauce
- STIR FRIED CHICKEN WITH VEGETABLE
Boneless Chicken pieces with vegetable cooked in Soy sauce and chicken broth
- THAI GREEN CHICKEN CURRY
Chicken pieces cooked with Thai green curry paste and coconut milk flavored with lemon kaffir leaves
- CHICKEN YAKITORI
Yakitori is made with bite-sized pieces of chicken meat, and vegetables skewered on a bamboo stick and grilled over binchōtan charcoal
- CHICKEN KATSU BREADED CHICKEN
Chicken breast breaded and deep fried

Beef

- BEEF WITH BLACK BEAN SAUCE
Beef stripes stirred fried with garlic & black bean paste
- STIR FRIED BEEF WITH KAI LANG
Tender Beef stirred fried with Kai lang & Soy sauce
- BEEF CHILI
Beef pieces coated with starch & deep fried stirred with chili tomato sauce
- KUSHIYAKI
Kushiyaki is a generic term for skewered and grilled meat and vegetables
- THAI RED BEEF CURRY
A delicious red coconut curry, made by stir-frying beef with baby sweetcorn & green peppers
The heat of the curry is tamed by the creamy coconut milk
- BEEF TERIYAKI
Tender steak seared & glazed with a glistening teriyaki sauce
- YAKINIKU
Beef tenderloin with tare sauce with vegetable

Menu Bank

DESSERTS

- OPERA
Layers of almond sponge cake soaked in espresso syrup
- RUM BABA
A traditional European bread soaked in rum
- POD CREAM
Classical English cooked cream
- TIRAMISU
Espresso-soaked lady fingers layer with cocoa & mascarpone
- BLUE BERRY CHEESE CAKE
A fruity cheesecake mousse with fresh blue berries
- BELGIUM CHOCOLATE MOUSSE
Classical chocolate mousse with devil sponge
- IRISH COFFEE CAKE
Coffee Flavour cake with raisins sponge
- MUD CAKE
Dark chocolate pudding with vanilla custard
- RED VELVET CAKE
Butter milk cake with beetroot
- BAKED YOGURT
Fresh yogurt baked with different Flavours
- ORANGE CHEESE CAKE
Classical New York cheese cake with fresh orange
- FRENCH LEMON TART
Classical French lemon tart with meringue
- LEMON TART
Fresh lemon custard baked tart
- PASSION FRUIT DELICE
Passion fruit custard with strawberry dome
Sacher cake
Classical chocolate cake with apricot jam
- WILLIAM PEAR MOUSSE
Pear mousse with vanilla flavored syrup
- BAILANA
Banana Flavour mousse with crunchy peanuts
- APPLE CRUMBLE TART
Apple compote, vanilla custard with crumble
- APPLE JALOUSIE
Cooked apple with almond puff
- SUMMER BERRY PUDDING
Fresh berries custard with cream
- FINANCIER
Classical French almond cake with different flavours
- PINEAPPLE UP-SIDE DOWN
Butter cake with caramel pineapple
- WHITE CHOCOLATE
Almond Dacquoise light white chocolate mousse
- MANGO, PISTACHIO BAVAROIS
Cooked custard with pistachio Flavour Bavarois
- NAPA BROWNIE WITH PRALINE
Dark chocolate stick brownie with praline paste
- CHOCOLATE ORANGE CAKE
Dark chocolate with orange Flavour

Menu Bank

DESSERTS

- FRESH FRUIT TRIFLE
Traditional custard with raspberry jam & fresh fruits
- FRESH FRUIT TART
Seasonal fruits in tart
- CHOCOLATE PAVA
Freshly made apricot compote with orange juice & rich chocolate
- CRÈME BRULEE
Classical French burn cream
- POD CREAM
Classical English cooked cream
- ALMOND ORANGE CAKE
Orange Flavour butter cake, soaked with fresh orange juice
- MILK CHOCOLATE & PISTACHIO BAVAROIS
Milk chocolate mousse accompanied by pistachio
- COCONUT & CHERRY PANNCOTTA
Classical Italian cooked cream with coconut & cherry
- CROISSANT & BUTTER PUDDING
Classical English pudding with croissant & custard
- MAPLE & WALNUT PUDDING
Slow cooking walnut & maple pudding
- CHOCOLATE BANANA PUDDING
Dark chocolate & fresh banana pudding
- MARZIPAN CHO CHIP SLICE
Almond Flavour cake with chocolate
- NUTELLA SANDWICH
Live grilled sandwich with banana & nutella
- BAMBALONI
Mash potato dough with raspberry jam
- MADELINE
Classical butter cake with lemon Flavour
- CHEWY MUESLI
Classical Japanese custard with green tea mousse
- CHOCOLATE PAVE
Freshly made apricot compote with orange juice, rich chocolate Ganache
- BANOFFEE PIE
Classical English banana & caramel pudding
- BAKLAVA
Arabic classical sweet with nut & crispy pastry
- GAJJAR KA HALWA
Classical Indian sweet made with carrot & milk
- MARZIPAN CHO CHIP SLICE

Menu Bank

LIVE STATIONS

Cold Station

- | | |
|---|--|
| <input type="checkbox"/> CAESAR SALAD
Prepared live with all the condiments | <input type="checkbox"/> FARMER'S GREEN
Asparagus, sour dough croutons, nuts with honey mustard |
| <input type="checkbox"/> SOM TAM
Delicious recipe of Thai papaya salad prepared live | <input type="checkbox"/> SPINACH SALAD
Roast quash, Feta with cranberry and white balsamic |
| <input type="checkbox"/> HEALTHY QUINOA SALAD
Quinoa with choice of vegetable and fruits | <input type="checkbox"/> RAW SEAFOOD BAR
Oyster, shrimps, mussel, crabs with condiments
<i>AED 35 per person</i> |

Chaat Station

- | | |
|-------------------------------------|--------------------------------------|
| <input type="checkbox"/> BHEL PURI | <input type="checkbox"/> FRUIT CHAT |
| <input type="checkbox"/> DAHI VADA | <input type="checkbox"/> ALOO CHAT |
| <input type="checkbox"/> PAPDI CHAT | <input type="checkbox"/> CHANNA CHAT |
| <input type="checkbox"/> PANI PURI | |

Japanese Station

- | | |
|--|---|
| <input type="checkbox"/> SUSHI STATION
Freshly rolled maki and nigiri
<i>AED 60 per person</i> | <input type="checkbox"/> CUCUMBER SALAD (SUNOMONO)
Cucumber with Wakame, ginger and vinegar and soy dressing |
| <input type="checkbox"/> SALAD WITH WAFU
Greens and vegetables with Wafu dressing | <input type="checkbox"/> SEAWEED SALAD
Seaweed with Awase Miso, vinegar, soy |
| <input type="checkbox"/> SPINACH GOMAAE
Spinach, Sesame with Mirin | |

Menu Bank

LIVE STATIONS

Western Station

- PASTA
Three types of pasta with two types of sauce and all the condiments
- SCALLOP
Seared Scallop with truffle, Infused Saikya Miso
AED 30 per person
- FISH N CHIPS
English favorite battered fried fish with chips and condiments

Mexican Station

- QUESADILLA
Vegetarian or non-vegetarian with guacamole, salsa, cheese, jalapeno
- TACOS
Taco filled with meat, vegetable and condiments

Asian Station

- TEMPURA STATION AED 20 PER PERSON
Seafood, vegetable coated with tempura batter deep fried, soy sauce and chili sauce
- CHINESE WOK STATION
Choice of stirred fried rice or noodle
Chicken, prawns, beef or vegetable with choice of sauces
- DUMPLING
Seafood, chicken shumai, vegetable dumpling with all condiments
- SATAY STATION
Beef and chicken satay with peanut sauce
- DEEP FRIED
Spring rolls
Wanton
served with sauces

Menu Bank

LIVE STATIONS

Indian Station

- PURI BHAJI
 - CHOLE BHATURE
 - VADA PAO
 - DOSA / SAMBAR
 - IDLI /SAMBAR
 - PANEER TIL PODI
- TANDOOR STATION
Chicken tikka
Seekh kebab
Tandoori Prawns
Paneer tikka
Chicken malai tikka
Roti
Naan
AED 25 per person

BBQ Station

- ARABIC GRILL
Shish Taouk
Shish kebab
Lamb Kofta

Marinated Grilled Lamb chop
AED 8 per person
- WESTERN BBQ
BBQ Chicken
Lamb chops
Beef Steaks
Sausages
Shrimps
Salmon

Cheese Station

- CHEESE SELECTION
Soft and semi hard cheese
Brie, blue, fresh goat, camembert, cottage
cheddar, couda, emmental, provolone
with accompaniment of grapes, crudities,
chutney, bread and crackers
AED 25 per person

Menu Bank

LIVE STATIONS

Dessert Station

CREPE STATION
With fillings and condiments

DONUT STATION
Live fried donuts with different toppings

LIVE CHURROS
Deep fried with all the condiments

LIVE ICE CREAM
Three Flavors of homemade delicacy served with condiments

FALOODA
Falooda is a cold beverage popular in Indian subcontinent. Traditionally it is made from mixing rose syrup, vermicelli, and psyllium served with Kulfi