



FOUR SEASONS

HOTEL

DUBAI INTERNATIONAL FINANCIAL CENTRE

DDR Lunch Menu

AED 265 Per Person	AED 295 Per Person	AED 325 Per Person
1 Coffee Break & Lunch	2 Coffee Breaks & Lunch	3 Coffee Breaks & Lunch

Coffee Break Options

Hudson

Assorted croissants – plain, chocolate, almond and za'atar
Mini yoghurt parfaits with berry compote and house made granola
Exotic fruit salad
Selection of whole seasonal fruit
Freshly extracted juices
Nespresso coffee
Assorted Jing teas and herbal infusions

Caspian

Muhammarah with crispy pita
House made labneh with crudités
Arabic sweets and dates
Selection of whole seasonal fruit
Freshly extracted juices
Nespresso coffee
Assorted Jing teas and herbal infusions

Huron

Mini cupcakes – red velvet, carrot, chocolate
Smoked salmon and cream cheese bagel bites
Shrimp and avocado toast – flax seed toast, radish
Selection of whole seasonal fruit
Freshly extracted juices
Nespresso coffee
Assorted Jing teas and herbal infusions

FOUR SEASONS HOTEL DUBAI INTERNATIONAL FINANCIAL CENTRE
UNIT GV09, LEVEL GF GATE VILLAGE – BUILDING 9 – DUBAI INTERNATIONAL FINANCIAL CENTRE

P.O. BOX 507027, DUBAI, UNITED ARAB EMIRATES

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Bosphorus

Hummus - za'atar, golden raisin, crispy pita

Stuffed vine leaves - spiced rice, pistachio

Cheese stuffed khidri dates

Selection of whole seasonal fruit

Freshly extracted juices

Nespresso coffee

Assorted Jing teas and herbal infusions

Erie

House-made granola bars

Assorted flavored yoghurts

Doughnut bar – cinnamon sugar, chocolate, berry

Selection of whole seasonal fruit

Freshly extracted juices

Nespresso coffee

Assorted Jing teas and herbal infusions



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DDR Lunch Buffet

Beginnings (Choose any four items)

Roasted Beets – goat cheese mousse, pistachio
Deviled Eggs - truffle and chive
Kale Salad – orange, almonds, cider vinaigrette
Salmon Poke – sesame, wakame, cucumber
Chickpea Hummus and Crudit e
Greek Salad – feta, tomato, cucumber
Saigon Noodle Salad - peanut, nam prik, cucumber
Tomato and Buratta – pesto, olive oil
Moutabbal – olive oil, eggplant ash, pita
Tuna Nicoise – olive, tomato, egg
Muhammarah – pita chips, walnut
Quinoa - cider vinaigrette, chia, avocado
Confit Octopus – saffron potato, datterino tomato
Mushroom Bruschetta - smoked duxelle, nori dust
Shrimp Toast - avocado, dried olive, radish
Smoked Halloumi and Watermelon

Mains (Choose any three items)

Glazed Barbeque Veal Ribs
Oak Grilled Salmon – lemon butter and herbs
Kung Pao Chicken – peanut and chili
Pad Thai - chicken, tamarind, peanut
Butter Chicken – tomato onion gravy
Provencal Golden Chicken – garlic and rosemary
Thai Red Curry with Gulf Prawns
Penne Arrabbiata - parmesan
Smoked Short Rib – molasses glaze
Miso Glazed Norwegian Salmon
Lemon Pepper Prawns - charred citrus
Daal Makhani – black lentil
Seafood Paella – saffron rice
USDA Prime Strip Loin (40 AED supplement)
Charred Octopus and Squid - caper, garbanzo beans

Accompaniments (Choose Any three items)

Duck Fat Roasted Potatoes
Honey Glazed Carrots
Curried Cauliflower and Raisin
Truffle Macaroni and Cheese
Saffron Basmati Rice
Ginger Scented Steamed Jasmine Rice
Hickory Smoked Mushrooms
Vegetable Pulao
Chive and Cheddar Mashed Potato
Harissa Stewed Garbanzo Beans
Jalapeno Creamed Corn
Brown Butter Haricots Verts
Steamed Vegetables
Curried Yellow Lentils

Sweet (Choose any four items)

Mini Carrot Cakes
Vanilla Cheesecake and Berries
Caramel Sacher Torte
Mini S'mores
Gajar Ka Halwa and Caramelized Nuts
Mixed Berry Tartlet
Traditional Arabic Sweets
Dark Chocolate Marquis
Raspberry Financier
Doughnuts - cinnamon, chocolate, berry
Cookies and Cream Verrine
Peanut Butter Jelly Torte
Gulab Jamun
Meyer Lemon Tarte