



Enjoy the Seafood and BBO Night Revised From 17th Oct;2019



Create Your Own Salad with the Freshest Vegetables and Seafood and Meat from the Dubai Market

- Iceberg lettuce Romaine Oak Leaf Frisee*
Julienne of carrots Bell peppers White, red and Chinese cabbage White radish
Kenya beans Snow peas
Sliced onion Spring onion Marinated artichoke hearts and bottoms with herbs
Sweet corn nib lets Cucumber sticks Cherry tomato Lemon wedges
Shredded crab sticks Crab claws Poached shrimps Green shell mussels Sautéed calamari
Julienne of roast beef



Accompaniments

- Orange cocktail dressing Strawberry cocktail dressing Pesto oil*
Lemon vinaigrette Mustard vinaigrette
Tomato salsa Caesar dressing Olive Tapenade Guacamole





Salad Bar

Smoked salmon and kiwi on a bed of crisp spinach drizzled with sweet balsamic dressing

Italian beef salad with peppers, herbs and pesto oil

Thai beef salad mixed with white onion, cucumber, tomato and chilly lime juice.

Shrimp cocktail and fresh dill

Baby octopus and citrus fruit tossed in olive oil and lemon juice

Julienne of assorted cold cuts and cheese tossed in our special French dressing

Macaroni and mussel meat salad with garlic mayonnaise

Assorted seafood terrine on mirror

Assorted California and Maki roll

Calamari rings and potato with curried mayonnaise

Marinated Artichoke/Kenyan beans /Mix Olives



Seafood Night Every Wednesday & Thursday Hot Buffet Menu



Hot Buffet

Live Soup Station

Stock and condiments

Crunchy Appetizers

Crisp and golden fried seafood spring rolls

Golden fried fish finger

Main Course

Seafood pot stickers

*Black bean Squid **Thurs**; Pla Phad Cha (Fish with Phad Chaa Sauce **Fri**;
Seafood Tagine **Thurs**; Grilled Fish Meuniere (butter melted, lemon juice, and chopped parsley **Fri**;*

*Ginga (Prawn) kali mirch **Thurs**; Machli Chutneywala **Fri**;*

*Penne Siciliana **Wed**; Fettuccini carbonara **Thurs**;*

*Jacket potato **Thurs**; Roast potato with herbs and olive oil **Fri**;*

Boiled corn on the cob

Mixed vegetable ratatouille

Seafood paella

Seafood fried rice

Steamed rice

Fresh From the Fisherman's Basket and the Butcher Cooked To Your Choice

Grilled on coal/Flat iron grill

Poached

Steamed/plain/ soy sauce



Seafood

Jumbo prawn *Darne of king fish*
Black pomfret *Whole cleaned cuttlefish* *Baby red snapped*
 Soft shell crab *Nile perch fillet*
 Whole sherry fish

Meat and Chicken

Strip loin steaks
Chicken drumstick
Shish taouk *shish kebab*
Lamb kofta

Desserts

Crème caramel *Fruit trifle* *Chocolate mousse*
Mini tartlets *Fresh fruit salad* *Mini Pastries*
Assorted dates