

INTERNATIONAL NIGHT SAMPLE MENU

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Sunday

SOUPS

- Tomato & Basil Soup
- Chicken & Vegetable Broth

BREAD DISPLAY

SALADS

- Tuna Niçoise
- Quinoa & Barley Salad
- Waldorf Salad
- BBQ Chicken Salad
- Marinated Seafood Platter
- Caesar Salad

ORIENTAL COLD MEZZE

Hummus, Moutabal, Fattoush, Tabbouleh, Fried Cauliflower with Tahini Sauce, Rocca Salad, Shanklish, Pickles, Olives, Halloumi Cheese

SALAD BAR WITH CONDIMENTS

Leaf Selection:

Baby Greens, Lollo Rosso, Iceberg Lettuce, Rocket Leaves

Toppings:

Tomato, Cucumber, Carrot, Onion Rings, Sweet Corn, Quinoa, Artichokes, Beetroot

Dressings:

Thousand Island, Lemon Vinaigrette, Honey Mustard, Olive Oil, Balsamic Vinegar

CHEESE & COLD CUTS

- Selection of 4 Cheeses
- Selection of 3 Cold Meats
- Selection of 4 Vegetable Antipasti

STARTERS

- Kibbeh
- Breaded Fish Fingers
- Vegetable Spring Rolls
- Cheese Sambousek
- Mediterranean-Style Flatbread
- Papadum
- Prawn Crackers

MAIN COURSES

- BBQ Chicken Drumsticks
Served with baby carrots and spring onions
- Spaghetti Bolognese
Beef mince, herbs, tomato, onion, parsley
- Beef Stroganoff
Mushrooms, beef broth, sour cream, mustard, herbs
- Pan-Seared Salmon with Orange Sauce
- Steamed Vegetables
- Country-Style Mashed Potatoes
- Chicken Karahi
Authentic Indian spices in masala gravy
- Aloo Gobi Masala
Cauliflower, potato, masala gravy, Indian spices, coriander
- Steamed Rice
- Emirati Shrimp Machboos
Local shrimp, Emirati spices, tomato gravy, coriander
- Shish Barak
Fried dumplings cooked in yogurt sauce
- Vermicelli Rice
- Arabic Mixed Grill
Lamb Kofta

DESSERTS

Whole Cakes

- Strawberry Basil Cake
- Philadelphia Cheesecake
- Dark Chocolate & Hazelnut Crèmeux Crunch
- Saffron Flan

Individual Desserts

- Passion Fruit & Peach Cake
- Coconut Raspberry Petit Gâteau
- Pistachio Cake
- Dulcey Chocolate & Cherry Tart

Ramekins

- Mango Crème Brûlée with Mango Brunoise
- Arroz con Leche
- Rose Mahalabiya

Verrines

- Coconut Panna Cotta with Mango Jelly
- Almond Praline Mousse with Apricot

Traditional Desserts

- Aish Al Saraya
- Asaferi
- Milk Cake

Hot Dessert

- Um Ali