

## SEAFOOD THEME NIGHT SAMPLE MENU

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### SALADS

- Mixed Seafood Salad  
*Shaved fennel, dill leaves, lime*
  - Smoked Mackerel & Baby Spinach
  - Smoked Salmon with Condiments
  - Tuna Niçoise
  - Greek Salad
  - Potato Salad
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### SUSHI SELECTION

- Assorted Maki Rolls (2 Varieties)
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### SEAFOOD COUNTER

Mussels, Calamari, Clams, Shrimp, Oysters, Crab

#### Condiments:

Lemon, Lime, Sweet Chili Sauce, Mignonette, Spicy Sauce

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### CHEESE & COLD CUTS

*(As per Breakfast Buffet)*

- Selection of 4 Cheeses
  - Selection of 2 Cold Meats
  - Selection of 3 Vegetable Antipasti
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### ORIENTAL COLD MEZZE

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

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### SALAD BAR

Farm-Fresh Mixed Leaves, Lollo Rosso, Iceberg Lettuce, Arugula Leaves,  
Tomato, Cucumber, Carrot, Onion Rings, Sweet Corn, Quinoa,  
Artichokes, Beetroot

**Dressings:**

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

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**SOUPS**

- Creamy Seafood Chowder
  - Vegetable & Herb Broth (V)
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**STARTERS**

- Kibbeh
  - Breaded Fish Fingers
  - Seafood Pizza
  - Panko-Crusted Shrimp
  - Baked Potatoes
  - Grilled Corn
  - Prawn Crackers
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**MAIN COURSES**

- Grilled Salmon Fillet  
*Tomato, olive & caper sauce*
- Thai Seafood Curry
- Seafood Paella  
*Mixed seafood, bomba rice, saffron, seafood broth*
- Roasted New Potatoes  
*Garlic, chili flakes, olive oil, herbs*
- Steamed Seasonal Vegetables
- Slow-Cooked Corn-Fed Chicken  
*Sautéed sweet corn, pickled onions, confit cherry tomatoes*

- Emirati Shrimp Biryani  
*Emirati spiced rice, local shrimp, tangy lemon*
  - Emirati Vegetable Salona  
*Emirati spices, tomato gravy, coriander*
  - Fish Sayadieh  
*Arabic spiced rice, caramelized onions, nuts*
  - Mixed Seafood Grill  
*Calamari, Nile fish*
  - Shrimp Siu Mai
  - Steamed Basmati Rice
  - Mushroom Hara Pyaaz (V)  
*Indian masala gravy, green peas, fenugreek, coriander, spring onions*
  - Baked Seafood Thermidor  
*Gratinated seafood with grainy mustard sauce*
  - Mussels & Fries
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#### **LIVE SEAFOOD SELECTION (Served at the Table)**

- Grilled Shrimp
- Lobster
- Catch of the Day from the Arabian Gulf

#### **Choice of Sauce:**

Lemon Butter, Hollandaise, Fresh Lemon, Sweet Chili, Tartar Sauce, Cocktail Sauce, Fresh Lime

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#### **CARVING STATION**

- Kingfish or Barracuda (*Rotational*)  
*Served with saffron sauce*
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#### **FRUIT DISPLAY**

- Fruit on Ice
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#### **DESSERTS**

## **WHOLE CAKES**

- Carrot Cake
- Lychee & Raspberry Cake

## **INDIVIDUAL DESSERTS**

- Dulcey Chocolate Mousse with Banana Cream
- Dark Chocolate Brownie
- Pecan & Caramel Tart
- Lemon Meringue Tart

## **RAMEKINS**

- Baked Strawberry Yogurt
- Cherry & Vanilla Chantilly with Crumble

## **VERRINES**

- Strawberry Trifle
- Chocolate Custard
- Caramelized Pear with Milk Chocolate
- Seasonal Fresh Fruits

## **LOCAL SWEETS**

- Baloreih Pistachio
- Halawat Al Jeben
- Jalebi

## **HOT DESSERT**

- Um Ali