

SEAFOOD THEME NIGHT SAMPLE MENU

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

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

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

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

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