

ITALIAN NIGHT MENU

Saturday

Selection of Italian Cheese, Walnut, Prunes, Apricot, Hazelnut, grapes, crackers, chutney

SALAD

Insalata Caprese

Grilled vegetables with goat cheese

Wild rocket and parmesan with beef bresaola

Frutti De Mare

Grilled Endives with pecan nuts, blue cheese

Chicken Caesar salad

ANTI PASTI

Marinated olives, grilled peppers, grilled eggplant, grilled baby zucchini, homemade sun blush tomatoes, garlic confit, shallots, roasted fennel, stuffed pimentos

COLD CUTS

4 types of cold meats

ORIENTAL COLD MEZZE

Humus, Mutable, Fattoush, Tabbouleh, Fried cauliflower with Tahini sauce, Roca salad, Shanklish, pickles, olives, halloumi cheese

Salad bar

Lettuce selection, Romaine, Baby Spinach, Arugula, Tomato, cucumber, carrot, white onion rings, sweet corn, cabbage, gherkins, Bacon Bits, Parmesan Cheese, Croutons

Dressings: Citrus Vinaigrette, Thousand Island, Lemon Vinaigrette, Honey Mustard, Olive Oil, Balsamic. French Vinaigrette

Soup

Classic Minestrone (V)

Creamy Chicken and wild mushroom

Bread Display / Grissini sticks assorted, Lavash

Starters

Black olive & mushroom pizza

Mozzarella Stick

Pepperoni pizza

Turkey ham pizza

Garlic Bread Pesto,

Garlic bread sundried tomato,

MAIN COURSES

Polopette Al sugo (Meat ball in tomato sauce)

(Meat ball cooked with tomato basil sauce and vegetable stock)

Pollo Alla Romana

(chicken breast with onion capers, tomato, bell pepper, garlic, olives, and white wine)

Lasagna

(Ground beef, tomato sauce, layer of pasta dough, baked and gratin in oven)

Grilled fish with sundried Tomato, olive, and lemon vierge

(Served with tomato Vierge)

Rosemary Roasted new potatoes

(Roasted with olive oil and thyme, rosemary)

Kadhai paneer

(Mixed vegetable, Indian cottage cheese, tempered with, cumin, chili and spices)

Steamed Basmati Rice

Steam vegetables

Emirati vegetable biryani

Emirati spiced rice with vegetable

Emirati shrimp Salona

Emirati spiced shrimps, tangy tomato sauce

Spinach & lamb with vermicelli rice

Mix grill

Lamb kebab

Mushroom Risotto

CARVING

Rosemary Roasted beef tenderloin (served rosemary beef gravy, orange gremolata)

LIVE COOKING

Pasta Station

(Choice of homemade pasta with Choice of Tomato, pesto, cream, cheese, bolognese)

Dessert

Individual

Lemon Meringue Tart
Pistachio Choux
Cannoli Ricotta & Orange
Cherry & Pistachio Pearl

Varine

Tiramisu Classic
Strawberry Pannacotta with Cantuchi biscuit
Zabainone with fresh fruits
Cherry & Mascarpone Trifle

Ramekin

Baba with exotic fruits & mascarpone crème
Deconstructed Ricotta Cheesecake with berry compote

Whole

Tarte Tropezienne
Lemon & Strawberry Cake with hazelnut crunch

Fresh Seasonal Fruits

Hot Dessert

Peach Crumble with Vanilla Sauce

Gelato Counter with Condiment

Waffle cone, Chocolate syrup, Mango Syrup, Almond Flakes, Pistachio nut
Assorted cookie
Crinkle red velvet cookie
Chocolate sauce