

# INTERNATIONAL NIGHT MENU

## Sunday

### Soup

Tomato & Basil Soup

Chicken and Vegetable Broth

### Bread Display

#### SALAD

Tuna Nicoise

Quinoa and barley salad

Waldorf salad

BBQ Chicken salad

Marinated Seafood platter

Caesar salad

#### Oriental Cold Mezze

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

#### SALAD BAR WITH CONDIMENTS

Baby greens, Lolo Rosso, Iceberg, roquette leaves

Tomato, cucumber, carrot, onion rings, sweet corn, quinoa, artichokes, beetroot

**DRESSINGS:** Thousand island, lemon vinaigrette, Honey mustard,  
Olive oil, balsamic vinegar

#### CHEESE & COLD CUTS

4 types of cheese

3 types of cold meats

4 types of veg anti pasti

#### Starters

Kibbeh

Breaded Fish finger

Vegetable Spring rolls

Cheese Sambousek

Mediterranean Style Flat Bread

Papadam

Prawn cracker

## MAIN COURSES

### Chicken Drumsticks with BBQ Sauce

Baby carrot, spring onion

### Spaghetti Bolognese

Blend with beef mince, herbs, tomato, onion, parsley

### Beef stroganoff

Mushrooms, beef broth, sour cream, mustard, herbs

### Pan seared salmon with orange sauce.

### Steamed Vegetable

### Country style Mashed potatoes

### Chicken karahi

Blend of authentic Indian spices, masala gravy

### Aloo Gobi masala

Masala gravy, Indian spices, cauliflower, potato, coriander

### Steamed rice

### Emirati shrimp Machboos

Emirati spices, local shrimps, tomato gravy, coriander

### Shish Barak

Fried dumpling cooked yoghurt sauce

### Vermicelli rice

### Mix grill Arabic

Lamb Kofta

## CARVING

Slow roasted beef sirloin herb jus

## LIVE COOKING

### Stir Fried vegetable Noodles

(Yellow noodles, red onion, Shredded cabbage, Carrot, Snow peas, Beans sprouts, Scallions)

(Soy sauce, sweet chilli, oyster sauce, ginger, Garlic, lime juice, cilantro)

## **DESSERTS**

### **Whole**

Strawberry Basil Cake  
Philadelphia cheesecake  
Dark chocolate & hazelnut cremeux crunch  
Saffron Flan

### **Individual**

Passion fruit and Peach cake  
Coconut Raspberry Petit Gateaux  
Pistachio cake  
Dulcey Chocolate and Cherry tart

### **Ramekin**

Mango cream brulee with mango brunoised  
Arroz con leche  
Rose Mohalabiya

### **Verrine**

Coconut pannacotta With Mango chunk jelly  
Banana pudding  
Almond Praline mousse with apricot

Aish Al saraya  
Asafiri  
Milk Cake

### **Hot Dessert**

Um-Ali