

Starter

Duet of salmon and poached Atlantic lobster enhanced with a saffron dill cream
Terrine of corn-fed chicken with duck liver and a tangy fig confit
Roasted prime fillet of beef with sauce gribiche and pickles
Shrimp melon salad marinated with lemon mint vinaigrette
Thai style marinated breast of chicken salad
New potato salad tossed with crème fraîche and garden chives
Buratta and roast root vegetable salad with balsamic
Bustanica salad with accompaniments and dressings

Arabic Mezze

Hommos | Baba ghanouj | Fattoush | Stuffed vine leaves
Cheese sambousik | Meat kibbah | Spinach fatayer

Premium cheeseboard with water cracker and fig jam, dried fruits, churney, honey
Assortment of breads

Carvery Station

Wagyu beef Tournedos served with a wild mushroom sauce
Roasted rosemary-scented new potatoes
Caramelized garden vegetables with fresh herbs

Main Course

Prawn machboos
Arabic mix grill
Milk fed veal cutlet with sage jus
Stir fried lobster and scallops with ginger soy glaze
Corn fed chicken breast stuffed with spinach and gorgonzola
Gulf style hamour biryani with cucumber raita
Handmade vegetable cannelloni with basil and cherry tomato concasse
Wok-fried vegetable Hong Kong noodles
Vegetable jalfrazi
Wild rice pilaf

Dessert

Strawberry and rhubarb crumble, served with cinnamon scented vanilla sauce
Lemon chiffon tarte | Tiramisu
Dark chocolate tart | Raspberry entremet
White chocolaté rose and umali sphere
Exotic sliced fruit assortment
Arabic sweet selection | Dates

Platinum Lunch

Day 1

Appetite for perfection



Platinum Lunch

Starter

Chili and lime marinated Gulf prawns
Smoked corn-fed chicken with morels and caramelized onions
Maple glazed loin of milk fed veal with apricot thyme chutney
Char grilled Thai style angus beef salad
Traditional Caesar salad with corn-fed chicken
Greek salad with black olives and feta
Vine ripened tomatoes with buffalo mozzarella and basil oil
Bustanica salad with accompaniments and dressings

Arabic Mezze

Hummus | Moutabel | Tabbouleh | Stuffed Vine leaves
Cheese sambousik | Meat kibbah | Spinach fatayar

Premium cheeseboard with water cracker and fig jam, dried fruits, chutney, honey
Assortment of breads

Carvery Station

Five spice-marinated lamb rack with hoisin glaze
Cumin roasted new potatoes
Roast vegetables Provençal style

Main Course

Kabsa bil Lahem
Arabic mix grill
Grilled wagyu beef fillet mignon with truffle demi-glace or dijon mustard
Green Thai chicken curry with eggplant
Roasted Chilean Sea bass with cherry tomatoes and capers
King prawns served on braised fennel with a lemon tarragon sauce
Panzerotti pasta with creamy wild mushroom sauce
Indonesian fried egg noodles
Vegetable balri tarkari
Steamed basmati rice

Dessert

Um ali
Apple pie with vanilla sauce and double cream
Grand cru chocolate mousse
Key lime pie | Victorian cake
Chocolaté pistachio kunafa
Exotic sliced fruit assortment
Arabic sweet selection | Dates

Starter

Sesame crusted yellow fin tuna and seared scallops with daikon salad
Five spice roasted breast of duck with blood orange jam
Roasted Angus beef with caramelized asparagus
Classical niçoise salad with king prawns
Arabic chickpea salad with zaatar roasted breast of chicken
New potato salad tossed with crème fraiche and garden chives
Buratta and roast root vegetable salad with balsamic
Bustanica salad with accompaniments and dressings

Arabic Mezze

Hommos | Mouhamara | Lubieh bil zeit | Stuffed vine leaves
Cheese sambousik | Meat kibbah | Spinach fatayar

Premium cheeseboard with water cracker and fig jam, dried fruits, chutney, honey
Assortment of breads

Carvery Station

Seared wagyu beef fillet accompanied by tomato salsa and shaved parmigiana
Crushed potato with black pepper and chopped chives
Steamed vegetable panache

Main Course

Lamb mandi
Arabic mix grill
Pan-seared glacier 51 tooth fish with a lime butter reduction and capers
Tandoori roasted corn-fed chicken thigh served with curried vegetable ragout
Local style fresh lamb biryani served with raita
Ocean lobster and seafood pie topped with creamy rocket mash
Penne arabiatra
Singapore style wok-fried noodles
Paneer mushroom peas masala
Steamed basmati rice

Dessert

Pineapple and strawberry cobbler with double cream and anglaise sauce
Mango mousse, caramel and passion fruit gâteau
Orange savarin with fresh berries
Chocolate decadence | Blueberry mirliton tart
Arabic coffee profiteroles
Exotic sliced fruit assortment
Arabic sweet selection | Dates



Starter

Mandarin roasted breast of corn-fed chicken with kumquat chutney and foie gras
Duet of hot and cold smoked Scottish salmon with horseradish cream
Lemongrass flavored poached Deep-Sea scallops
Char-grilled tenderloin of Angus beef salad
Grilled chicken Santa Cruz salad
Greek salad with black olives and feta
Vine ripened tomatoes with buffalo mozzarella and basil oil
Bustanica salad with accompaniments and dressings

Arabic Mezze

Hummus | Moutabel | Fattoush | Stuffed Vine leaves
Cheese sambousik | Meat kibbah | Spinach fatayar

Premium cheeseboard with water cracker and fig jam, dried fruits, chutney, honey
Assortment of breads

Carvery Station

Double rack of lamb with shallot and thyme gravy served with polenta
New potato halves steamed with parsley
Olive oil and pesto-baked carrot and zucchini

Main Course

Gulf style mutton biryani
Arabic mix grill
Fire-roasted breast of corn-fed chicken with a balsamic glaze
Char grilled Gulf hamour on a tomato tarragon ragout
Indian butter chicken
Chili and coconut tiger prawns Sri Lankan style
Tri-color tortellini cooked in a creamy parmesan cheese sauce
Wok tossed egg noodles with vegetable
Carrot and pea masala
Jeera pulao

Dessert

Warm bramley apple pie with double cream
Dark chocolate bread and butter pudding
New York cheesecake raspberry coulis
Matcha mouse cake | Bakewell tart
Date and mascarpone cream cake
Exotic sliced fruit assortment
Arabic sweet selection | Dates

Starter

Roasted Angus beef with remoulade sauce
Honey roasted breast of chicken with chilly papaya salad
Poached hamour stuffed with baby spinach mousse
Scandinavian potato salad with Scottish salmon confit
Clay roasted tandoori chicken and katchumber salad
New potato salad tossed with crème fraîche and garden chives
Buratta and roast root vegetable salad with balsamic
Bustanica salad with accompaniments and dressings

Arabic Mezze

Hommos | Baba ganouj | Tabbouleh | Stuffed vine leaves
Cheese sambousik | Meat kibbah | Spinach fatayar

Premium cheeseboard with water cracker and fig jam, dried fruits, chutney, honey
Assortment of breads

Carvery Station

Pan seared Wagyu rib eye with green pepper juslie, sautéed haricots vets
Roasted free style potatoes with caraway
Mediterranean roasted vegetables with thyme

Main Course

Chicken madfoon
Arabic mix grill
King prawns served on braised fennel with a lemon tarragon sauce
Seafood paella with lobster, red snapper and squid
Roast Loin of milk fed veal with lemon parsley sauce and gnocchi
Chinese roast duck breast with hot plum sauce on greens
Spinach ricotta ravioli with a plum tomato basil sauce
Stir-fried vegetable noodles Malaysian style
Mixed summer vegetable thoran
Steamed basmati rice

Dessert

English apple and blackcurrant pie, sauce anglaise and double cream
Lemongrass and palm sugar panna cotta with sweet mango salsa
Rice and peach gateau
Dark, light and white chocolate mousse
Millionaire shortbread | Orange frangipane
Exotic sliced fruit assortment
Arabic sweet selection | Dates