

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 fraiche 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 jhalfrazi
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 sphère
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 fatayer

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 balti 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 fatayer

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 arabiatata
- 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 fraiche 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