



Chalet Breakfast

Day 1

From our in-house bakery

Danishes
Croissants
Muffins
Sliced sourdough
Brioche toast
Strawberry, apricot and orange marmalade

Breakfast power fuel

Overnight oats with passion fruit and cacao nibs
Chia seed pot with almond milk and raspberry
Assorted breakfast cereals and muesli
Fresh milk and soy milk

Yogurts

Strawberry, apricot, vanilla and natural

Cold platters

Assorted fruit platter
Assorted selection of halal cold cut & cheese

Beverages

Freshly brewed filter coffee
Tea selection - English breakfast, earl grey, chamomile, green tea
Orange Juice

Day 2

From our in-house bakery

Danishes
Croissants
Muffins
Sliced sourdough
Brioche toast
Strawberry, apricot and orange marmalade

Breakfast power fuel

Overnight oats with apple and hazelnuts
Chia seed pot with coconut milk and mango
Assorted breakfast cereals and muesli
Fresh milk and soy milk

Yogurts

Strawberry, apricot, vanilla and natural

Cold platters

Assorted fruit platter
Assorted selection of halal cold cut & cheese

Beverages

Freshly brewed filter coffee
Tea selection - English breakfast, earl grey, chamomile, green tea
Orange Juice



Chalet Breakfast

Day 3

From our in-house bakery

Danishes
Croissants
Muffins
Sliced sourdough
Brioche toast
Strawberry, apricot and orange marmalade

Breakfast power fuel

Overnight oats with banana and walnuts
Chia seed pot with soy milk and pineapple
Assorted breakfast cereals and muesli
Fresh milk and soy milk

Yoghurts

Strawberry, apricot, vanilla and natural

Cold platters

Assorted fruit platter
Assorted selection of halal cold cut & cheese

Beverages

Freshly brewed filter coffee
Tea selection - English breakfast, earl grey, chamomile, green tea
Orange Juice

Breakfast add ons

Live Egg Station

Omelettes and fried eggs your way
Smoked turkey, tomatoes, peppers, mushrooms, onion, cheese, chili

Live protein crepe & waffle superfood station

Blueberry, raspberry, strawberry, kiwi fruit, dragon fruit, mango and banana
Whipped cream, honey and Nutella

Live acai sorbet superfood station

Blueberry, raspberry, strawberry, kiwi fruit, dragon fruit, mango and banana
Granola, flaxseed, bee pollen, goji berries, almond butter

Live avocado bar

Freshly shucked hass avocado's
Worcester sauce, hot sauce, olive oil
Malon salt, black pepper, seven pepper togarashi
Fresh lime, cured cherry tomatoes, coriander, jalapeno



Chalet Lunch

Day 1

Salad bar

Selection of Bustanica salad leaves with Cherry tomatoes, cucumbers, peppers, carrots and croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, Moutabel, and Muhamarah

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Cold appetizers

Butternut squash with quinoa, black rice and rocket with mustard dressing

Japanese wakame seaweed salad with smoked duck breast, tofu and sesame-soy vinaigrette

Blue cheese with sliced pears, candied walnuts and honey dressing

Cajun shrimp salad with black bean and chipotle dressing

Poached chicken with mixed beans and palm hearts

Main Course

Achari salmon with mustard sauce

Seafood cioppino

Emirati style chicken mandi

Penang lamb curry

Vegan mapo tofu with oyster mushroom

Creamed potatoes

Young garden vegetables medley

Steamed basmati rice

Carvery Station

Roasted rack of milk fed veal

Morrel mushroom sauce

Pommery mustard

Dessert

Dulce de leche cheesecake | Baked vanilla custard tart |

Lemon posset with strawberry compote | Assorted fruit platter

Apple and blackberry crumble | Madagascar vanilla sauce

Day 2

Salad bar

Selection of Bustanica salad leaves with Cherry tomatoes, cucumbers, peppers, carrots and croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, Babaganoush, and Muhamarah

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Cold appetizers

Sweet potatoes with lentils, baby spinach, pomegranate seeds and maple dressing

Vietnamese green papaya salad with poached shrimp and nuoc cham dressing

Goats cheese with sweet, marinated peppers and red onions

Classic prawn cocktail with avocado and Marie Rose sauce

Roast chicken with corn and sweet peppers and chili lime dressing

Main Course

Himachali chaa gosht

Roast chicken with mushroom orzotto

Emirati snapper machbous

Cantonese black pepper beef

Vegan eggplant and zucchini lasagna

Potato fondant

Broccoli with brown butter and almonds

Steamed basmati rice

Carvery Station

Roasted USDA prime ribeye

Roast onion and thyme sauce

English mustard

Dessert

Mango Key lime cheesecake | Crunchy chocolate tart

Toffee apples with mascarpone cream | Assorted fruit platter

Malva pudding | Toffee sauce



Chalet Lunch

Day 3

Salad bar

Selection of Bustanica salad leaves with Cherry tomatoes, cucumbers, peppers, carrots and croutons. Balsamic vinaigrette, lemon vinaigrette, ranch dressing

Arabic Mezze

Hummus, Moutabel, and Muhamarah

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread | D'isigny AOC butter

Cold appetizers

Grilled zucchini with wild rice, cherry tomatoes, avocado, arugula and lemon dressing
Spicy Korean glass noodle salad with grilled beef, julienne vegetables and gochujang dressing

Grilled eggplants stuffed with ricotta, olives and semi dried tomatoes

Wagyu beef coppa with antipasti and parmesan

Five spice roasted breast of duck with blood orange jam

Main Course

Vegan spicy kebabs with grilled vegetables and rice

Prawn and green mango curry

Shepherd's pie

Emirati beef biriyani

Thai chicken kai yang with sweet chili

Vegan spicy kebabs with grilled vegetables

Roasted potatoes with rosemary

Grilled asparagus with lemon confit

Steamed basmati rice

Carvery Station

Roasted rack of lamb with pecorino crust

Rosemary and roasted garlic sauce

Pommery mustard

Dessert

Chocolate cherry cheesecake | Blueberry buttermilk tart | Baba au orange with vanilla chantilly | Assorted fruit platter | Bread & butter pudding | Madagascar vanilla sauce

Lunch add ons

Seafood Bar

Dibba bay oysters, King crab legs, shrimp, green shell mussels, lobster tails
Marie rose, American cocktail, mignonette, lemon wedges, tabasco

Cheese board

Fine selection of classic cheeses with accompaniments

Quince paste, onion chutney, chili jam, truffle honey, fig mustard

Water biscuits, fruit crackers, grapes, walnuts

Caviar platter

Iranian sevruga caviar - 250 gms

Egg yolk, egg white, chives, sour cream, onion, lemon wedges

Blinis and melba toast

Sushi platter

California rolls, salmon, tuna and tamago nigiri, tuna and salmon sashimi - 96 pcs

Wasabi, pickled ginger and soy sauce

Whole Emirati Ouzi

Lamb with fragrant rice, nuts and raisins

Raita with mint

Ice Cream station

Emirati flavour ice cream



Chalet Afternoon Tea

Day 1

Freshly baked scones

Original, raisin

Strawberry jam, clotted cream, and D'isigny butter AOP

Traditional finger sandwiches

Veal ham with English mustard

Smoked salmon with horseradish cream cheese

Red Leicester with Oak smoked Cheddar and sweet chili jam

Egg mayonnaise with chives

Afternoon tea pastries

Apple tarte tartin

Chocolate profiterole

Orange blondie

Selection of macaroons

Fresh fruit skewers

Hot Beverages

Freshly brewed filter coffee

Tea selection - English breakfast, earl grey, chamomile, green tea

Day 2

Freshly baked scones

Original, raisin

Strawberry jam, clotted cream, and D'isigny butter AOP

Traditional finger sandwiches

Veal ham with English mustard

Smoked salmon with horseradish cream cheese

Red Leicester with Oak smoked Cheddar and sweet chili jam

Egg mayonnaise with chives

Afternoon tea pastries

Raspberry cream cheese tart

Caramelized white chocolate & rhubarb profiterole

Almond tea cake with honey ganache

Selection of macaroons

Fresh fruit skewers

Hot Beverages

Freshly brewed filter coffee

Tea selection - English breakfast, earl grey, chamomile, green tea



Chalet Afternoon Tea

Day 3

Freshly baked scones

Original, raisin

Strawberry jam, clotted cream, and D'isigny butter AOP

Traditional finger sandwiches

Veal ham with English mustard

Smoked salmon with horseradish cream cheese

Red Leicester with Oak smoked Cheddar and sweet chili jam

Egg mayonnaise with chives

Afternoon tea pastries

Rose pomegranate tart

Saffron and cardamom cream profiterole

Brown butter financier with coffee cream

Selection of macaroons

Fresh fruit skewers

Hot Beverages

Freshly brewed filter coffee

Tea selection - English breakfast, earl grey, chamomile, green tea

Afternoon Tea add ons

Cheese board

Fine selection of classic cheeses with accompaniments

Quince paste, onion chutney, chili jam, truffle honey, fig mustard

Water biscuits, fruit crackers, grapes, walnuts

Ice Cream station

Emirati flavour ice cream