



Hall Breakfast



Day 1

From our in-house bakery

- Danishes
- Croissants
- Muffins
- Strawberry, apricot and orange marmalade

Breakfast power fuel

- Overnight oats with passion fruit and cacao nibs
- Chia seed pot with almond milk and raspberry

Yogurts

- Strawberry, apricot, vanilla and natural

Cold platters

- Assorted fruit platter

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
- Strawberry, apricot and orange marmalade

Breakfast power fuel

- Overnight oats with apple and hazelnuts
- Chia seed pot with coconut milk and mango

Yogurts

- Strawberry, apricot, vanilla and natural

Cold platters

- Assorted fruit platter

Beverages

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

Day 3

From our in-house bakery

- Danishes
- Croissants
- Muffins
- Strawberry, apricot and orange marmalade

Breakfast power fuel

- Overnight oats with banana and walnuts
- Chia seed pot with soy milk and pineapple

Yogurts

- Strawberry, apricot, vanilla and natural

Cold platters

- Assorted fruit platter

Beverages

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



Hall Lunch

Day 1

Arabic Mezze

Hummus and Moutabel

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

Main Course

Achari salmon with mustard sauce

Seafood cioppino

Emirati style chicken mandi

Penang lamb curry

Vegan mapo tofu with oyster mushroom

Steamed basmati rice

Dessert

Dulce de leche cheesecake | Lemon posset with strawberry compote | Assorted fruit platter

Day 2

Arabic Mezze

Hummus and babaganoushi

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

Main Course

Himachali chaa gosht

Roast chicken with mushroom orzotto

Emirati snapper machbous

Cantonese black pepper beef

Vegan eggplant and zucchini lasagna

Steamed basmati rice

Dessert

Mango Key lime cheesecake | Toffee apples with mascarpone cream | Assorted fruit platter



Hall Lunch

Day 3

Arabic Mezze

Hummus and Moutabel

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

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

Steamed basmati rice

Dessert

Chocolate cherry cheesecake | Baba au orange with vanilla Chantilly | Assorted fruit platter

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

Hall 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



Hall 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

