



Premium Breakfast
AED 270.00
Inclusive VAT

Premium Breakfast



Day 1

From our in-house bakery

Assorted Danish pastries
Croissant selection
Homemade muffins
Brioche toast
Assorted gluten free bread rolls
Sour dough bread

Breakfast power fuel

Overnight oats with passion fruit and cacao nibs
Chia seed pot with almond milk and raspberry
Classic granola
Assorted breakfast cereals

Yogurts

Strawberry, apricot, vanilla and natural

Cold platters

Assorted fruit platter
Assorted selection of halal cold cut
Assorted cheese platter with dried nuts and fruits

Day 2

From our in-house bakery

Assorted Danish pastries
Croissant selection
Homemade muffins
Brioche toast
Assorted gluten free bread rolls
Sour dough bread

Breakfast power fuel

Overnight oats with apple and hazelnuts
Chia seed pot with coconut milk and mango
Classic granola
Assorted breakfast cereals

Yogurts

Strawberry, apricot, vanilla and natural

Cold platters

Assorted fruit platter
Assorted selection of halal cold cut
Assorted cheese platter with dried nuts and fruits



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Day 3

From our in-house bakery

Assorted Danish pastries
Croissant selection
Homemade muffins
Brioche toast
Assorted gluten free bread rolls
Sour dough bread

Breakfast power fuel

Overnight oats with banana and walnuts
Chia seed pot with soy milk and pineapple
Classic granola
Assorted breakfast cereals

Yogurts

Strawberry, apricot, vanilla and natural

Cold platters

Assorted fruit platter
Assorted selection of halal cold cut
Assorted cheese platter with dried nuts and fruits

Breakfast add Ons

Live egg station – AED 70.00 per person

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

Live protein crepe– AED 650.00 for 10 people

Honey and Nutella

Live acai sorbet superfood station – AED 90.00 per person

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



Premium Lunch
AED 820.00
Inclusive VAT

Premium 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 seabass with mustard sauce
Seafood cioppino
Emirati style chicken mandi
Penang lamb curry
Vegan Mapo tofu with oyster mushroom
Creamed potatoes
Vegetables medley
Steamed basmati rice

Carvery Station

Grilled Milk-Fed Veal Chop
Morel mushroom sauce
Pommero mustard

Dessert

Dulce de leche cheesecake | Date tart | Lemon posset with strawberry compote | Assorted fruit platter | Apple and blackberry crumble | Anglaise 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, 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

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
Roast chicken with corn and sweet peppers and chili lime dressing

Main Course

Himachali chaa gosht with lamb shank
Roasted Chicken with Morel Mushroom Risotto
Emirati style seabass machbous
Cantonese black pepper beef
Vegan eggplant and zucchini lasagna
Potato fondant
Broccolini with brown butter and almonds
Steamed basmati rice

Carvery Station

Beef Angus ribeye with Mushroom sauce
Gravy onion sauce
English mustard

Dessert

Mango Key lime cheesecake | Crunchy chocolate tart
Toffee apples with mascarpone cream | Assorted fruit platter | Malva pudding with caramel toffee sauce



Premium Lunch
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Premium 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'signy 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, gochujang dressing
Fried 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

Prawn and green mango curry
Lamb shepherd's pie
Emirati style beef biryani
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

Braised Lamb Shank with Rosemary Gnocchi and Lamb Jus
Rosemary and roasted garlic sauce
Pommero mustard

Dessert

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

Lunch add Ons

Seafood Plater – AED 7,500.00 (For 10 people)

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

Cheese board – AED 1,380.00 (5 types of cheese)

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 – AED 2,530.00

125 GM Caviar with egg, lemon, sour cream & onion on blinis and melba toast

Sushi platter – AED 630.00 (5 types x 10 pieces)

California rolls, salmon, tuna and tamago nigiri, tuna and salmon sashimi - 96 pcs
Wasabi, pickled ginger and soy sauce

Whole Emirati Ouzi – AED 4,945.00 (10KG)

Lamb with fragrant rice, nuts and raisins
Raita with mint



Premium Afternoon Tea



Day 1

Freshly baked scones

Fruits scones

Plain scones

Traditional finger sandwiches

Veal ham with Emmental mustard

Smoked salmon with cream cheese

Red Leicester cheese

Brown egg and chive with mayonnaise

Afternoon tea pastries

Apple Tarte Tatin with Vanilla

Chocolate profiterole

Orange blondie

Selection of macaroons

Fresh fruit skewers

Day 2

Freshly baked scones

Fruits scones

Plain scones

Traditional finger sandwiches

Veal ham with Emmental mustard

Smoked salmon with cream cheese

Red Leicester cheese

Brown egg and chive with mayonnaise

Afternoon tea pastries

Raspberry cream cheese tart

Caramelized white chocolate & rhubarb profiterole

Almond tea cake with honey ganache

Selection of macaroons

Fresh fruit skewers

Premium Afternoon
AED 260.00
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Premium Afternoon Tea



Day 3

Freshly baked scones

Fruits scones

Plain scones

Traditional finger sandwiches

Veal ham with Emmental mustard

Smoked salmon with cream cheese

Red Leicester cheese

Brown egg and chive with mayonnaise

Afternoon tea pastries

Rose pomegranate tart

Saffron and cardamom cream profiteroles

Brown butter financier with coffee cream

Selection of macaroons

Fresh fruit skewers

Afternoon tea add Ons

Cheese board – AED 1,380.00 (5 types of cheese)

Fine selection of classic cheeses with accompaniments

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

Water biscuits, fruit crackers, grapes, walnuts

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