



Standard Breakfast
AED 210.00
Inclusive VAT

Standard Breakfast



Day 1

From our in-house bakery

Danish
Croissants
Muffins
Assorted Gluten free Bread Rolls

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

Day 2

From our in-house bakery

Danish
Croissants
Muffins
Assorted Gluten free Bread Rolls

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

Day 3

From our in-house bakery

Danish
Croissants
Muffins
Assorted Gluten free Bread Rolls

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



Standard Lunch



Day 1

Arabic Mezze
Hummus and moutabel

Bakers basket (Gluten free available on request)
Selection of bread rolls, sliced loaves and Arabic bread

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 seabass 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 babaganoush

Bakers basket (Gluten free available on request)
Selection of bread rolls, sliced loaves and Arabic bread

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 with lamb shank
Grilled chicken breast with morel mushroom risotto
Emirati style seabass 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

Standard Lunch
AED 550.00
Inclusive VAT



Standard Lunch



Day 3

Arabic Mezze

Hummus and moutabel

Bakers basket (Gluten free available on request)

Selection of bread rolls, sliced loaves and Arabic bread

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

Fried eggplants stuffed with ricotta, olives and semi dried tomatoes

Main Course

Prawn and green mango curry

Lamb shepherd's pie

Emirati style Lamb shank biryani

Thai chicken kai yang with sweet chili

Spicy kebabs with grilled vegetables

Steamed basmati rice

Dessert

Strawberry cheesecake

Baba au orange with vanilla Chantilly

Assorted fruit platter

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 Iranian sevruga caviar

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

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

Wasabi, pickled ginger and soy sauce

Whole Emirati Ouzi – AED 4,945 (10 KG)

Lamb with fragrant rice, nuts and raisins Raita with mint

Standard Lunch
AED 550.00
Inclusive VAT

Standard Afternoon Tea



Day 1

Freshly baked scones

Fruits and plain

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 and plain

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

Standard Afternoon Tea
AED 230.00
Inclusive VAT

Standard Afternoon Tea



Day 3

Freshly baked scones

Fruits and plain

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 profiterole

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

Standard Afternoon Tea
AED 230.00
Inclusive VAT