



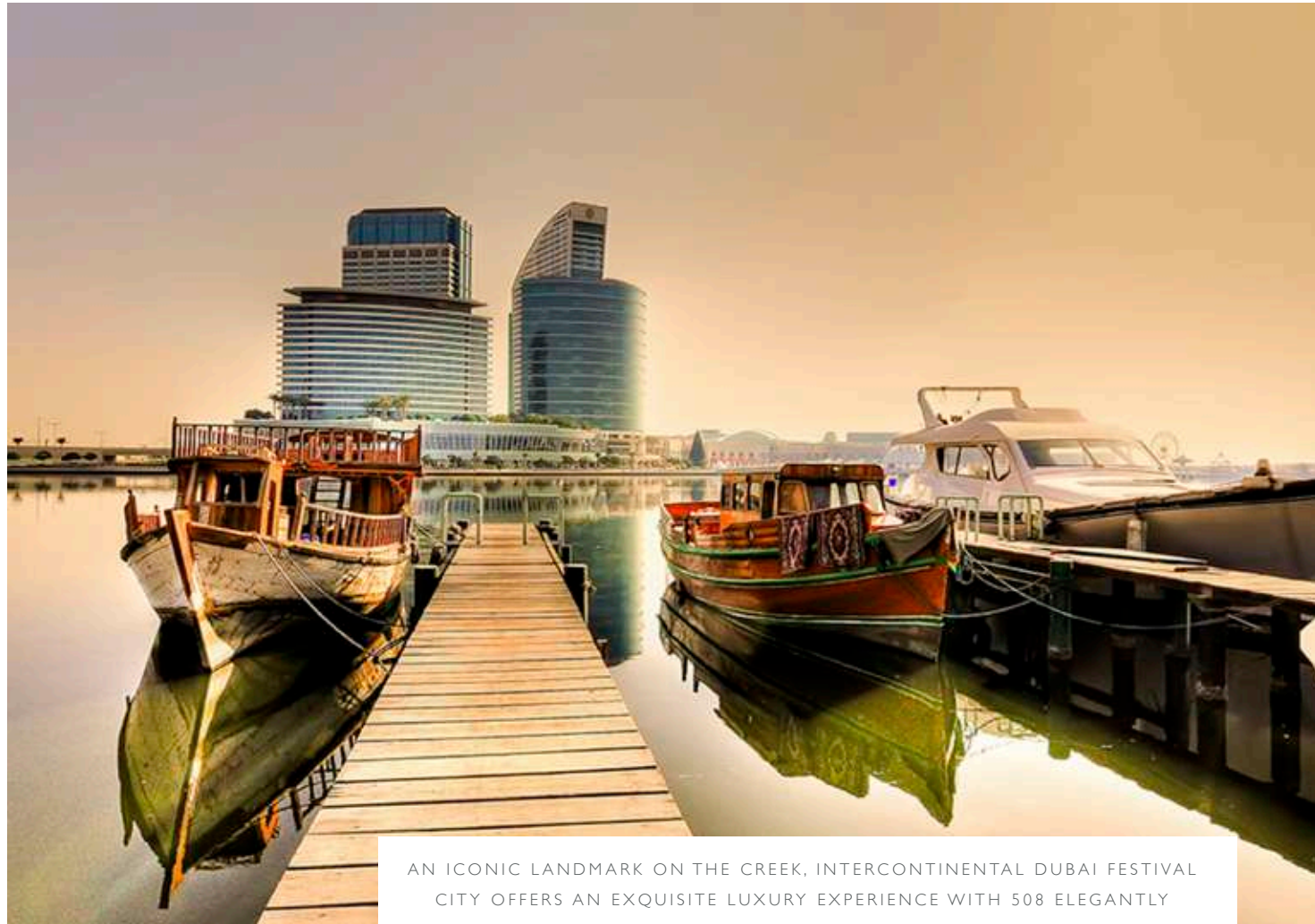
INTERCONTINENTAL®
DUBAI FESTIVAL CITY

CULINARY LOOKBOOK

SPRING/SUMMER 2020



AN ASSORTMENT OF ELEGANCE, BORDERED BY THE DUBAI CITY SKYLINE



AN ICONIC LANDMARK ON THE CREEK, INTERCONTINENTAL DUBAI FESTIVAL CITY OFFERS AN EXQUISITE LUXURY EXPERIENCE WITH 508 ELEGANTLY APPOINTED GUEST ROOMS AND SUITES, AWARD WINNING DINING VENUES, A 4250 M2 EVENT CENTRE AND EXCLUSIVE DIRECT ACCESS TO DUBAI FESTIVAL CITY MALL.



INTERCONTINENTAL DUBAI FESTIVAL CITY CULINARY LOOKBOOK

TAKE A JOURNEY OF OUR CULINARY
SEASONAL CREATIVITY
SWEET, SAVOURY & EVERYTHING IN BETWEEN



Presenting Our Spring/Summer Menu

A NOTE FROM EXECUTIVE CHEF
PAUL LUPTON

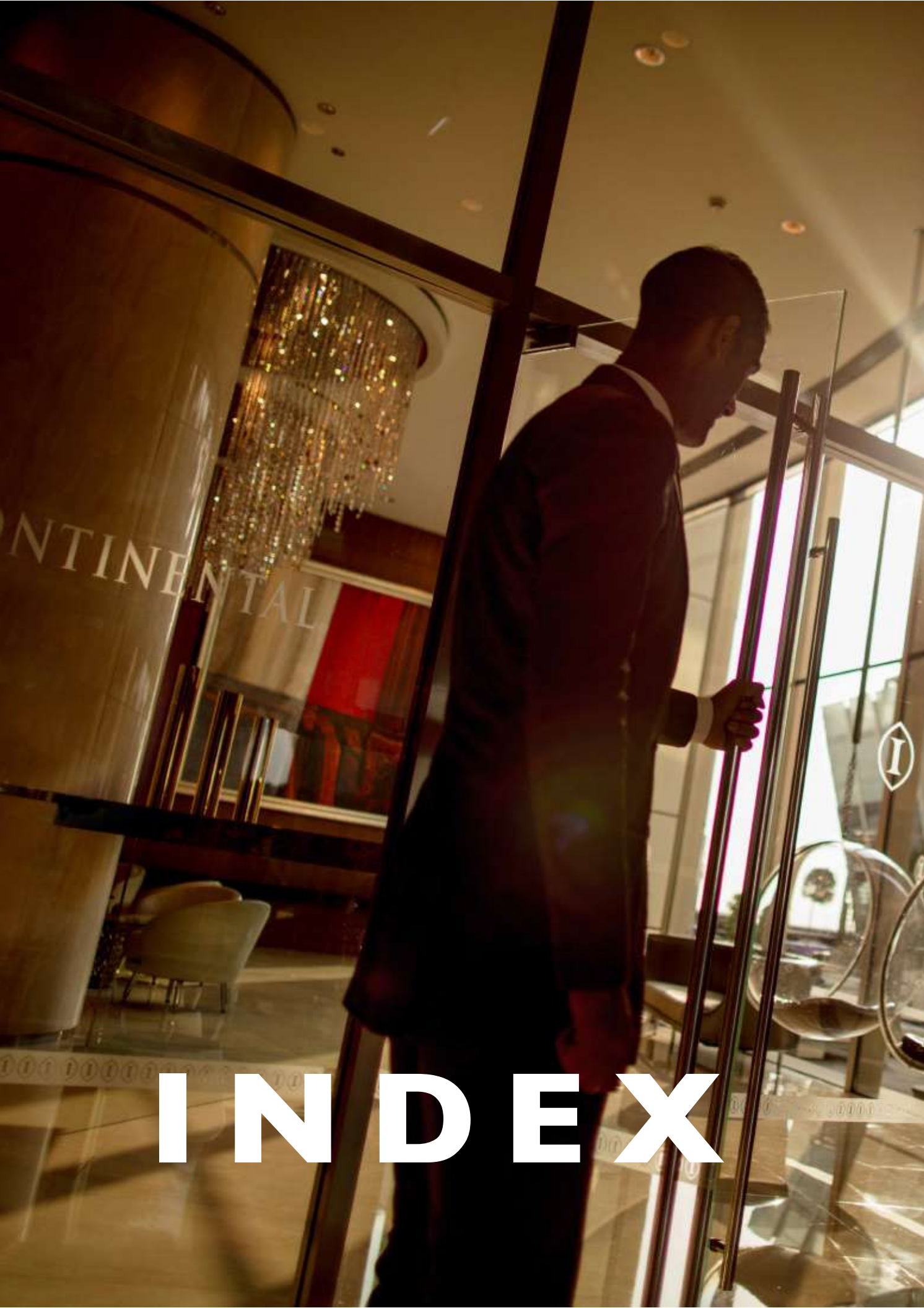
GREETINGS FROM THE EVENTS CENTRE BY INTERCONTINENTAL HOTEL DUBAI FESTIVAL CITY, WE ARE HERE TO EXECUTE SEAMLESS AND UNPARALLELED EVENTS AND CONFERENCES WITHIN OUR HUMBLE ABODE OR ANY VENUE OF YOUR CHOICE.

ON THE FOLLOWING PAGES, WE HAVE SUMMARISED OUR VARIOUS OFFERS AND PACKAGES FOR YOU TO MAKE SURE YOUR NEXT GATHERING IS A MEMORABLE AND EQUALLY A MOMENTOUS ONE. WE ARE CONSISTING OF AN A-TEAM FROM CULINARY SPECIALISTS TO EXPERT PLANNERS MATCHED WITH PROFESSIONALISM WITH ATTENTION TO DETAIL, TAILORING THE FACILITIES TO INDIVIDUAL EVENTS.

WE HAVE TAILORED AN EVER-EVOLVING MENU OF ELEGANT DISHES - ENSURING FINE PRODUCE AND PREMIUM ARTISAN PRODUCTS ARE INCORPORATED IN CREATING A BEAUTIFUL ARRANGEMENT OF TASTES AND TEXTURES THAT TEASES THE PALATE.

MY TEAM AND I WILL BE PLEASED TO ASSIST YOU WITH PLANNING AND ARE LOOKING FORWARD TO WELCOMING YOU SOON.

PL



INDEX



COFFEE BREAKS

[CLICK HERE](#)



LUNCH MENUS

[CLICK HERE](#)



DINNER MENUS

[CLICK HERE](#)



RECEPTION MENUS

[CLICK HERE](#)

LET'S DO BUSINESS SMARTER

Discover the Ease of Doing Business in a Hyperconnected City





BUT FIRST COFFEE

ESPRESSO YOURSELF



COFFE BREAK - UPGRADE OPTION 1

the art gallery

UPGRADE YOUR COFFEE BREAK
STARTING FROM AED 59 PER PERSON.

MINIATURE BITES

MUSHROOM AND PARMESAN BRUSCHETTA
CORN FED CHICKEN AIOLI, CEREAL WRAP
PURPLE POTATO, PISTACHIO
AND LABNEH MACARON
MINIATURES FRUITS AND FRUIT KEBAB

DESSERTS

HOMEMADE CHOCOLATE TRUFFLES
ITALIAN HANGED BISCOTTI
WITH NUTELLA DIP
LEMON FINANCIER WITH
FRESH RASPBERRY

HOT PASS AROUND

MINIATURES MUSHROOM TARTLETS
MACARON AMBRELLA
VANILLA, COFFEE AND LEMON

BEVERAGE STATION

SPARKLING AND STILL WATER
ARTISANAL FLAVOURED WATER
SELECTION OF SMOOTHIES
AND FRESH JUICES
FINEST SELECTION OF COFFEE
AND TCHABA TEA



COFFE BREAK - UPGRADE OPTION 3

the garden

UPGRADE YOUR COFFEE BREAK
STARTING FROM AED 59 PER PERSON.

MEDITERRANEAN BITES

AGED CHEESE SHAKLISH WITH
GEM LETTUCE
CAPONATA ZUCCHINI, OLIVE OIL WHITE
POWDER
VEGETABLE GARDEN, CRUDITÉS, TRUFFLE
CREAM AND SOIL
"TWISTED" GREEN GAZPACHO
AND CARROT
FRUIT & VEGETABLE CHIPS

HOT

MUSHROOM GARDEN
AND SPINACH QUICHE

DESSERTS

MERINGUE & MACARON MUSHROOMS
POTTED MINT, VALHRONA CRÈME
AND CHOCOLATE DIRT
CITRUS LAYERED CAKE
FRUIT AND BERRIES GARDEN

BEVERAGES STATION

ARTISANAL STILL AND SPARKLING WATER
FLAVOURED WATER
MEDITERRANEAN FRUIT BASE SMOOTHIES
AND MOCKTAILS
FINEST SELECTION OF COFFEE
AND TCHABA TEA



COFFEE BREAK - UPGRADE OPTION 2

grape escape

UPGRADE YOUR COFFEE BREAK
STARTING FROM AED 59 PER PERSON.

INTERNATIONAL CHEESEBOARD

BRIE, CAMEMBERT, DANISH, ROCK
FORT, GRUYERE AND MON SELEC-
TION GRAPES, NUTS
CHUTNEYS, DRY FRUITS AND
WATER CRACKERS

COLD CUTS

WOODEN CLIPBOARDS
SESAME PARFAIT WITH
HONEYCOMB
APPLE & CELERY SHOOTER
GRAPES, APPLE, ORANGE

DESSERTS

DRY FRUIT CAKE SLAB
SESAME CHEESECAKE

BEVERAGE STATION

SPARKLING AND STILL WATER
ARTISANAL FLAVOURED WATER
SELECTION OF SMOOTHIES
AND FRESH JUICES
FINEST SELECTION OF COFFEE
AND TCHABA TEA



COFFEE BREAK - UPGRADE OPTION 4

grab & go

UPGRADE YOUR COFFEE BREAK
STARTING FROM AED 59 PER PERSON.

SANDWICHES

SMOKED SALMON BAGEL TOWER
PRESSED DE LA VILLE MOZZARELLA
FOCACCIA

SALAD POTS

HEIRLOOM CARROT, RADISH AND CHERRY
TOMATO, COCKTAIL SAUCE
POMEGRANATE & CITRUS TABOULEH WITH
RED QUINOA
SHREDDED CRAB MEAT, PANKO CRUST

FRUIT CUPS

MANGO, PAPAYA & BERRIES
QUINOA FRUIT SALAD

DESSERTS

ORGANIC CARROT CAKE
DE-CONSTRUCTED CARAMEL TIRAMISU
CHOCOLATE COATED COCONUT ROCHER
FRIES
FRESHLY SQUEEZED JUICES MINI BOTTLES
FRESH ORANGE, CARROT AND
POMEGRANATE
SELECTION OF SMOOTHIES
AND DETOX DRINKS

BEVERAGE STATIONS

ARTISANAL SPARKLING AND STILL WATER
FINEST SELECTION OF COFFEE
AND TCHABA TEA
HOMEMADE COOKIES





COFFEE BREAK - CLASSIC OPTION 1
THIS MENU IS INCLUDED IN DDR PACKAGES

WELCOME BREAK

HOME BAKED BAKERY BASKET
BLUEBERRY RICOTTA DANISH
PAIN AU CHOCOLATE

SERVED WARM
HOME-BAKED CINNABON

YOGHURT
MEDITERRANEAN QUINCE VERRINE
LAYERED POMEGRANATE SEEDS AND GREEK

LEVANT BREAKFAST JARS
PLAIN LABNEH, ZAATAR HALOUMI AND OLIVES
SUMAC FLAVOURED BREAD CRISP

SEASON'S BEST FRESH FRUITS
GRANNY SMITH APPLE - FRENCH PLUM – BANANA

COOKIE JARS
PARMESAN – DOUBLE CHOCOLATE –
OATMEAL WITH RAISINS

BEVERAGE STATION
ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIES
FINEST SELECTION OF COFFEE AND TCHABA TEA

MID-MORNING BREAK

SOUS VIDE CHICKEN MAYO, TURMERIC
TREMIZINO BREAD
PESTO MOZZARELLA, RUSTIC SUNDRIED
TOMATO CIABATTA

SERVED WARM
HOMEMADE GOLDEN LEBANESE CHEESE PIE WITH
SUMAC TAHINA

BANANA CAKE (G) (D) (E) (N)
LEMON BLUEBERRY MUFFIN (G) (D) (E)

SEASON'S BEST FRESH FRUITS (V) (H)
GRANNY SMITH APPLE - FRENCH PLUM – BANANA

CHUNKY CUT
WATERMELON, PINEAPPLE, ROCKMELON, PAPAYA, POME-
GRANATE AND BERRIES

COOKIE JARS (D) (G) (V) (N)
PARMESAN – DOUBLE CHOCOLATE – OATMEAL WITH
RAISINS

BEVERAGE STATION
ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA

AFTERNOON BREAK

FALAFEL AND TAHINA WRAP, TORTILLA STYLE
BABY SHRIMPS MARIE ROSE, MINI RYE BREAD

SERVED WARM
OPEN FACE FOCACCIA PIZZA, FETA CHEESE AND
SUNDRIED VEGETABLES

FLOURLESS CHOCOLATE BROWNIES
CREAMY PISTACHIO SHOOTER

SEASON'S BEST FRESH FRUITS
GRANNY SMITH APPLE - FRENCH PLUM – BANANA

CRUDITÉS
CARROT, CUCUMBER, CELERY AND
CHERRY TOMATO SERVED WITH COCKTAIL SAUCE

COOKIE JARS
PARMESAN – DOUBLE CHOCOLATE – OATMEAL WITH
RAISINS

BEVERAGE STATION
ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA

WELCOME BREAK

HOME BAKED BAKERY BASKET
HOMEMADE RASPBERRY CROISSANT
EAST MEDITERRANEAN KASHTA
PISTACHIO DANISH

YOGHURT POTS
APPLE CINNAMON GRANOLA PARFAIT
HONEYCOMB CRUMBLE GREEK

SERVED WARM
MUSHROOM BÉCHAMEL CROISSANT

SEASON'S BEST FRESH FRUITS
PINK LADY APPLES - CHILEAN PEARS-
MANDARIN

CUBES
WATERMELON - PINEAPPLE - ROCKMELON - HON-
EYDEW

COOKIE JARS
PARMESAN – DOUBLE CHOCOLATE – OATMEAL
WITH RAISINS

BEVERAGE STATION

ARTISANAL FLAVOURED WATE
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA



COFFEE BREAK - CLASSIC OPTION 2

THIS MENU IS INCLUDED IN DDR PACKAGES



AFTERNOON BREAK

TERIYAKI MUSHROOM BITE,
MINI CEREAL BAGUETTE
CAJUN-SPICED BEEF, MINI TACOS STYLE
CHILLED LOCAL TOMATO GAZPACHO

SERVED WARM
LEVANT POTATO CROQUETTES
WITH SWEET CHILLI PASTE
ORANGE BLOSSOM BRIOCHE TROPÉZIENNE
FRESH FRUIT SALAD

SEASON'S BEST FRESH FRUITS
PINK LADY APPLES - CHILEAN PEARS - MANDARIN

COOKIE JARS
PARMESAN – DOUBLE CHOCOLATE –
OATMEAL WITH RAISINS

BEVERAGE STATION
ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA

MID-MORNING BREAK

SMOKED SALMON, SEVEN CEREALS KRAFT CORN
NABOULSI CHEESE, TURMERIC PIZZA DOUGH

SERVED WARM
BABY SPINACH FATAYER WITH POMEGRANATE
MOLASSES SYRUP
OLIVE AND SUNDRIED TOMATO CAKE SLAB
LOTUS BERRY TIRAMISU SHOOTER

SEASON'S BEST FRESH FRUITS
PINK LADY APPLES - CHILEAN PEARS- MANDARIN

COOKIE JARS
PARMESAN – DOUBLE CHOCOLATE – OATMEAL
WITH RAISINS

BEVERAGE STATION
ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA





COFFEE BREAK - CLASSIC OPTION 3

THIS MENU IS INCLUDED IN DDR PACKAGES

WELCOME BREAK

HOME BAKED BAKERY BASKET

FRENCH-STYLE ALMOND CROISSANT
MEDITERRANEAN APRICOT DANISH

YOGHURT POTS

CHIA SEED YOGHURT
TRADITIONAL BIRCHER MUESLI

SERVED WARM

HOME-BAKED ZAATAR MANAKISH, BROWN DOUGH

FRESH FRUITS

SOUTH AFRICAN NECTARINES – GOLDEN DELICIOUS
APPLES - GRAPES
CITRUS SEGMENTS, SHOOTERS WITH MINT LEAVES

COOKIE JARS

PARMESAN – DOUBLE CHOCOLATE –
OATMEAL WITH RAISINS

BEVERAGE STATION

ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA

MID-MORNING BREAK

SMOKED TURKEY BREAST, MINI OLIVE CIABATTA
VEGETABLE LABNEH WITH OLIVES,
SPINACH TORTILLA BREAD

SERVED WARM

HOMEMADE CHEESE BITES WITH KETCHUP DIP
VANILLA MADELEINE
CARAMELIZED PAULETTE RICE PUDDING

FRESH FRUITS

SOUTH AFRICAN NECTARINES – GOLDEN DELICIOUS
APPLES - GRAPES

SKEWERS

HONEYDEW - WATERMELON

COOKIE JARS

MEDITERRANEAN LEMON BISCOTTI
GOAN COCONUT ROCHER

BEVERAGE STATION

ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA

AFTERNOON BREAK

FALAFEL AND TAHINA WRAP, TORTILLA STYLE
BABY SHRIMPS MARIE ROSE, MINI RYE BREAD

SERVED WARM

OPEN FACE FOCACCIA PIZZA, FETA CHEESE
AND SUNDRIED VEGETABLES
FLOURLESS CHOCOLATE BROWNIES
CREAMY PISTACHIO SHOOTER

SEASON'S BEST FRESH FRUITS

GRANNY SMITH APPLE - FRENCH PLUM – BANANA

CRUDITÉS

CARROT, CUCUMBER, CELERY
AND CHERRY TOMATO SERVED WITH COCKTAIL SAUCE

COOKIE JARS

PARMESAN – DOUBLE CHOCOLATE
OATMEAL WITH RAISINS

BEVERAGE STATION

ARTISANAL FLAVOURED WATER
SELECTION OF JUICES AND SMOOTHIE
FINEST SELECTION OF COFFEE AND TCHABA TEA



IT'S LUNCH O'CLOCK

EXPLORE OUR WIDE VARIETY OF LUNCH OFFERINGS

ENHANCE YOUR EVENT EXPERIENCE WITH OUR WIDE RANGE OF COOKING LIVE STATIONS

TASTE OF ITALY

OUR SELECTION OF PASTA AND RAVIOLI WITH A WIDE RANGE OF HOMEMADE SAUCES CARBONARA, PESTO, BOLOGNAISE, NAPOLITANO RISOTTO SAFFRON, MUSHROOM, SEAFOOD AND VEGETABLE BASIL OIL, HERBS, TAGGIASCA OLIVES, SUNDRIED TOMATOES & SEMI-DRIED ARTICHOKE
(40 AED PER PERSON)

TASTE OF INDIA

BUTTER CHICKEN, SHRIMPS CURRY AND LAMB KHORMA COOKED LIVE AND SERVED WITH HOT INDIAN BREAD NAN, ROTI & TANDOORI WITH CUMIN RICE
(75 AED PER PERSON)

TASTE OF ASIA

SELECTION OF BEEF, CHICKEN, AND SEAFOOD COOKED TO ORDER WITH OUR VARIETY OF ASIAN SAUCES XO, TERIYAKI, GINGER GARLIC....
A WIDE SELECTION OF ASIAN GREENS, JASMINE RICE
(75 AED PER PERSON)

LIVE TEMPURA STATION

SHRIMPS AND CRAB CAKE, SEASONAL VEGETABLES SOY, SWEET CHILLI, JAPANESE MAYO, CORIANDER MANGO SALSA
(50 AED PER PERSON)

LIVE SUSHI STATION

FINEST SELECTION OF SASHIMI, NIGIRI AND CALIFORNIA ROLLSF IN TUNA, SALMON, SHRIMPS, MANGO AVOCADO AND MUCH MORE, PREMIUM SOY, WASABI, PICKLED GINGER, MANGO CORIANDER SALSA
(70 AED PER PERSON)

WHOLE LAMB OUZI

SLOW-COOKED BABY LAMB MARINATED WITH CARDAMOM AND YOGHURT, COVERED WITH FINE SAJ BREAD SERVED WITH ZERESHK RICE, JUS & PLAIN YOGHURT
(1500 AED PER OUZIE)

NEW ZEELAND PRIME BEEF RIBS

SLOW-COOKED CAJUN-SPICED MARINATED RIB EYE, COVERED WITH PISTACHIO CRUST, SERVED WITH ROOT VEGETABLES, DAUPHINOISE, PORT VINE SAUCE & YORKSHIRE PUDDING
(50 AED PER PERSON)

CHAT STATION

VARIETY OF INDIAN PURI & DHAHI BALA SERVED WITH POTATO, TAMARIND CHUTNEY, MINT CHUTNEY AND SEV
(40 AED PER PERSON)

POTATO BAR

NEW AUSTRALIAN POTATO JACKET, COOKED WITH SEA SALT & BUTTER, SMOKED SALMON, SALMON ROE, OLIVES, SWEET CORN, TUNA, BAKED BEANS, SPRING ONION, CHIVES TOPPED WITH CHEESE
(35 AED PER PERSON)

LEBANESE SAJ

AKAWI CHEESE, DRY WILD ZAATAR HERBS, LABNEH, BANANA WITH NUTELLA ROLLED LIVE IN A LEBANESE DOUGH AND COOKED ON A TRADITIONAL SAJ , TOMATO, MINT LEAVES, CUCUMBER, PICKLES & LEBANESE OLIVE
(35 AED PER PERSON)

CHEESE TABLE

SELECTION OF INTERNATIONAL CHEESES, COLD CUTS, WATER CRACKERS, CHUTNEYS, NUTS & FRUITS, VARIETIES OF HANGING GRAPES
(75 AED PER PERSON)

SOFT SHELL TACOS STATION

CHARGILLED FLANK STEAK, SMOKED CHEESE & FRESH TOMATO SALAD SMOKED PAPRIKA MARINATED CHAR GRILLED SHRIMPS, MANGO & CABBAGE GARDEN SLAW, CHICKEN BREAST, CUMIN FLAVOURED TOMATO SALSA & CURCUMA AND SIMON CHEESE
(50 AED PER PERSON)

FOIE GRAS STATION

PAN-FRIED DUCK LIVER, BRULE & TERRINE SERVED WITH CHUTNEYS & BRIOCHE BREAD
(100 AED PER PERSON)

A VERY SPANISH TURRÓN SWEET

CHOCOLATE, CURRY, CHEESECAKE, DARK CHOCOLATE, BERRIES
(50 AED PER PERSON)

CREPES

CREPES SERVED WITH BERRIES, CHOCOLATE NUTELLA, BANANA, NUTS, SMARTIES, CRÈME CHATTILY WITH ICE CREAM
(35 AED PER PERSON)

HOMEMADE LEVANT DESSERT SOUK

OUR FAMOUS BAKLAWA TRAY KUNAFI NABOULSIYA, LEBANESE HONEY & PISTACHIO, COCONUT CRUSTED BASBOUSA WITH BLOSSOM WATER, HALEWI VANILLA, CHOCOLATE & PISTACHIO
(45 AED PER PERSON)

GREEK TAVERNA

EXCLUSIVE AT **THE FISH HOUSE**
CAPACITY UP TO 120 GUESTS

THIS MENU IS INCLUDED IN OUR DDR PACKAGES

HOT FOOD

LEMON CHICKEN
LEMON BRAISED CHICKEN, OLIVE,
FLAME GRILLED LAMB SOUVLAKI
GARLIC, CAPSICUM,

SPANAKORIAO
RICE, SPINACH, DILL, LEMON, GARLIC

GREEK CHIPS
AUTHENTIC GREEK SEASONING

MOUSSAKA
TOMATO LAMB MINCE, ZUCCHINI, EGGPLANT, POTATO, CHEESE
SAUCE

BIFTEKI
MINCED BEEF, TOMATO, KRITHARAKI PASTA, GREEK YOGHURT
ZUCCHINI & EGGPLANT GRILL
MINT YOGHURT, THYME, LEMON, OLIVE OIL

SOUP AVGOLEMOMO
WHITE CHICKEN, LEMON, BASIL

GREEK TOMATO & KRITHARAKI SOUP
CAPSICUM, ZUCCHINI, FETA, BASIL, PAPRIKA

DESSERT

OUR HIGHLY-TRAINED PASTRY TEAM ARE HERE TO FULFIL YOUR
SWEET CRAVINGS.

MATCHING DESSERTS WHICH ARE HANDCRAFTED DAILY TO SUIT
YOUR DINING EXPERIENCE.

COLD FOOD

TZATZIKI
YOGHURT, MINT, CUCUMBER, GARLIC

MELITZANOSALATA
PEPPERS, SMOKED EGGPLANT, LEMON DRESSING, ROCKET

THE WAY YOU LIKE IT!
BOWL MIX LEAF, BOWL CUCUMBER, BOWL TOMATO, BOWL BROCCOLI

KSIDATO OCTOPUS SALAD
SMOKED OCTOPUS, RED ONION, ORANGE, OREGANO, MIX
LEAVES, OLIVE OIL, GARLIC CHIPS

GREEK MEZE
FISH ATHINAIKI / MARINATED ARTICHOKE / GRILLED PEPPER &
OLIVES



A TASTE OF ASIA

EXCLUSIVE AT **THE FISH HOUSE**
CAPACITY UP TO 120 GUESTS

THIS MENU IS INCLUDED IN OUR DDR PACAKGES

FISH HOT SANDBAR

GRILLED NILE PERCH
MARINATED IN LEMONGRASS, LIME LEAF, SOY SAUCE

MUSSELS & FRESH TOMATO
LEEKs, POTATOES, FRESH TOMATO SAUCE, CAJUN SPICE

PRAWN & CREAMY PASTA
FRESH LOCAL PRAWNS, CREAM, ROCKET, GARLIC, SHALLOTS,
SEARED BOK CHOY

FLACKED SCOTTISH SALMON, SESAME OIL, CHILLI, CRISPY ONION

NASI GORENG OX
CRISPY CHICKEN, SHRIMP & SCALLOP PASTA, SHAVED VEGETA-
BLES

BUTTERFLIED CHICKEN
CHARCOAL-GRILLED CHICKEN, ZA'ATAR, MINT YOGHURT

THAI YELLOW VEGETABLE CURRY
COCONUT MILK, MARROW, CAPSICUM, TOMATO, JASMIN RICE

FISHERMAN'S STEW
WHITE BROTH, SALMON, WHITE FISH, LEEKS, CELERY, PRAWNS,
CLAMS, MUSSELS

CAULIFLOWER SOUP
CREAMY CAULIFLOWER PUREE SOUP

DESSERT

OUR HIGHLY-TRAINED PASTRY TEAM ARE HERE TO FULFIL YOUR
SWEET CRAVINGS. MATCHING DESSERTS WHICH ARE HAND-
CRAFTED DAILY TO SUIT YOUR DINING EXPERIENCE.

COOL LAGOON

RICE NOODLE SALAD
SWEET CHILLI DRESSING, CHINESE CABBAGE, CARROTS, RADISH,
BEAN SPROUTS

THE WAY YOU LIKE IT!
BOWL MIX LEAF, BOWL CUCUMBER, BOWL TOMATO, BOWL BROCCOLI

BEAN & POTATO
FRENCH BEANS, BABY POTATO, FRENCH DRESSING, PARSLEY

SCOTTISH SMOKED SALMON
SOUR-CREAM

LOCAL MEZZEH
HUMMUS / TABBOULEH / MOUTABEL

BREAD DOCKS

THE BAKER'S WILL DAILY BAKE FOR YOU OVER EIGHT TYPES OF
BREAD, SUITED TO ALL YOUR NEEDS. ALL SERVED WITH OLIVE
OIL, BALSAMIC AND BUTTER "NATURAL & SALTY".



INDEX PAGE

THE ITALIAN JOB

EXCLUSIVE AT **THE FISH HOUSE**
CAPACITY UP TO 120 GUESTS

THIS MENU IS INCLUDED IN OUR DDR PACAKGES

HOT FOOD

LAMB LEG & SUNDRIED TOMATO
CHARCOAL GRILLED, ROSEMARY

LEMON & OLIVE OIL BAKED FISH
PARSLEY, LEMON ZEST, PISTACHIO

ITALIAN GRILLED CHICKEN
LEMON, OLIVE OIL
OREGANO ROASTED VEGETABLES
BROCCOLI, PUMPKIN, SWEET POTATO

BASIL PESTO PASTA
ROCKET, PARMESAN, PINE SEED

POLENTA CHIP
TRUFFLE DRESSING, BASIL,
BRAISED RADICCHIO
HONEY, ORANGE, ROSEMARY, OLIVE OIL

LENTIL SOUP
CAPSICUM, TOMATO, FENNEL, KALE
BEAN & SAUSAGE STEW
WHITE BEANS, HERB SAUSAGES, SPINACH, PARMESAN

DESSERT

OUR HIGHLY-TRAINED PASTRY TEAM ARE HERE TO FULFIL YOUR
SWEET CRAVINGS. MATCHING DESSERTS WHICH ARE HAND-
CRAFTED DAILY TO SUIT YOUR DINING EXPERIENCE.

COLD FOOD

PASTA SALAD
SPINACH, PARMESAN, ITALIAN DRESSING, TOMATO

THE WAY YOU LIKE IT!
BOWL MIX LEAF, BOWL CUCUMBER, BOWL TOMATO, BOWL BROCCOLI

TOMATO & MOZZARELLA
BASILS, ROCKER, GREEN OLIVES, OLIVE OIL
GRILLED BEANS & ALMONDS
ARTICHOKES, ALMONDS, OREGANO

ANTIPASTI
PEPPERS STUFF WITH RICOTTA / GRILLED ZUCCHINI / BALSAMIC
MUSHROOMS

BREAD DOCKS

THE BAKER'S WILL DAILY BAKE FOR YOU OVER EIGHT TYPES OF
BREAD, SUITED TO ALL YOUR NEEDS.

ALL SERVED WITH OLIVE OIL, BALSAMIC AND BUTTER "NATURAL
& SALTY".



LUNCH BUFFET - CLASSIC OPTION 1

THIS MENU IS INCLUDED IN OUR DDR PACAKGES

SALADS AND APPETIZERS

FETA, ARUGULA, MEDITERRANEAN CITRUS AND HONEY LEMON DRESSINGS
SHREDDED CRAB SALAD, JAPANESE MAYO AND GEM LETTUCE
CAJUN-SPICED CHICKEN, SWEET CORN, AVOCADO AND ICEBERG
CHARGRILLED EGGPLANT, SUMAC LEMON DRESSING
HUMMUS WITH VIRGIN OLIVE & CRUSHED PAPRIKA
HAND CHOPPED TABOULEH WITH FRESH MINT LEAVES
GREEN SALAD BAR
LOLA ROSA, ROMAINE AND FRISSE LETTUCE
HOMEMADE DRESSING
MODENA BALSAMIC VINAIGRETTE, FRENCH MAYO AND LEVAN-TINE DRESSING

SOUP STATION

CHICKEN VERMICELLI
TRADITIONAL LENTIL, BREAD CRISP AND LEMON WEDGES

ARTISANAL BREAD BASKET

LEBANESE WHITE & BROWN PITA
HOME-BAKED CIABATTA, MINI FRENCH BAGUETTE AND RAY BREAD
FRENCH SALTED BUTTER

MAIN COURSES

STIR FRY GINGER GARLIC SEAFOOD WITH BROCCOLI
GRILLED BABY CHICKEN TANDOORI, LACHA PIAZZA AND MINT CHUTNEY
AUSTRALIAN BEEF STEW, ROOT VEGETABLES AND FRESH HERBS
CHARGRILLED LAMB KOFTA, LEVANT TOMATO SAUCE
VEGETABLE AND ACCOMPANIMENTS
ONION WHITE RICE
ROAST LOCAL POTATO WITH FRESH HERBS
WOK FRY VEGETABLE NOODLES WITH ASIAN GREENS AND SESAME

SEASON'S BEST-STEAMED VEGETABLES
(CARROT- BROCCOLI- GREEN BEANS, SWEET CORN, BEET-ROOT- SWEET CORN)

DESSERTS

APRICOT AND ROSEMARY CRUMBLE, VANILLA SAUCE
PREMIUM BAKLAVA PLATTER
RASPBERRY PISTACHIO DELIGHT
WHITE SESAME CHEESECAKE
MEDITERRANEAN POMEGRANATE AND CHOCOLATE TART
SEASONAL FRESH FRUIT PLATTER
WATERMELON, PINEAPPLE, HONEYDEW, ROCKMELON AND BERRIES

BEVERAGE STATION

ARTISANAL STILL AND SPARKLING WATER
JUICES AND FLAVOURED WATER
FINEST SELECTION OF COFFEE AND TCHABA TEA
HOMEMADE COOKIES



LUNCH BUFFET - CLASSIC OPTION 2

THIS MENU IS INCLUDED IN OUR DDR PACAKGES

SALADS AND APPETIZERS

CLASSIC CHICKEN CAESAR, CROUTONS
AND PARMESAN CHEESE
ITALIAN MOZZARELLA CAPRESSE, PESTO
AND MODENA BALSAMIC DRESSING
RED CABBAGE COLESLAW WITH CITRUS SEGMENTS
SEASONAL FATTOUCH WITH FRESH BREAD CRISP
HOMEMADE VINE LEAVES, YOGHURT AND SYRUP
GRENADINE MOLASSES DIP
LABNEH AND VEGETABLE CAKE WITH OLIVE CRUST
GREEN SALAD BAR
LOLA ROSA, ROMAINE AND FRISSE LETTUCE
HOMEMADE DRESSING
HONEY LEMON, FRENCH MAYO AND LEVANTINE DRESSING

SOUP STATION

CHICKEN MUSHROOM CREAM
VEGETABLE WITH FRIKKEH

ARTISANAL BREAD BASKET

LEBANESE WHITE & BROWN PITA
HOME-BAKED CIABATTA, MINI FRENCH BAGUETTE
AND RAY BREAD
FRENCH SALTED BUTTER

MAIN COURSES

SEARED NORWEGIAN SALMON FILLET,
MEUNIERE AND CAPERS
BRAISED AUSTRALIAN LAMB SHOULDER, CINNAMON JUS
WOK FRY CHINESE CHICKEN WITH CASHEW NUTS
AND CHILLI FLAKES
LEBANESE GRILLED SUJOK SAUSAGES WITH CAPCICUM
VEGETABLE AND ACCOMPANIMENTS
OVEN ROAST NEW AUSTRALIAN POTATO WITH SEA SALT
PASTA PENNE NAPOLITANO, PARMESAN CHEESE
AND FRESH HERBS
SWEET CORN PILAF WITH FRESH CHIVES
STEAMED ASIAN VEGETABLES, GINGER GARLIC SAUCE
PAK CHOY, SNOW PEAS, CARROT, BROCCOLI, CHINESE CAB-
BAGE AND GREEN BEANS

DESSERTS

OREO CHOCOLATE DELIGHT
TRADITIONAL INDIAN RAS MALAI
EXOTIC CHEESECAKE
ARABIAN DATE PUDDING, SCOTCH SAUCE
VANILLA FLAVOURED CRÈME BRULE
CHUNKY FRUIT CUT SELECTION
WATERMELON, HONEYDEW, PINEAPPLE,
ROCKMELON AND BERRIES



LUNCH BUFFET - CLASSIC OPTION 3

THIS MENU IS INCLUDED IN OUR DDR PACAKGES

SALADS AND APPETIZERS

FIELD MUSHROOM, HONEY SOY CHICKEN W/ ARUGULA
DAHI BHALA, TAMARIND AND CURED
TURKEY BREAST MEXICAN COB SALAD WITH QUAIL EGG
HUMMUS BERITUTY, FAVA BEANS AND CUMIN POWDER
NILE PERCH FISH TAGINE, BREAD CRISP & PINE NUTS
TRADITIONAL MUHAMMARA WITH NUTS
GREEN SALAD BAR
LOLA ROSA, ROMAINE AND FRISSE LETTUCE
HOMEMADE DRESSING
HONEY LEMON, FRENCH MAYO AND LEVANTINE DRESSING

SOUP STATION

CREAM OF POTATO WITH LEEKS AND CHIVES
CHINESE CHICKEN WITH SWEET CORN

ARTISANAL BREAD BASKET

LEBANESE WHITE & BROWN PITA
HOME-BAKED CIABATTA, MINI FRENCH BAGUETTE
AND RAY BREAD
FRENCH SALTED BUTTER

MAIN COURSES

SEARED SALMON FILLET, CAPERS TOMATO SALSA AND LEMON BUTTER SAUCE
OVEN ROAST CHICKEN TERIYAKI, WASABI MASH AND MISO CREAM
BRAISED MOROCCAN BEEF TAGINE WITH COUSCOUS
PASTA PENNE BOLOGNAISE, PARMESAN CHEESE AND FRESH BASIL
VEGETABLE AND ACCOMPANIMENTS
ROASTED MUSHROOM AND SPINACH RICE
WEDGES ROASTED POTATO WITH PEPPER AND CRUSHED PAPRIKA

GRILLED SEASONAL VEGETABLES
PUMPKIN, BEETROOT, CARROT, ZUCCHINI, CAULIFLOWER AND ONION RINGS

DESSERTS

BREAD AND BUTTER PUDDING
LOTUS CHEESECAKE
CHOCOLATE FUDGE DELIGHT
VANILLA AND MASTIC FLAVOUR KASHTALIYA
PISTACHIO MAFROUKA WITH FRESH KASHTA CREAM
SEASON'S BEST FRESH FRUIT PLATTER
,WATERMELON, PINEAPPLE, HONEYDEW
ROCKMELON AND BERRIES



A close-up photograph of two large burritos on a rustic, dark green ceramic plate. The burritos are made with whole wheat tortillas and are filled with a variety of ingredients including green leafy vegetables, diced tomatoes, and melted cheese. To the right of the burritos, there is a side salad consisting of green leafy vegetables, sliced cucumbers, and other fresh ingredients. The background is slightly blurred, showing more of the plate and some additional food items.

BOX YOUR LUNCH

EXPLORE OUR WIDE VARIETY OF QUICK LUNCH OFFERINGS



AED 120

SANDWICHES

"TASMANIAN SMOKED SALMON WRAP "
CHIVES, CREAM CHEESE AND GEM LETTUCE

ZUCCHINI AND PORTOBELLO CAPONATA "
"CIABATTA
ZAATAR LABNEH AND ROCKET LEAVES

SALAD

"HAND CHOPPED TABOULEH WITH QUINOA "
POMEGRANATES SEEDS AND LOLA ROSA

DESSERT

"ORGANIC CARROT CAKE "
BANANA

BEVERAGE

FRESHLY SQUEEZE ORANGE JUICE
MINERAL WATER



AED 120

SANDWICHES

"COMFIT CHICKEN WRAP "
CAESAR DRESSING AND ARUGULA

" MOZZARELLA CAPRESSE "
ITALIAN SOFT BREAD AND ROMA TOMATO

SALAD

KALE DETOX
BROCCOLI, BEETROOT AND LEMON DRESS-
ING

DESSERT

LOTUS CRUMBLE CHEESE CAKE
CHILEAN PLUMES

BEVERAGE

MINTED LEMONADE
MINERAL WATER



AED 120

SANDWICHES

"WAGYU BEEF AND CHEDDAR "
MATURE CHEDDAR AND ONION MARMA-
LADE, FRENCH BAGUETTE

HALLOUMI SPINACH WRAP
SUNDRIED TOMATO PESTO AND BLACK
OLIVES

SALAD

"SEASONAL FATTOUCHE "
BREAD CRISP AND POMEGRANATE SEEDS

DESSERT

PASSION FRUIT PANNA-COTTA
AUSTRALIAN PEARS

BEVERAGE

FRESH PINEAPPLE JUICE
MINERAL WATER



THE PERFECT WELCOME

VISTA LOUNGE & TERRACE

SPECIAL PASS AROUNDS

STARTING PRICE FROM AED 250

TAPAS

BEEF TARTAR
LEMON, FOYAT SAUCE, OLOSOSO RAISIN

SHRIMPS
TOMATO CONFIT, LEMON AND CORIANDER

GUACAMOLE ESPUMA
TOMATO SALSA AND TORTILLA CHIPS

MUSHROOMS
OLIVE OIL, TOMATO AND SHERRY VINEGAR

CEVICHE
YELLOWFIN TUNA
SESAME, LIME AND SOY SAUCE

SALMON
POMEGRANATE, CUCUMBER AND MANGO
ORANGE SALSA

TORCHED
TORTILLA DE PATATAS
VEAL HAM, PIMENTO AIOLI AND QUAIL EGG

TRUFFLE BRIE
FIGS CHUTNEY, PECAN AND RUSKS

SOFT MINI TACOS
FLANK STEAK"
QUESO DE SIMON AND ONIONS

PIRI PIRI SHRIMPS
PINEAPPLE, SWEET CORN, JALAPENO AND
CUCUMBER

CONFIT CREOLE DUCK
PEANUT SAUCE, TOMATO SALAD AND CILANT-
RO

DESSERTS

TORRONE BOARD
FRAMBUESA, RAICES, QUESO, KIKOS
CHEESECAKE, PAN ACEITE, WHITE TRUFFLE



INDEX PAGE

SPECIAL PASS AROUNDS - 2

STARTING PRICE FROM AED 250

COLD PASS AROUND

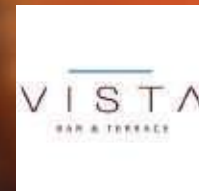
FOIE GRAS AND PURPLE POTATO MACAROONS
BLUEFIN TUNA, RISOTTO CAKE AND CAVIAR
PARMA PASTRAMI CARPACCIO, OLIVE OIL
POWDER
HEIRLOOM TOMATO GAZPACHO WITH JUNIPER
BERRIES
GOAT'S CHEESE STUFFED MUSHROOM, FRUIT
CAVIAR
HUMMUS STUFFED CHARCOAL CONE,
CRUSHED PAPRIKA

HOT PASS AROUND

LOBSTER BRIOCHE BUN, BÉARNAISE SAUCE
CRAB BALL TEMPURA, WASABI MAYO AND
MANGO CORIANDER SALSA
SOUS VIDE LAMB LOIN, BRUNOISE RATA-
TOUILLE AND SAKURA
CORN FED CHICKEN COCONUT, MINI SKEWER
TRUFFLED CHEESE ARANCINI CROQUETTES,
AIOLI SAUCE
HOMEMADE VEGETABLE SPRING ROLL, SWEET
CHILLI SALSA
BAKED BUFFALO CAULIFLOWER WINGS,
SESAME POMEGRANATE SALSA

DESSERTS

GOLDEN CHOCOLATE STONE
WHITE CHOCOLATE PEANUT POWER
CARAMELIZED RICE PUDDING, VANILLA STEM
HAZELNUT CHOCOLATE PLANET
RASPBERRY YUZU PILLOW
FRUIT LOLLIPOP





FROM PARIS
WITH LOVE

Pierre Gagnaire

PIERE'S BISTRO & BAR

Pierre's
BISTRO & BAR
TT

MENU GAYA*

AED 350*

On the table

Potatoes crisps & St Christin

Pass around & Mini Bowls

Arancini Croquettes / Tuna Tataki / Green lentil hummus /
Pan Fried Squids /
Beef Tartare/ Cacio e pepe tortellini

Pass around Dessert

Exotic Cheese Cake / Praline Paris Brest /
Chocolate Caramel Tart / Macaroon

+AED 60* for free flow soft drinks + AED 260* for free flow soft drinks/ Freshly
squeezed juices/ Beer/ Selected wines/ Spirits +AED 520* free flow for free flow soft
drinks/ Freshly squeezed juices/ Beer/ Selected wines/ Taittinger Champagne/
Spirits
(3h service or on consumption)
* Price per person are in UAE Dirhams and inclusive of 7 % municipality fee, 10% service
charge and 5% VAT

Pierre's
BISTRO & BAR
TT

MENU PG*

AED 460*

On the table

Potatoes crisps & St Christin

Buffet table

Cheeses & Bread Selection

Pass around & Mini Bowls

Arancini Croquettes/ Tuna Tataki / Green lentil hummus /
Beef tartare / Pan Fried Squids/ Cacio e pepe tortellini /
Seasonal vegetables risotto

Pass around Dessert

Exotic Cheese Cake / Praline Paris Brest /
Chocolate Caramel Tart / Lemon Tart/Macaroon/
Blackcurrant & Chestnut Mont Blanc

+AED 60* for free flow soft drinks + AED 260* for free flow soft drinks/ Freshly
squeezed juices/ Beer/ Selected wines/ Spirits +AED 520* free flow for free flow soft
drinks/ Freshly squeezed juices/ Beer/ Selected wines/ Taittinger Champagne/
Spirits
(3h service or on consumption)
* Price per person are in UAE Dirhams and inclusive of 7 % municipality fee, 10% service
charge and 5% VAT

Pierre's
BISTRO & BAR
TT

MENU TWIST*

AED 250*

On the table

Potatoes crisps & St Christin

Pass around & Mini Bowls

Arancini Croquettes / Tuna Tataki / Green lentil hummus /
Beef Tartare/ Cacio e pepe tortellini

Pass around Dessert

Exotic Cheese Cake / Praline Paris Brest /
Macaroon

+AED 60* for free flow soft drinks + AED 260* for free flow soft drinks/ Freshly
squeezed juices/ Beer/ Selected wines/ Spirits +AED 520* free flow for free flow soft
drinks/ Freshly squeezed juices/ Beer/ Selected wines/ Taittinger Champagne/
Spirits
(3h service or on consumption)
* Price per person are in UAE Dirhams and inclusive of 7 % municipality fee, 10% service
charge and 5% VAT

WHAT'S FOR DINNER

EXPLORE OUR WIDE VARIETY OF DINNER OFFERINGS



WE SERVE INDIA

STARTING PRICE FROM AED 250

ARTISANAL BREAD BASKET

INTERNATIONAL BREAD ROLLS AND FLAVOURED GRISSINI
LEBANESE WHITE AND BROWN PITA BREAD

SALADS AND STARTERS

CHILLI SHRIMPS COCKTAIL, CHAT POWDER
DAHI WADA, TAMARIND AND HOMEMADE CURD
CHICKEN TIKKA CHAT, MINT EMULSION
AND CORIANDER LEAVES
HUMMUS WITH KASHMIRI CHILLI
HOMEMADE KANDVI WITH FRESH COCONUT
AND MUSTARD SEEDS
MOONG DHAL WITH LIME AND CHAT MASALA
SAMOSA CHAT, SEV AND TAMARIND YOGHURT
ACHAR, BUDDHI RAITA, LEMON WEDGES,
GREEN CHILLI AND PAPAD
LIVE CHAT STATION
SEV, PUREE, PAPDI, YOGHURT, MINT CHUTNEY, TAMARIND
CHICKPEAS, POTATO, CORIANDER, CHAT MASALA

SOUP STATION

MURGH ADRAKI SHORBA
CLEAR MIX VEGETABLE SHORPA

HOT APPETIZERS

SEASONAL VEGETABLE PAKORA
HOMEMADE MUTTON PANJABI SAMOSA
BREADED SPICY CALAMARI
SERVED WITH MINT CHUTNEY AND TAMARIND SAUCE

MAIN COURSES

“SEAFOOD HARIOLY, TAWA VEGETABLES
AND MINT EMULSION”
WHITEFISH FILLET AND GULF SHRIMPS
SAFFRON FLAVOURED LAMB BIRYANI, NUTS
AND ONION CRISP
CHARGRILLED BUTTER CHICKEN WITH FRESH CREAM
CORIANDER AND GINGER GARLIC SPICED
SOUTH INDIAN BEEF
VEGETABLES AND ACCOMPANIMENTS
DHAL MAKHNI, PREMIUM BUTTER AND FRESH CREAM
CUMIN SCENTED BASMATI PILAF
CREAMY VEGETABLE KHORMA WITH CASHEW NUTS
SPICY LOCAL POTATO WITH GARLIC AND CORIANDER
TRADITIONAL PALAK PANEER
FRESHLY BAKED NAN AND TANDOORI ROTI

LIVE STATION

PANEER AND TANDOORI CHICKEN SHAWARMA SKEWER
MINT CHUTNEY, GREEN CHILLI AND CORIANDER ONION
SALA SERVED IN MALLU PARATHA BREAD

DESSERTS

SAFFRON MANGO CHEESECAKE
CARDAMOM FLAVOURED CRÈME BRULE
RAS MALAI- GULAB JAMUN
KHEER WITH PISTACHIO AND HONEY
INDIAN MILK CAKE
EGGLESS CHOCOLATE CAKE
SEASON’S BEST FRESH FRUIT GARDEN
WATERMELON, PINEAPPLE, ROCKMELON AND HONEYDEW
POMEGRANATE, PAPAYA, DRAGON FRUITY, MANGO, CITRUS
SEGMENTS, MIX BERRIES



THE WORLD IN YOUR PLATE

STARTING PRICE FROM AED 275

ARTISANAL BREAD BASKET

SUNDRIED TOMATO CIABATTA, CEREAL ROLL
AND MINI FRENCH BAGUETTE
LEVANT PITA BREAD AND PAPRIKA GRISSINI
FLAVOURED FRENCH BUTTER
SUNDRIED TOMATO- LEMON- OLIVES

SALADS AND STARTERS

SEAFOOD COCKTAIL, CAVIAR AND QUAIL EGG
THAI STYLE WAGYU BEEF, PEANUT SAUCE
AND CORIANDER LEAVES
CAPRESSE MOZZARELLA, MODENA BALSAMIC
AND BASIL PESTO
CAJUN-SPICED SHAVED CHICKEN CAESAR
WITH CROUTONS AND PARMESAN
BEETS, CITRUS, GOAT'S CHEESE AND ORANGE DRESSING
CITRUS QUINOA TABOULEH WITH FRESH POMEGRANATE SEEDS
STUFFED VINE LEAVES, GRENADINE SYRUP MOLASSES
AND YOGHURT
HUMMUS WITH VIRGIN OLIVE OIL
'SEASON'S BEST FRESH SALAD BAR'
MELI-MELO TOMATO, ARTICHOKE HEART, ASPARAGUS,
RED RADISH AND BEETROOT
LOLA ROSA, FRISSE AND ROMAINE LETTUCE
COCKTAIL, PASSION FRUIT AND BALSAMIC DRESSINGS

HOT APPETIZERS

HOMEMADE CHEESE ARANCICNI, SUNDRIED TOMATO
AND FRESH HERBS
BAKED CALAMARI PROVENÇALE

MAIN COURSES & ACCOMPANIMENTS

SEARED NORWEGIAN SALMON FILLET, BEURRE BLANC
FRENCH DUCK COMFIT, ORANGE SAUCE
AUSTRALIAN LAMB STEW, ROOT VEGETABLES AND FRESH HERBS
CHAR GRILLED CHICKEN TIKKA MASALA
IRANIAN MIX GRILL, ZERESH PISTACHIO RICE
POMMES DE COMPAGNE, ONION AND BAY LEAVES
FRUIT RICE WITH HERBS AND CASHEW NUTS
MUSHROOM, ZUCCHINI AND EGGPLANT RATATOUILLE

LIVE STATIONS

"SLOW ROASTED NEW ZEALAND BEEF RIB EYE"
YORKSHIRE PUDDING, CAULIFLOWER GRATIN
AND PEPPER SAUCE
PINK MURRAY RIVER SALT, CHERRY TOMATO
AND POMERY MUSTARD

ITALIAN STOP

HOMEMADE MUSHROOM RAVIOLI, GNOCCHI,
RISOTTO AND PASTA
BOLOGNAISE, NAPOLITANO, MUSHROOM CREAM, PESTO
SUNDRIED TOMATO, FRESH BASIL, VIRGIN OLIVE OIL
PARMESAN WHEEL

DESSERTS

CHOCOLATE CHEESECAKE
CARAMEL HAZELNUT DELIGHT
BREAD AND BUTTER PUDDING, VANILLA SAUCE
HOMEMADE CRÈME BRULÉ
GRAPEFRUIT PANNA-COTTA
PISTACHIO RASPBERRY MINIATURES
PREMIUM BAKLWA PLATTER
FINE GRANNY SMITH APPLE TART
SEASON'S BEST FRESH FRUIT GARDEN
WATERMELON, PINEAPPLE, ROCKMELON AND HONEYDEW
POMEGRANATE, PAPAYA, DRAGON FRUITY, MANGO,
CITRUS SEGMENTS, MIX BERRIES



FLAVOURS OF ARABIA

STARTING PRICE FROM AED 275

ARTISANAL BREAD BASKET

LEBANESE WHITE AND BROWN BREAD, SAJ AND IRANIAN INTERNATIONAL BREAD ROLL SELECTION AND FLAVOURED GRISSINI
FRENCH FLAVOURED BUTTER
ZAATAR-SUMAC-SWEET CHILLI

SALADS AND STARTERS

KINGFISH TAGINE, PINE NUTS AND BREAD CRISP
LEBANESE SHREDDED CRAB SALAD, GARLIC CORIANDER SALSA
STUFFED VINE LEAVES, GRENADINE SYRUP MOLASSES AND YOGHURT
HUMMUS WITH VIRGIN OLIVE OIL
CHARGRILLED EGGPLANT BABA GHANOUJ
TRADITIONAL MUHAMMARA WITH NUTS
SEASONAL FATTOUCH, SESAME SEEDS AND TOASTED BREAD
HAND CHOPPED TABOULEH WITH QUINOA
'GRANDMA'S SALAD BAR'
WATERCRESS, ZAATAR LEAVES AND ROCKET
GARLIC LABNEH, LEVANT PREMIUM PICKLES, EGGPLANT MAKDOUS, OLIVES
LEMON WEDGES, OLIVE OIL, BALSAMIC VINEGAR AND CHILLI PASTE

HOT MEZZEH

AKAWI CHEESE STUFFED GOLDEN SAMBOUSEK, SUMAC TAHINA DIP
ALEPPO STYLE MEAT KEBBEH, NUTS AND YOGHURT DIP
BABY SPINACH FATAYER, SYRUP GRENADINE MOLASSES DIP

MAIN COURSES & ACCOMPANIMENTS

"LEBANESE MIX GRILL"
SHISH TAWOUL, LAMB KEBAB AND KOFTA
SERVED WITH ONION SUMAC BOUWASE SALAD
"SEAFOOD HARRAH"
NORWEGIAN SALMON FILLET AND GULF PRAWNS, POTATO AND TAHINA SAUCE
LAMB HAREES WITH CURCUMA DEHEN
BABY CHICKEN MOGHRABIYA, ONION PEARLS AND CINNAMON JUS
EGGPLANT SHEIKH EL MEHSHI, PINE NUTS AND TOMATO SAUCE
SAFFRON FLAVOURED CHICKEN MACHBOUSE, NUTS AND ONION CRISP
PASTA PENNE ARABIATA
HALLOUMI CHEESE SNOW AND KALAMATA OLIVES
ROASTED LOCAL POTATO WITH CORIANDER
AUTHENTIC CARDAMOM FLAVOURED VEGETABLE SALONA
MASTIC FLAVOURED VERMICELLI RICE WITH NUTS

LIVE STATIONS

"THE MEZZA HOUSE "
SELECTION OF LEVANTINE HOT MEZZEH
FRESHLY COOKED TO ORDER AS YOU LIKE
CHICKEN LIVER, MAKANEK, SUJOK, HUMMUS WITH MEAT
GARLIC SAUCE, CHILI PASTE, SYRUP GRENADINE MOLASEES, PINE NUTS, SUMAC AND SWEET PAPRIKA
"BRAISED LAMB SHOULDER ROLL "
SLOW-COOKED SHREDDED LAMB SHOULDER
ROLLED IN SAJ BREAD
SERVED WITH PLAIN YOGHURT AND SUMAC ONION SALAD

DESSERTS

TRADITIONAL PALESTINIAN KUNafa, PISTACHIO POWDER AND SUGAR SYRUP
TRADITIONAL UM ALI, NUTS AND FRESH CREAM
LEVANT BAKLAWA PLATTER
SESAME CHEESECAKE
CHOCOLATE HAZELNUT DELIGHT
SAFFRON FLAVOURED HOMEMADE CRÈME BRULE
CRISPY LOGAYMAT, YEMENITE HONEY AND SESAME
PISTACHIO MAFROUKA WITH FRESH KASHTA
SEASON'S BEST FRESH FRUIT PLATTER
WATERMELON, PINEAPPLE, ROCKMELON, HONEYDEW, BERRIES AND POMEGRANATE

BEVERAGE STATION

ARTISANAL STILL AND SPARKLING WATER
FRESH JUICE SELECTION
JALLAB- KARKADE- TAMR HINDI
FINEST SELECTION OF COFFEE AND TCHABA TEA
SERVED WITH HOMEMADE COOKIES



SET MENU - OPTION 1

STARTING FROM AED 295

ARTISANAL BREAD BASKET

SUNDRIED TOMATO CIABATTA, MINI FRENCH BAGUETTE
WALNUT ITALIAN ROLLS & HOMEMADE FLAVOURED GRISSINI
HAWAIIAN BLACK SALTED FRENCH BUTTER

COLD STARTER

BURRATA CAPRESSE
HEIRLOOM TOMATO, MODENA BALSAMIC JELLY
BABY CRESS AND OLIVE OIL POWDER

MAIN COURSES

ROASTED MILK-FED VEAL LOIN
MORELS AND HARICOT BLANQUETTE SIMPLE JUS

DESSERTS

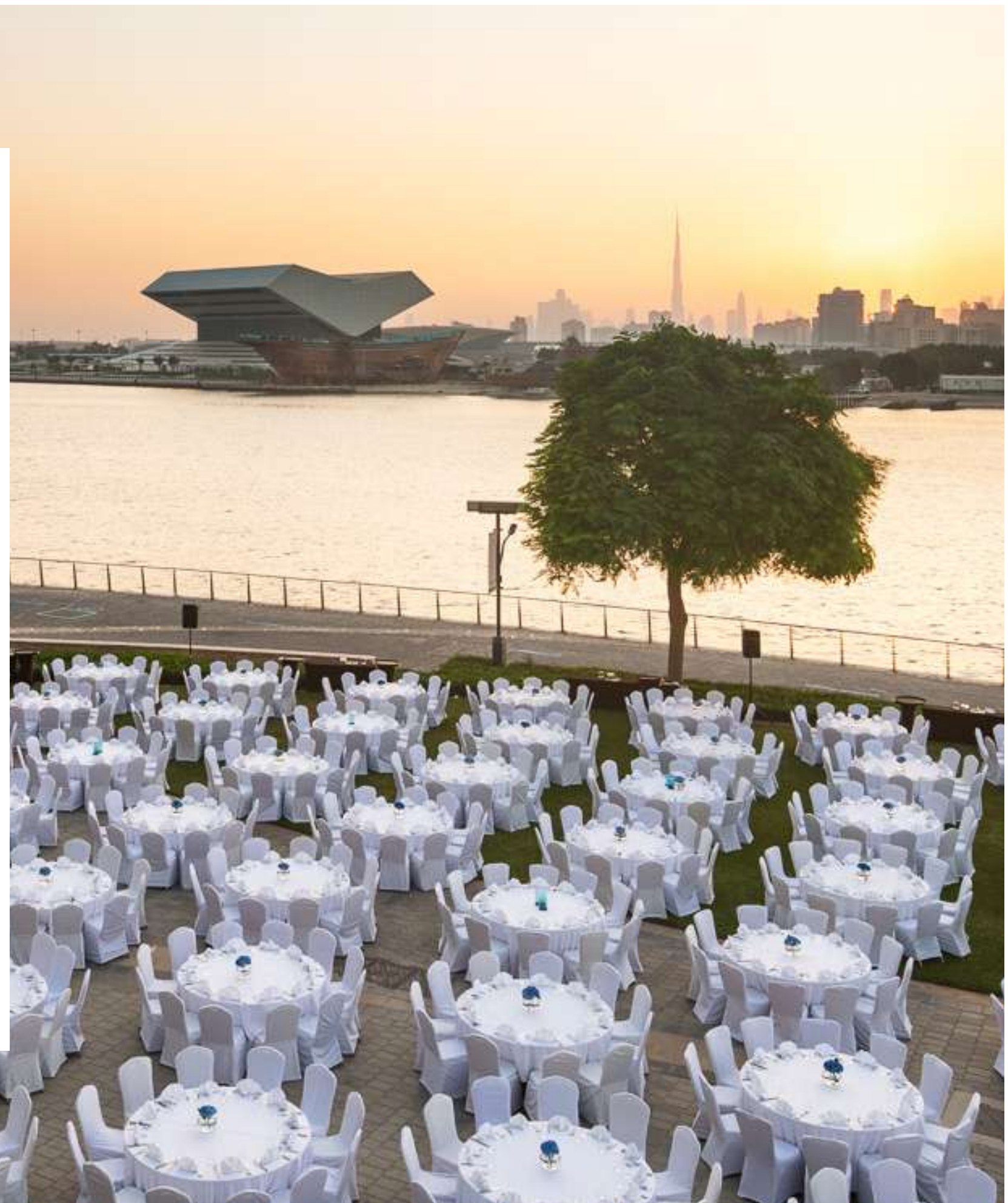
GOLDEN CHOCOLATE STONE
HAZELNUT STREUSEL AND PASSION FRUIT SORBET

BEVERAGES

ARTISANAL SPARKLING AND STILL WATER
FRESHLY SQUEEZED JUICES SELECTION
FINEST SELECTION OF COFFEE AND TCHABA TEA
HOMEMADE COOKIES



INDEX PAGE



SET MENU - OPTION 2

STARTING FROM AED 320

ARTISANAL BREAD BASKET

SUNDRIED TOMATO CIABATTA, MINI FRENCH BAGUETTE
WALNUT ITALIAN ROLLS & HOMEMADE PAPRIKA FLAVOURED
GRISSINI
HAWAIIAN BLACK SALT FRENCH BUTTER

COLD STARTER

WAGU BEEF CARPACCIO
PARMESAN CHIPS AND CRESS GARDEN
CHERRY VINAIGRETTE

MAIN COURSES

CHILEAN SEA BASS FILLET
SMOKED PURPLE POTATO AND BABY LEEKS BLANQUETTES
BEURRE BLANC

DESSERTS

PASSION FRUIT CHEESECAKE
MANGO AND POMEGRANATE SALSA AND RASPBERRY GEL

BEVERAGES

ARTISANAL SPARKLING AND STILL WATER
FRESHLY SQUEEZED JUICES SELECTION
FINEST SELECTION OF COFFEE AND TCHABA TEA
HOMEMADE COCONUT ROCHER COOKIES



INDEX PAGE





MENU GAYA*

AED 360*

STARTER

Duck foie gras terrine, almond crumble,
fresh date and coffee chutney

MAIN COURSE

Pooched cod in olive oil, arugula pesto
and beef chorizo

DESSERT

Biscuit chocolat hiver 2020
Amarena cherry, candied orange and ginger,
cherry sorbet, creamy nonalcoholic beer mousse,
opaline cocoa grue

+AED 60* for free flow soft drinks + AED 260* for free flow soft drinks/ Freshly
squeezed juices/ Beer/ Selected wines/ Selected Spirits +AED 520* free flow for
free flow soft drinks/ Freshly squeezed juices/ Beer/ Selected wines/ Taittinger
Champagne/ Selected Spirits
(3h service or on consumption)

* Price per person are in UAE Dirhams and inclusive of 7 % municipality fee, 10% service
charge and 5% VAT



MENU PG*

AED 260*

STARTER

Tuna Tataki, crispy rice

MAIN COURSE

Organic roasted farm chicken breast with aromatic herbs,
Paris mushrooms cream with green pepper,
soft potatoes

DESSERT

Ardechois
Coffee custard cream, chestnut paste, meringue,
Chantilly, chestnut spaghetti, candied chestnuts

+AED 60* for free flow soft drinks + AED 260* for free flow soft drinks/ Freshly
squeezed juices/ Beer/ Selected wines/ Selected Spirits +AED 520* free flow for
free flow soft drinks/ Freshly squeezed juices/ Beer/ Selected wines/ Taittinger
Champagne/ Selected Spirits
(3h service or on consumption)

* Price per person are in UAE Dirhams and inclusive of 7 % municipality fee, 10% service
charge and 5% VAT



INTERCONTINENTAL[®]

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