



INTERNATIONAL DINNER BUFFET 01

SALADS

Mozzarella & Beef Tomato salad
Green Papaya salad

STARTERS

Marinated octopus with lemon, parsley & oregano
Beef rolls & aged balsamic

VEGETARIAN

Roasted babaganoush & pomegranate
Baby Beetroots & Vegetables Brunoise
SOUP

Thai Tom Yam

MAIN COURSES

Beef Tagliata & Rosemary Jus
Barbarian Duck & Plum Sauce
Chicken Roulade & Dijon Mustard
Mediterranean Seabream & Ratatouille

VEGETARIAN MAIN COURSES

Gnocchetti & fresh tomato sauce
Fried dal makhani, tangy tomato gravy & fresh cream

DESSERT

INTERNATIONAL

Muhalabia & pistachio cream
Rasmalai
Moti chor ke laddu
Apple tarts
Mini Macaroons



INTERNATIONAL DINNER BUFFET 02

SALADS

Thai Beef Salad
Spring Vegetables Salad

STARTERS

Grill Calamari & Peruvian Asparagus
Smocked Turkey Ham

VEGETARIAN

Beetroot Hummus & Crispy pitta
Burrata & cherry tomato

SOUP

Traditional Seafood Soup

MAIN COURSE

Roasted Lamb leg & Rosmary potatoes
Quails Breast & Cous Cous
Chicken Sharwama
Poached Cod & Milk sauce

VEGETARIAN MAIN COURSES

Ravioli with Fresh Basil sauce
Malai Kofta

DESSERT

INTERNATIONAL

Muhalabia & pistachio cream
Rasmalai
Moti chor ke laddu
Apple tarts
Mini Macaroons



INTERNATIONAL DINNER BUFFET 03

SALADS

Cous Cous Salad & Wild mint
Root Vegetables salad & Aged Balsamico

STARTERS

Tuna & Sweet Corn
Smoked Salmon Tartar

VEGETARIAN

Organic Quinoa & Marinated peppers
Gilled Zucchini Rolls & Mascarpone

SOUP

Cream of wild mushrooms

MAIN COURSES

Lamb Scottadito & Truffled potatoes
Provenzal chicken Breast
Meat Kibbe in yougurt sauce
Halibut & Crispy leeks

VEGETARIAN MAIN COURSES

Mini Portobello Burgers
Panjabi Samosa

DESSERT

Mango Profiterols
Lime Cheese Cake
Apple Crumble
Assorted Arabic sweet
Mini Fruit Salad



INTERNATIONAL DINNER BUFFET 04

SALADS

Cold Rice salad
Pomelo salad & Prawns

STARTERS

Shredded Beef & Black Sesame
Marinated Herring & Dill sauce

VEGETARIAN

Vegetarian Quiche
Mini Rice Suppli

SOUP

Traditional Minestrone

MAIN COURSE

Lamb Ouzi
Buttered Chicken & Steam Rice
Beef mini Burgers
Nile Perch & baby Calamari

VEGETARIAN MAIN COURSES

Vegetable Achari
Pumpkin Risotto

DESSERT

Strawberry Millefoglie
Lemon Tart
Walnuts Pie
Assorted Mini Sweet Cones
Ohm Ali



INTERNATIONAL DINNER BUFFET 05

SALADS

Caprese salad
Avocado & coriander salad

STARTERS

Marinated octopus with lemon, parsley & oregano
Smoked salmon & pickled onions

VEGETARIAN

Roasted babaganoush & pomegranate
Warm Cous Cous & Grilled Vegetables

SOUP

Tomato & coriander shorba

MAIN COURSES

Chicken tikka & paratha
Lamb Kofta & Red onion Salad
Norwegian salmon & creamy mashed potato
Beef Stroganoff & Steam Rice

VEGETARIAN MAIN COURSES

Ricotta-spinach tortellini & black truffles
Ratatouille & steamed rice

DESSERT

Greek yogurt with berries & crumble
Flourless chocolate cake
Exotic fruit skewers
Baklava
Rice pudding with sultana raisin & nuts