

رَمَازَانُ كَرِيمٌ
RAMADAN KAREEM

AL WAHA BUFFET MENU

A E D 2 6 0 P E R P E R S O N

FROM MIDDLE EAST COLD MEZZEH

TABBOULEH (V)

Salad of freshly chopped parsley tossed with cracked wheat and tomatoes

FATTOUSH (V)

Toasted Arabic bread salad with cucumber, tomato, fresh herbs, olive oil, Vinegar and pomegranate

HUMMUS (V) (SE)

Ground chickpeas with Tahini paste flavored with olive oil

MUHAMMARA (V), (SE), (D)

Pomegranate molasses, red bell peppers, bread crumbs

SHANKLISH

(V), (SE), (D)

Zaatar, olive oil, sweet paprika, red chili

ARTICHOKE ALA POLITA (VEGAN)

Artichoke hearts, mixed vegetables, lemon dill dressing

IMAM BAYILDI (D) (V)

Aleppo pepper, tomato paste, tomatoes, feta cheese

BRAISED WHITE CABBAGE DOLMA (VEGAN)

Turkish rice, herbs

LIVE STATION

CHICKEN FATTEH WITH CHICKPEAS (D), (N), (G)

Boneless chicken, pine nuts, lemon, tahini, tomato, pomegranate, fried eggplant and bread, parsley, olive oil

COMPOSED SALAD

CLASSIC CHICKEN CAESAR SALAD (S) (D) (E)

Grilled chicken, croutons, parmesan, bacon, anchovies

CAPRESE SALAD (D) (V)

Mozzarella cheese, tomatoes, basil, balsamic reduction.

NICOISE SALAD (S)

Tuna, green beans, baby potato, Kalamata olives, cherry tomato

GREEK SALAD (V) (D)

Feta cheese, bell pepper, olives, onion, cherry tomato, gem lettuce

SALMON QUINOA SALAD (F)

Green beans, bulgur wheat, orange, lemon

POWER SALAD (D), (E)

Romaine lettuce, endive, baby spinach, tomato, beef bacon, chicken, Egg, avocado, chives, blue cheese & vinaigrette

CRAB LOUIE (D), (SH), (F)

Crab, avocado, tomato & asparagus verrine

KABULI CHANA CHAAT (V)

Tamarind sauce, cucumber, onion, tomatoes tossed in yogurt sauce and Indian spices

SUSHI BAR

JAPANESE SUSHI & MAKI ROLLS (D), (F), (SH), (SO), (E)

With the following fillings: prawn, squid, salmon, tuna & avocado
Condiments: Soya sauce, wasabi, ginger, chili & lime

COLD SEAFOOD STATION (D), (F), (SH), (SO), (E)

Langoustine, crab, prawn, shrimp, mussels & clams

TASTE OF EMIRATI CUISINE

HOT MEZZEH

KIBBEH (N)

Traditional fried meatballs filled with minced meat and spices

SPINACH FATAYER (N)

Flaky pastry filled with spinach, sumac and onion

VEGETABLES SAMOSA (V)

Indian style potatoes and green peas with turmeric and green chutney

MAIN COURSE

SAMAK MAKLI WITH FASH ABID (SF)

Fish fillet, fresh pomegranate seeds & syrup

FASOLIA BIL LAHMA

Slow cooked Lamb with green beans and herbed tomato sauce

CHICKEN MOLOKHIA (D)

Molokhia leaves and chicken stew with herbs and a pinch of citrus

KASBA CHICKEN

Traditional Arabic marinated chicken with aromatic rice,

SUMAC POTATO (V)

Garlic, sumac and Lemon jest

EMIRATI MOUSSAKA (D)

Fried eggplant, potato, zucchini, braised beef

LIVE STATIONS

LAMB OUZI (N)

Slow roasted lamb in Arabic spices with saffron rice, yellow lentils and Marqook bread

NOMAD MIX GRILL (S)

Shish taouk, chicken wings, lamb kofta, shish kebab
Atlantic salmon, seabass, prawns,

SAYADIEH FISH (S) (GF)

Red snapper, basmati rice, pine nuts, fish fillets, olive oil

CHICKEN SHAWARMA OR LAMB (ROTATION)

Light pastry filled with chicken and garlic sauce

TASTE OF INDIA

BUTTER CHICKEN (N) (D)

Basmati rice, marinated chicken cooked in aromatic tomato sauce

MUTTON BIRYANI (D) (V)

Mutton, raw papaya paste, basmati rice, rose water, star anise

DAL MAKHNI (V) (D)

Red kidney beans, urad dal, cream, garam masala, chili

PALAK PANEER (V)

Cottage cheese, palak leaves, garam masala

CHANA MASALA (D)

Spiced Chickpea curry

LAMB ROGAN JOSH

Indian style mutton slow cooked to perfection in aromatic gravy

LIVE STATIONS

CHAAT COUNTER (V)

Sev puri, bhel puri, pani puri, dahi puri, papdi chaat (v)
(Papdi, Sev, kurmura, mint and coriander chutney, tamarind chutney, garlic chutney, pomegranate, green mango, tomato, red onion, cucumber, coriander, chaat masala, kashmiri red chili)

TASTE OF WORLD

SOUP

CREAMY MUSHROOM SOUP (D), (CE)

Truffle Crouton

MAIN DISHES

IRISH BEEF STEW (D)

Braised beef, potato, carrot, pepper, parsley

PRAWN PICA PICA

Shrimps with mild spice sauce

STIR-FRY CHICKEN AND VEGETABLES (SE)

Stir-fry chicken and vegetables

PENNE AL POMODRO

Pasta, tomato sauce, fresh basil oregano, parmesan

POTATO GRATIN (V) (D)

Sweet potato, vegan parmesan cheese, olives

SPINACH & RICOTTA RAVIOLI

Ravioli with Creamy and herb sauce

CARVING

BAKED WHOLE SALMON WITH CREAMY DILL SAUCE (F), (D)

Greek yoghurt, sourdough bread, olive oil, lemon juice

LIVE STATION

PAELLA VALENCIANA (D), (CE), (SH), (F)

Aroz Bomba rice, fresh seafood, chicken, saffron stock, tomato sauce, smoked paprika

ROTISSERIE

CHICKEN ROTISSERIE

Cajun spiced and grilled vegetables

CONDIMENTS: Maldon salt, smoked paprika, preserved lemon & juice

Green olive pesto, roasted cumin, salsa verde

PLANT BASED (ROTATION)

SOUP

LENTIL SOUP (VEGAN)

Aleppo pepper, tomato paste, carrot

MAIN DISHES

MOROCCAN VEGETABLES SALONA (VEGAN)

Potatoes, baby zucchini, curry powder, Arabic tomato paste

VEGAN BUTTER TOFU CURRY (VEGAN)

Dairy-free butter, gram masala, turmeric, coriander, tomato puree

MIX MAHASHI (STUFFED VEGETABLES), (VEGAN)

Zucchini, bell peppers, tomato sauce, potatoes, Egyptian rice

CHICKPEAS, SPINACH AND PEANUT BUTTER CURRY (VEGAN)

Almond, Fresh Red Chili, Turmeric

LENTIL BOLOGNESE (VEGAN)

Sautéed carrot, chickpea, green lentil with tomato sauce, vegan feta cheese

STIR FRIED VEGETABLES (VEGAN)

Red and yellow bell pepper, sugar snap peas, carrots, mushrooms, broccoli, baby corn

(V) VEGETARIAN, (N) NUTS, (S) SEAFOOD, (D) VEGAN (G) GLUTEN (SE) S

VEGAN LIVE STATIONS (ROTATION)

CHEESY BAKED POTATO (VEGAN)

Black Beans, chickpea, green beans corn, pickled cucumber, olives, vegan mozzarella cheese & butter, parsley

DESSERT

INTERNATIONAL SWEET

CHEF PRAVEEN'S SIGNATURE CARROT CAKE (G) (D) (E) (N)

Cream cheese filling, Caramelized Pecan nuts

CHOCOLATE POT DE CRÈME (G) (D) (E)

Light chocolate mousse with Dulcey crunchy pearls

MANGO CHOUX (G) (D) (E)

Alphonso mango compote, Vanilla Cremeux

BLUEBERRY PANNA COTTA (G) (D) (E) (N)

With almond crumble

CRÈME BRÛLÉE (D) (E)

Vanilla bean paste, eggs, caster sugar, milk

RICE PUDDING (D) (N)

With vanilla bean & pistachio

PISTACHIO FINANCIER (G) (D) (N) (E)

With fresh strawberries and vanilla mousseline

DULCEY PECAN TART (G) (D) (E) (N)

Whipped ganache, Pecan nut

CHOCOLATE STONE & SOIL (G) (D) (E) (N)

Valrhona hazelnut mousse, Cocoa crumble, Honey ganache

BERRY VERRINE (G) (D) (E) (N)

Lime and raspberry compote, Almond biscuit, Berry whipped ganache

RASPBERRY LEMON TART (G) (D) (E) (N)

Fresh raspberries, Lemon Cream

RED VELVET CAKE (G) (D) (E) (N)

Cream cheese frosting, Berry Coulis

SLICED FRESH FRUITS

SELECTION OF RAMADAN SWEETS

UM ALI (D) (G) (N)

Baked puff pastry with milk and rose water

KUNAFÁ NABOULSIYA (D) (G) (N)

Crisp Kunafa and Akawi cheese drizzled with sugar syrup

DATE MAMOUL (D) (G) (N)

Middle Eastern date filled shortbread

MUHALABIYA (D) (G) (N)

Pudding, dry fruits, whipped cream, milk

BAKLAWA PISTACHIO (D) (G) (N)

Phyllo sheets layer with pistachio and sugar syrup

BASBOUSA (D) (G) (N)

Greek yogurt, semolina, butter, sugar syrup

RIZ BI HALEEB (D) (N)

Lebanese rice pudding

ARABIAN DATES STICKY TOFFEE PUDDING (G) (D) (E) (N)

With caramel sauce and toasted nuts

Toasted nuts

PISTACHIO BORMA (D) (G) (N)

Traditional Moroccan sweet with pistachio and sugar syrup

GHORAYBA (D) (G) (N)

Traditional Moroccan short bread

HALAWAT BIL JEBEN (D) (G) (N)

Rose water, cream, rose petal jam

WALNUT KATAYEF (D) (G) (N)

Walnut filled pancakes drizzled with sugar syrup

LIVE STATIONS

SAJ (VEGAN)

Zaatar & cheese manakeesh, Labneh, Akawi Cheese, Chili Paste

CHEESE GÖZLEME STATION (VEGAN), (N)

Vegan Feta cheese & butter, sugar, all-purpose flour

ICE CREAM (D)

Vanilla, milk, fruit flowers

LOQUAIMAT (D) (G) (N)

Lebanese crisp dough fritters dipped in sugar syrup

FRESHLY BREWED COFFEE AND TEA

VEGAN SWEET BUFFET

SELECTION OF DATES

Khadrawy, Khudri, Deglet Noor, Medjool

VEGAN CARROT CAKE (VEGAN), (N) (G)

Caramelized pecan nuts, Vanilla Cream

GLUTEN-FREE PANNA COTTA (VEGAN)

Coconut milk, Berry compote

JAGGERY GRANOLA (VEGAN), (N)

Oats, coconut powder, almond slice, maple syrup, cherry glaze, black current

BLACK TRUFFLE (VEGAN), (N) (G)

Vegan chocolate mousse, cocoa crumble

BLACK FOREST VERRINE (VEGAN), (N) (G)

Slow cooked cherry compote, Chocolate cremeux

PINEAPPLE COCONUT RICE PUDDING (VEGAN), (N)

Coconut cream, cooked rice, vanilla, pineapple chunks

VEGAN ETON MESS (VEGAN), (N)

Coconut yoghurt, mixed berries, almond, vanilla, rose pedals

STRAWBERRY PISTACHIO TART (VEGAN), (N) (G)

Slow cooked strawberries, Pistachio Cream

PECAN PIE WITH MAPLE SYRUP (VEGAN), (N)

Cinnamon, vanilla, light brown sugar

SELECTION OF INDIAN SWEETS

GULAB JAMUN (N) (D) (G)

Golden fried milk dumplings in saffron scented syrup

RASMALAI (N) (D) (G)

Cottage cheese dumplings poached in sweetened milk

MANGO PHIRNI (N) (D) (G)

Mango & rice pudding with milk

SAFFRON PISTACHIO KULFI (N) (D) (G)

Indian style churned saffron ice cream with pistachios

RABDI (N) (D) (G)

A north Indian delicacy of reduced milk with cream & nuts

MOONG DAL HAIWA (N) (D) (G)

Minced yellow lentils cooked with ghee, sugar & saffron