

# THEMED EVENTS LUNCH AND DINNER

## CREATE YOUR OWN

### RAVIOLI

AED 34 Per Person

Crab ravioli with crab sauce

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### SEA BASS

AED 38 Per Person

Sea bass carpaccio with chilli, oregano and olive oil

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### SCALLOPS

AED 76 Per Person

Yuzu-marinated scallops with kumquats and beef bacon

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### CHEF YANNIS GREEK SALAD

AED 42 Per Person

Beefsteak tomato, banana pepper, olive, shallot, caper leaves, feta cheese, oregano,  
Drizzled with extra virgin olive oil

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### BABY SPINACH

AED 30 Per Person

Figs, "goat" cheese, walnuts, honey- mustard dressing

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### ASPARAGUS

AED 50 Per Person

Asparagus with parmesan snow, olive biscuit and hazelnuts

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### GRILLED OCTOPUS

AED 72 Per Person

Potato aioli, sujuk sticks, celery tempura and avocado

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# CONRAD®

DUBAI

## **SALMON**

AED 68 Per Person

Salmon mi-cuit with beetroots

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## **BRESAOLA**

AED 46 Per Person

Bresaola and parmesan

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## **MUSHROOM ORZO**

AED 26 Per Person

Mushroom orzo with soy sauce jelly, king oyster mushrooms and parsley

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## **INK RISOTTO**

AED 62 Per Person

Ink risotto, BBQ shrimp, crustacean oil

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## **SCALLOPS AND BRESAOLA**

AED 66 Per Person

Scallops with Bresaola della Valtellini P.G.I and parsley foam

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## **TOMATO AND MOZZARELLA**

AED 58 Per Person

Tomato and mozzarella salad with basil pesto and spiced gazpacho

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## **BURRATA**

AED 54 Per Person

Burrata and tamarillo

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## **CHICKEN**

AED 22 Per Person

Chicken, parmesan, celery, endives, white asparagus

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(V) Vegetarian (N) Contains Nuts (S) Seafood (Ve) Vegan (D) Dairy

## MAIN COURSE

### ROASTED GROUPER

AED 130 Per Person

Lobster spinach béchamel, lobster meat,  
Sherry glaze and foam

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### SURF AND TURF

AED 65 Per Person

Black cod, potato purée,  
Braised beef cheeks and jus

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### BEEF TENDERLOIN

AED 90 Per Person

With vegetable purées

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### ROAST CHICKEN BREAST

AED 55 Per Person

Potato purée and pine nuts

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### HOMEMADE BEEF PANCETTA AND SCALLOP

AED 50 Per Person

Celery root purée, rosemary jus

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### PAN-FRIED RED SNAPPER

AED 70 Per Person

Pan fried red snapper with courgette tagliatelle with scallops and purple basil pesto

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### RISOTTO MILANESE

AED 45 Per Person

With wild mushrooms

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### DRY AGED BEEF

AED 110 Per Person

Dry aged beef with Jerusalem artichoke gratin

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# CONRAD®

DUBAI

## **CONFIT LAMB SHOULDER**

AED 120 Per Person

Parmesan risotto and pan juices

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## **ROASTED TOFU WITH TAMAR**

AED 40 Per Person

Eggplant flower and tomato emulsion

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## **DUCK BREAST WITH CHICORY**

AED 60 Per Person

And potato dauphinoise

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## **GROUPER**

AED 100 Per Person

Cannellini beans, sujuk sausage,

Bouillabaisse sauce

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## **MEDITERRANEAN BRAISED LAMB SHANK**

AED 80 Per Person

Tomato and olives, orzo risotto, mizithra cheese

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## **SCAMPI**

AED 150 Per Person

Scampi, spaghetti, lemon, caviar

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**DESSERT**

**APRICOT & ALMOND (SEASONAL)**

AED 42 Per Person

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**APPLE AND CARAMEL SHOW**

AED 76 Per Person

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**CHOCOLATE FOREST**

AED 64 Per Person

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**CHOCOLATE PALLET**

AED 34 Per Person

Peanuts, popcorn ice cream

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**CHOCOLATE SPHERE**

AED 68 Per Person

Chocolate mousse, seasonal berries top with hot chocolate

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**CITRUS & ALMONDS**

AED 72 Per Person

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**CANNELLONI**

AED 38 Per Person

Coffee crisp cannelloni, chocolate & milk

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**YANNIS SIGNATURE RED VELVET**

AED 52 Per Person

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**COCONUT MERINGUE**

AED 30 Per Person

Mango papaya passion fruit

**PINEAPPLE CHOCOLATE SICHUAN PEPPER TRUFFLE**

AED 58 Per Person

Slow braised caramel pineapple flavoured with Sichuan peppercorns, accompanied by truffle ice cream

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**YOGHURT APRICOT CURRY**

AED 46 Per Person

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**LEMON TORTE**

AED 26 Per Person

Lemon torte, basil sorbet

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**CHERRY & PISTACHIO**

AED 88 Per Person

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**CASSIS KIR ROYALE**

AED 66 Per Person

Cassis sorbet, lemon gel, lemon meringue, non-alcoholic champagne foam

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## INTERNATIONAL BUFFET ONE

AED 200 Per Person

### SALADS

Fresh salad bar and condiments

Cherry tomatoes, cucumbers, olives, carrot, bean sprouts, red radish, lemon-oil vinaigrette and balsamic vinaigrette

Chickpeas, olives, green onion, sun-dried tomatoes and feta cheese

Eggplant potato tomato and egg salad

Horiatiki Greek salad

Village salad, tomato, cucumber, olives and feta cheese (V)

Grilled chicken, radicchio, fennel and walnuts

Traditional Caesar salad with garlic croutons & crisp pancetta

Caprese salad, buffalo mozzarella, tomatoes, baby basil, olive oil

Roasted pumpkin salad with honey yoghurt vinaigrette

### SOUP

Tuscan kale and chicken meatball soup

### FROM OUR BAKERY

Selection of bread rolls

Margarine and butter

### MAIN COURSE

Yoghurt braised lamb neck potato purée almonds

Salmon with rosemary new potatoes and mustard sauce

Roasted chicken drumsticks with olives and capers

Baked orzo, mozzarella, oregano

Butter rice pilaf

Roasted potatoes with paprika and rosemary

Oven baked spicy turnip wedges

Steamed vegetables

### LIVE STATION

BBQ salmon with cucumber and labneh

### DESSERTS

Chocolate and hazelnut pudding, vanilla cream

Chocolate manjari cake

Vanilla-yoghurt panna cotta, fresh berries, Greek honey

New york cheesecake

Fresh seasonal fruits skewers

Ginger and carrot cake with salted butterscotch frosting

Lemon tart with seed biscuit

Tahini and halva brownies

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## INTERNATIONAL BUFFET TWO

AED 300 Per Person

### SALADS

Fresh salad bar and condiments

Cherry tomatoes, cucumbers, olives, carrot, bean sprouts, red radish, lemon-oil vinaigrette and balsamic vinaigrette

Rice stuffed dolma with yoghurt and pine seeds

Split wheat, goat cheese and beetroot salad

Seared Atlantic salmon tataki, lemonade, soy and lime dressing

Ancient Greek style rice salad with cherries

Cauliflower, pomegranate, quinoa salad

Cucumber, plum and Gorgonzola salad

Tomato, burrata, smoked bottarga, toasted buckwheat, marjoram

Chickpeas, olives, green onion, sun dried tomatoes, feta cheese

Heirloom tomato, feta cheese, pistachio pesto, deep fried okra

### SOUP

Lamb and chickpea soup with yoghurt and sumac

### FROM OUR BAKERY

Selection of bread rolls

Margarine and butter

### MAIN COURSE

Greek style BBQ chicken with lemon and pepper rice pilaf

BBQ tenderloin with charred onion and eggplant

Paprika beef meatballs, yoghurt, crisp onions

Turmeric and coconut salmon curry

Parmigiana di melanzane

Seven vegetable tagine

Potato and sun dried tomato gratin

Garden vegetables (Ve)

### LIVE STATION

Lamb Shawarma

### DESSERTS

Gianduja and saffron poached pear

Vanilla bean crème brûlée

Chocolate and dulce de leche tart

Fresh seasonal fruits skewers

Chef's signature carrot cake cheesecake

Strawberry tart

Caramel-cooked cream pear and popcorn crumble

Chocolate and hazelnut pudding, vanilla cream

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**UPGRADE YOURSELF**

**BBQ SALMON WITH CUCUMBER AND LABNEH**

AED 28 Per Person

**BUTCHERS KOFTE KEBABS**

AED 18 Per Person

**PRAWN KEBAB**

AED 26 Per Person

Prawn Shish Kebabs with spicy cracked wheat salad and tomato dressing

**SLOW ROASTED LAMB**

AED 70 Per Person

7 hour slow roasted lamb shoulder, tzatziki, pickled cucumber and heirloom tomato

**CHICKEN SHAWARMA**

AED 16 Per Person

Chicken shawarma skewers with garlic sauce

**PAELLA (VEGETARIAN OPTION AVAILABLE)**

AED 22 Per Person

Paella originated in Valencia, Spain as a one-pan peasant dish made with a little bit of everything that was on hand. Fresh seafood, saffron and paprika are the key ingredients in this traditional Spanish dish.

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**CONRAD'S BBQ BUFFET**

AED 240 Per Person

**SALADS**

Fresh salad bar and condiments

Cherry tomatoes, cucumbers, olives, carrot, bean sprouts, red radish, lemon-oil vinaigrette and balsamic vinaigrette

Aubergine, potato, tomato

Horiatiki

Village salad, tomato, cucumber, olives, feta

Caramelized fig, orange and feta salad (seasonal)

Grilled zucchini, pecorino, currants, sunflower, seeds, lemon

Couscous, grilled, zucchini, citrus, basil

Green olive, walnut and pomegranate salad

Grilled chicken, radicchio, fennel, walnuts

Chickpeas, olives, green onion, sun-dried tomatoes, feta cheese

Traditional Caesar salad with garlic croutons and crisp beef bacon

Creamy Italian coleslaw

Egg and potato salad

**MAINS**

Yoghurt-chilli marinated chicken shish

Coriander and chipotle lamb rump shish

Adana kebab shish

Grilled flank steak, tomato salsa, chili dressing

BQQ prawns

Chicken shawarma skewers with garlic sauce

BBQ salmon with cucumber and labneh

**SIDE DISHES**

Corn on the cob

Oven baked beans with tomato, dill and feta

Roasted Greek potatoes with oregano and lemon

Garden vegetables (Ve)

**DESSERT**

Vanilla yoghurt panna cotta, fresh berries, Greek honey

Chocolate and hazelnut pudding, vanilla cream

Fresh seasonal fruits skewers

Chef's signature carrot cake cheesecake

Deconstructed lemon meringue

Strawberry tart

Caramel-cooked cream pear and popcorn crumble

Tahini and halva brownies

Chocolate and amaretto pudding

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## **UPGRADE YOURSELF**

### **LOUKOUMA STATION**

AED 14 Per Person  
With Greek Honey and Walnuts

### **CARVING STATION**

AED 60 Per Person  
Beef Wellington

### **CHOCOLATE FOUNTAIN**

AED 20 Per Person

The chocolate fountain is an elegant and entertaining centrepiece for any special occasion  
Experience the sight, aroma and mouth-watering taste of delicious cascading chocolate  
Dip your favourite variety of seasonal fruit, honeycomb, marshmallows and more

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## **BRAZILIAN THEME BUFFET** **(Outside Area Catering Only - Max 100 guests)**

AED 200 Per Person

### **PÃO DE QUEIJO**

Brazilian Cheese Bread

### **APPETIZERS**

Served on a Buffet

Brazilian gaucho potato salad  
Salpicão Brazilian chicken salad  
Brazilian vinaigrette salsa  
Salada de Conrad  
Brazilian shrimp salad  
Brazilian style black bean salad  
Brazilian slaw and quinoa salad

### **MAIN COURSE**

Skewered Meats Cooked over Charcoal  
Beef sirloin  
Marinated chicken thigh  
Garlic Marinated Lamb Chops

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**SAUCES**

Chimichurri  
Molho à campanha  
Brazilian tomato salsa

**SIDES**

Served on a buffet  
Feijoada  
Black bean and chicken stew  
Arroz branco  
brazilian white rice  
Brazilian style beans  
moqueca baiana  
Brazilian fish stew

**DESSERTS**

Served on a buffet  
Pudim de leite  
Brazilian flan  
Torta Holandesa  
Chocolate covered cream pie  
Pavê  
Brazilian layered dessert  
Brazilian quindim  
Chocolate and dulce de leche tart  
Mousse de maracujá  
Passion fruit mousse

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## UPGRADE YOURSELF

### CHURROS

AED 22 Per Person

Traditional Spanish donut rolled in cinnamon sugar served with chocolate fondue and dulce de leche sauce

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## INDIAN THEMED BUFFET

AED 260 Per Person

### COLD INDIAN APPETIZERS

Yogurt with cucumber raita (V) (D)  
Akhrot ka raita (yoghurt with walnuts and coriander)  
Barbecued aloo chaat (V)  
Kachumber salad (V)  
Tandoori tofu masala "salad"  
Indian-spiced cauliflower and chickpea salad  
Indian bean salad  
Bombay carrot salad with cashews and raisins

### INDIAN HOT APPETIZERS

Vegetable samosa (V) (D)  
Aloo tikki (V) (D)  
Bhajia

### INDIAN SOUP

Tomato and mint shorba

### INDIAN BAKERY

Plain Naan  
Tandoori roti  
Paratha  
Mixed bread rolls (V) (N) (D)  
Arabic flat bread (V)  
Butter packs (V) (D)

**INDIAN TANDOORI SPECIALTIES**

Chicken tikka (D)  
Sheekh kebab (D)  
Paneer hariyali (D) (V)

**INDIAN CONDIMENTS**

Mint chutney (D) (V)  
Tamarind chutney (D) (V)  
Red coconut chutney (V)  
Papad (V)  
Tomato, onion and cucumber raita (V) (D)  
Lemon pickle (V)  
Green mango pickle (V)  
Sweet mango chutney (V)  
Lemon wedges (V)  
Cucumber slices (V)  
Red onion rings (V)

**INDIAN MAIN COURSES**

Butter chicken (D) (N)  
Bhagats mutton biryani (D)  
Goan fish curry (S)  
Dal tadka (V) (D)  
Jeera aloo (V) (D)  
Basmati rice (V)

**INDIAN DESERTS**

Gulab jamun (D) (N)  
Rasgulla (D)  
Mango crème brûlée (D)  
Rhubarb and pomegranate bhapa doi, pistachio burfi (D)  
Phirni (D) (N)  
Gajar halwa (D)  
Fresh seasonal fruits skewers (GF, DF)

## ARABIC THEME BUFFET

AED 340 Per Person

### ASSORTED HOMEMADE BREAD STATION

Walnuts hazelnuts almonds honey, green olive, black olive, stuffed olives, dates, butter, pastrami, sujuk, tahina  
And molasses sultanas, dry fig dry apricot, selection of bread rolls and Arabic pitta bread

### CHEESE AND MEZZE STATION

#### Cheese Selection

Shanklish cheese, halloumi cheese, akkawi cheese

#### Houmous (V)

Chickpea purée, sesame paste, lime juice

#### Moutabel (V)

Grilled eggplant, sesame paste, lime juice

#### Tabouleh (V)

Chopped parsley, lime juice, olive oil  
Crushed wheat, tomatoes

#### Fattoush (V)

Fresh tomatoes, cucumber, pepper  
Lettuce, fried bread, olive oil, lime juice

#### Babaghanous (V)

Charcoal grilled eggplant, pomegranate molasses, lime juice

#### Spicy mohammara (V)

Bread crumbs, chili paste, walnuts, olive oil

#### Labneh (V)

Zaatar pistachio mint olive

#### Beetroot mutable (V) (N)

Beetroot, tahini Sauce

#### Labneh

with fried chickpeas in garlic butter

#### Red beans pilaki

#### Pickles

Lemon and vegetable pickles

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## SALAD STATION

### Salad bar

Rocket, lollo rosso, iceberg, radicchio, fresh tomatoes, sliced cucumber, grated fresh carrots, pomegranate molasses, olive oil, lemon dressings

### Chickpea and spinach salad

Fresh spinach, garlic, onion, cumin powder, olive oil

### Roasted eggplant (V)

With saffron yogurt

### Potato salad (V)

With peas and Persian spices

### Roasted cauliflower chickpeas dates (V)

Cauliflower florets fried, tahini sauce

### Vine leaves (V)

Stuffed vine leaves with rice, vegetables

### Baked okra salad

With fresh coconut and gingery tomatoes

### Name (D,V,N)

Heirloom tomato, feta cheese, pistachio pesto, deep fried okra

### Seafood salad (S)

Fennel and lime

### Pasta salad (V,N)

Penne pasta, grilled vegetable, basil pesto

## HOT MEZZE (UNDER THE LAMP)

### Kebbeh (n)

Fried minced lamb, crushed wheat and pine nuts

### Rakakat sambousek (D)

Akkawi cheese stuffed in spring roll

### Spinach fatayer (V)

Spinach, sumac, onion

**SOUP STATION**

Red lentil soup (V)  
Lentil, onion, garlic, cumin

Moroccan harira soup  
Lamb cubes, chickpeas, vermicelli

**LIVE STATIONS**

Shawarma  
Marinated chicken, chili paste, shawarma spices, yogurt, orange juice, lemon juice  
Served in Arabic bread and condiments

Manakish station (V)  
Zattar, labneh, akkiwi cheese, chili paste

Ouzi (N)  
Whole lamb marinated, yogurt, chili paste, oriental spices,  
Served with oriental rice

**LIVE FROM OUR GRILL**

Shish tawouk (D)  
Chicken, garlic, lime juice, yogurt

Lamb kofta  
Minced lamb, onion, garlic, parsley

Shish kabab  
Lamb cube, garlic, onion, lemon juice

**ARABIC SIGNATURE DISHES**

Chicken fatta (N)  
Boiled chicken, chickpeas, roasted Lebanese bread, yogurt,  
Butter, garlic, pine nuts

Stew okra with veal  
Fresh okra, tomato sauce, onion, garlic cooked with veal meat

Chicken potato  
Roasted chicken, potato, tomato sauce, onion, capsicum

Shish barak (N)  
Minced lamb ravioli, yogurt sauce

Vermicelli rice (V)  
Egyptian rice, vermicelli

# CONRAD®

DUBAI

Fried fish with tahini sauce (S)  
Neil perch fillet, lemon juice, garlic, tahini sauce

Eggplant moussaka (V)  
Eggplant, capsicum, tomato sauce

Lamb biriyani (D, N)  
Lamb cubes, onion gravy, cashew nuts, coriander leaves, fried onion

## DESSERTS

Balah al sham (D)  
Fellow pastry, cheese cream

Halawat al jibin (D)  
Milk corn flour, cheese, rosewater

Zound al seet (D)  
Fellow pastry, cheese cream

Basbousa (D)  
Semolina, eggs, butter, almond

Mamoul date (D)  
Date paste, flour, eggs

Aish al sariya (D)  
Toasted bread, caramel, cheese cream

Katayef nuts (N)  
Mini pancake walnut

Katayef cheese (D)  
Mini pancake with cheese

Um Ali (D, N)  
Toasted puff milk rose water

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**NOMADS BY CONRAD**

AED 380 Per Person

**COLD PASS AROUND**

Citrus-cured sea bass on blinis with black caviar and crème fraîche  
Beef tartar with fried capers, white truffle oil and parmesan  
Mini red onion marmalade tarts with blue cheese, pickled walnut and pear  
Blackened sirloin, horseradish cream, shallots jam and baby watercress

**HOT PASS AROUND**

Crab, almond gazpacho, sweet corn custard  
Prawn and lemon arancini  
Mussel teriyaki tini on martini glass  
Mini rolls of braised lamb shanks and rosemary  
With orzo risotto

**APPETIZERS**

Houmous (V)  
Chickpea Purée, Sesame Paste, Lime Juice

Moutabel (V)  
Grilled Eggplant, Sesame Paste, Lime Juice

Tabouleh (V)  
Chopped Parsley, Lime Juice, Olive Oil  
Crushed Wheat, Tomatoes

Fattoush (V)  
Fresh Tomatoes, Cucumber, Pepper  
Lettuce, Fried Bread, Olive Oil, Lime Juice

Babaghanous (V)  
Charcoal Grilled Eggplant, Pomegranate Molasses, Lime Juice

Spicy mohammara (V)  
Bread Crumbs, Chili Paste, Walnuts, Olive Oil

Labneh (V)  
Zaatar pistachio mint olive

Beetroot mutable (V, N)  
Beetroot, Tahini Sauce

Labneh

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DUBAI

With fried chickpeas in garlic butter

Red beans pilaki

Pickles

Lemon and Vegetable Pickles

## LIVE KITCHEN STATIONS

Sushi maki bar

California havana edo roll

Lobster and mango salad

## THE NOMADS

Authentic Nomads Cooking with Real Fire..... And sliced in front of you...

### SHAWARMA

Marinated chicken, chili paste, shawarma spices, yogurt, orange juice, lemon juice  
Served in Arabic bread and condiments

### MANAKISH STATION (V)

Zattar, labneh, akkiwi cheese, chili paste

### OUZI (N)

Whole lamb marinated, yogurt, chili paste, oriental spices,  
Served with oriental rice

### Cheese Gözleme Station

Goan Fish Curry

Beef Sirloin and Chimichurri Sauce

The Original Adana Durum

Salmon, Honey and Herbs

Herb and Garlic Whole Lamb Cut

## SIDES

Roasted Greek potatoes

With mustard and herbs

Roasted vegetables

Rice pilaf

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**DESSERTS**

Gianduja and saffron poached pear

Vanilla bean crème brûlée

Chocolate and dulce de leche tart

Fresh seasonal fruits skewers (GF, DF)

Chef's signature carrot cake cheesecake

Aish al sariya (D)

Toasted bread, caramel, cheese cream

Katayef nuts (N)

Mini pancake walnut

Katayef cheese (D)

Mini pancake

With cheese

Um Ali (D,N)

Live station

Kunnefe over charcoal