



THE MENU



THE MIDDLE EASTERN

STARTERS

Broad bean & spiced labneh Veg G D

Quinoa tabbouleh salad V

Stuffed vine leaf rolls V Veg

Beef shawarma hummus with toasted pine seeds SS N

Baba ghanoush N

Woodfire oven baked bread basket G

MAIN COURSE

Signature madfoon

Chargrilled chicken tawook

Beef kofta kebab G D

Fatteh shish barak

SIDES

Grilled vegetables with sumac & olive oil V Veg

Potato harra V Veg

Mujadara rice & crispy onion V Veg

DESSERTS

Pistachio & date dacquoise D N

V - Vegan Veg - Vegetarian SS - Sesame Seeds

G - Gluten N - Nuts D - Dairy

AED 390 per person

Exclusive of 7% Municipality fee and 5% VAT





THE MIDDLE EASTERN (Vegetarian Version)

STARTERS

Broad bean & spiced labneh topped with crunchy toasted bread **Veg G D**

Green lentil & celery salad with pomegranate dressing

Tabbouleh salad **V**

Stuffed vine leaf roll **V Veg**

Hummus with toasted pine seeds **S N**

Baba ghanoush **N**

Woodfire oven baked bread basket **G**

Assorted pickled vegetables

MAIN COURSE

Artichoke tajine

Crispy cauliflower & eggplant

Potato harra with garlic & coriander **V Veg**

Mujadara rice & crispy onion **V Veg**

Freekeh mushroom risotto

DESSERTS

Homemade mastic ice cream with caramelized pistachio nuts

Mohalabiah pudding infused with rose & orange blossom **D**

Assorted seasonal fruit with infused spiced syrup

V - Vegan **Veg** - Vegetarian **S** - Sesame Seeds **G** - Gluten

N - Nuts **D** - Dairy **F** - Fish **SF** - Shellfish **E** - Egg

AED 390 per person

Exclusive of 7% Municipality fee and 5% VAT





THE SIGNATURE

STARTERS

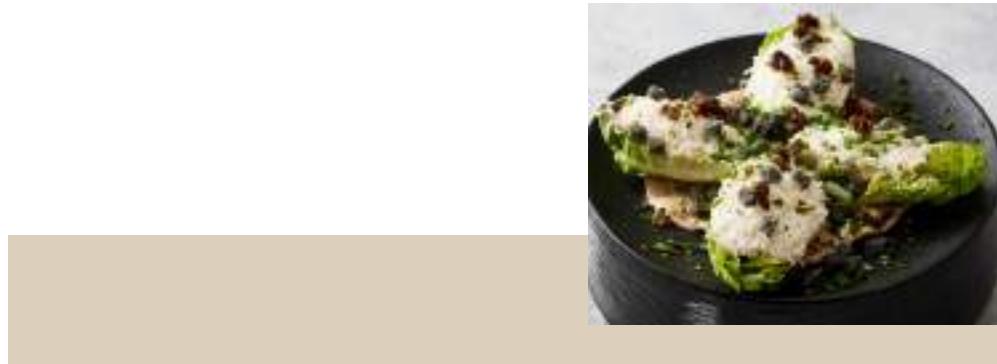
Pumpkin Soup

Pink hummus *N*

Tomato flatbread *Veg D G*

Chicken Caesar salad *D G F*

Local fish salad *F SS*



MAIN COURSE

Black Angus beef tagliata *SS*

Kataifi-crisped Fujairah shrimp *SF G*

Firewood-grilled chicken skewer *D*



SIDES

Orzo pasta cacio e pepe *Veg D G*

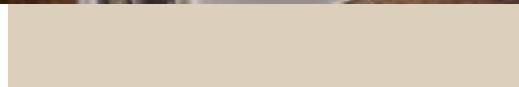
Middle Eastern saffron rice *Veg D*

Herbed crushed potatoes *Veg*



DESSERT

Red berries mille-feuille *D G N*



Veg - Vegetarian D - Dairy G - Gluten N - Nuts SF - Shellfish

AED 450 per person

Exclusive of 7% Municipality fee and 5% VAT



THE SIGNATURE (Vegetarian Version)

STARTERS

- Pumpkin Soup
- Pink hummus *N*
- Tomato flatbread *D G*
- Signature Caesar salad *D G*
- Smoked eggplant caviar

MAIN COURSE

- Firewood-grilled seasonal vegetable skewer
- Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

SIDES

- Orzo pasta cacio e pepe *D G*
- Middle Eastern saffron rice *D*
- Herbed crushed potatoes *D*

DESSERT

- Red berries mille-feuille *D G N*

G - Gluten *D* - Dairy *N* - Nuts

AED 450 per person

Exclusive of 7% Municipality fee and 5% VAT





THE SIGNATURE (Vegan Version)

STARTERS

- Pumpkin Soup
- Pink hummus *N SS*
- Tomato flatbread *G*
- Signature Caesar salad *D G*
- Smoked eggplant caviar *SS G*

MAIN COURSE

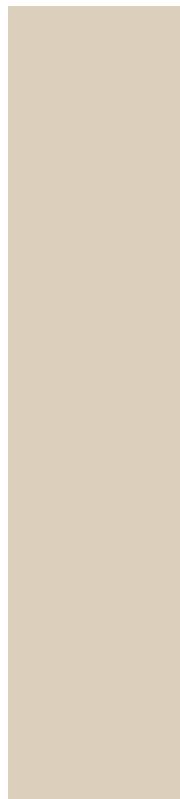
- Firewood-grilled seasonal vegetable
- Moroccan artichoke and spring pea tajine

SIDES

- Orzo cacio e pepe style *G*
- Middle Eastern saffron rice
- Herbed crushed potatoes *D*

DESSERT

- Red berries mille-feuille *G N*



G - Gluten *N* - Nuts *SS* - Sesame Seeds

AED 450 per person

Exclusive of 7% Municipality fee and 5% VAT



THE FRENCH

STARTERS

- Old fashioned potato salad with parsley *V*
- Heirloom tomato & succine lettuce heart salad *V*
- Raw beef tartare
- Raw salmon escabeche carpaccio *F*
- Oyster, vinegar & shallots *F SF*

MAIN COURSE

- Roasted tenderloin beef filet with pepper sauce
- Mandarin infused veal chop
- Rotisserie wild chicken & jus

SIDES

- Vegetable ratatouille *V Veg*
- Grilled asparagus *V Veg*
- Potato puree *Veg D*

DESSERTS

- Chocolate mousse *Veg D E*
- Fine apple tart *Veg G D*

V - Vegan *Veg* - Vegetarian *S* - Sesame Seeds *G* - Gluten
N - Nuts *D* - Dairy *F* - Fish *SF* - Shellfish *E* - Egg

AED 690 per person

Exclusive of 7% Municipality fee and 5% VAT





THE ITALIAN

STARTERS

- Arugula, pea & asparagus salad *V*
- Sucrine lettuce caesar salad *Veg D*
- Heirloom tomato carpaccio & burrata *Veg D*
- Raw sea bass tartare *F*
- Beef carpaccio & balsamic cream *D*

MAIN COURSE

- Grilled bergamot infused seabass *F*
- Veal Osso Bucco & tomato sauce
- Gorgonzola gnocchi *D*

SIDES

- Eggplant caponata *V*
- Roasted baby potatoes *V*
- Risotto *Veg D*

DESSERTS

- Red berry panacotta *D*
- Tiramisu *G D E*

V - Vegan *Veg* - Vegetarian *G* - Gluten

D - Dairy *F* - Fish *E* - Egg

AED 490 per person

Exclusive of 7% Municipality fee and 5% VAT





THE MEDITERRANEAN

STARTERS

- Grilled bell pepper & pesto salad *Veg D N*
- Greek Salad with feta cheese and oregano *Veg D*
- Heirloom beetroot salad & raspberry dressing *V*
- Pumpkin & carrot salad with cumin *Veg D*
- Sea shell scallops & leek *F SF*

MAIN COURSE

- Valencia seafood paella *F SF*
- Infused mandarin grilled salmon *F*
- Wild braised chicken with garlic butter & shallots *D*

SIDES

- Olive oil & coriander crushed potato *V*
- Grilled seasonal vegetables *V*
- Tomato tian tart *V*

DESSERTS

- Chocolate fondant *G D E*
- Pistachio & berry tart *G E*

V - Vegan *Veg* - Vegetarian *G* - Gluten *N* - Nuts
D - Dairy *F* - Fish *SF* - Shellfish *E* - Egg

AED 490 per person
Exclusive of 7% Municipality fee and 5% VAT





THE MEXICAN

STARTERS

- Taco salad *Veg D*
- Grilled corn salad *Veg D*
- Guacamole & chips *V*
- Tacos mole poblano *Veg D*
- Ceviche *F*



MAIN COURSE

- Lamb tablones
- Enchiladas *D*
- Parrillada *F SF*



SIDES

- Elotes *Veg D*
- Platanos *V*
- Beans *Veg D*
- Rice



DESSERTS

- Caramel flan tres leche
- Churros with chocolate, sorbet and ice cream *G D E*



V - Vegan *Veg* - Vegetarian *D* - Dairy
F - Fish *SF* - Shellfish *E* - Egg

AED 490 per person

Exclusive of 7% Municipality fee and 5% VAT



THE ISLANDS

STARTERS

Jamaican jerk chicken skewers

Tahitian ceviche *F*

Creole shrimp gumbo *SF*

Cuban avocado and pineapple salad *SF*

Tahitian tuna poke bowl *F*



MAIN COURSE

Tahitian sea bass rougail *F*

Bounia grilled lobster with garlic butter

Caribbean slow-cooked lamb curry in an aromatic curry sauce *D SF*

SIDES

Cuban yuca con mojo with garlic sauce *D Veg*

Bounia fried sweet plantains *Veg G*

Creole dirty rice *G D*

DESSERTS

Cuban flan *Veg D E*

Bounia passion fruit mousse *D*



V - Vegan *Veg* - Vegetarian *G* - Gluten *D* - Dairy

F - Fish *SF* - Shellfish *E* - Egg

AED 590 per person

Exclusive of 7% Municipality fee and 5% VAT



THE JAPANESE

STARTERS

Cold Starters

Hamachi and jalapeño crudo, yuzu soy *F*

Fusion baby gem cesar salad, jalapeño dressing *E*

Tacos

Spicy tuna tacos *F*

Sushi

Volcano shrimp maki *G S SF E*

Cali salmon, avocado maki *S D F*

MAIN COURSE

Chicken teriyaki *S*

Wagyu beef goma *S*

Tofu & mushroom teriyaki *S F*

SIDES

Spicy lemon lobster *SF D*

Eggplant miso *V S*

Grilled asparagus with soy *V S*

DESSERTS

Matcha cheesecake

Mochi (yuzu, matcha, litchee, mango) *V*

V - Vegan *S* - Sesame Seeds *G* - Gluten *D* - Dairy

F - Fish *SF* - Shellfish *E* - Egg

AED 590 per person

Exclusive of 7% Municipality fee and 5% VAT





THE RUSSIAN

CANAPÉS

Russian egg (30g per pc/3 per pers) *D*
Shrimp cocktail (60g per pc/3 per pers) *D*
Meatball (40g per pc/3 per pers)

STARTERS

Borscht (300g)
Cucumber and radish salad (200g)
Caviar platter (30g caviar) *F*

MAIN COURSE

Beef stroganoff (300g) *D*
Shashlik (200g)
Golubtsy (200g)

SIDES

Mashed potato (150g) *D*
Mushroom fricassee (20g) *D*
Sauerkraut (100g)

DESSERTS

Gold mango pavlova with yuzu coulis & fresh raspberry (150g) *D*
Napoleon Cake *D*

D - Dairy *F* - Fish

AED 590 per person

Exclusive of 7% Municipality fee and 5% VAT





CANAPÉS FROM THE GARDEN

Broad bean & chickpea falafel, tahini sauce V

Green pea tart, mint pea puree, edible flower V

Fresh baby vegetable crudités V

Savory churros with roasted red puree and yellow pepper drop V G

Pita chips with za'atar & hummus dip V

Gazpacho with basil rocket pesto

Tortilla de patatas omelet, caramelized onion, smoky pimentón Veg E

Aged cheddar & conte cheese macaroni croquetas Veg G D

Arancini corn and jalapeño rice balls, salsa verde V G

Provençale onion pissaladière, taggiasca black olive Veg G

Mushrooms on mushroom duxelles with maître D butter Veg D

Panipuri guacamole & pico de gallo tomato salsa V G

Mini tart: onion, mushroom, leek, spinach or tomatoburrata V

V - Vegan Veg - Vegetarian G - Gluten

D - Dairy E - Egg

AED 10 per piece - Minimum 15 guests

Exclusive of 7% Municipality fee and 5% VAT





CANAPÉS FROM THE LAND

Raw beef tartar chipotle sauce served in cones **E**



12 hour roasted beef brisket tacos, homemade barbecue sauce



Charcoal skirt steak, stilton blue cheese & pickled shallots **D**



Chicken fajitas served in mini tacos



Peking duck wonton with radish scallion relish, hoisin sauce **G**



Chicken blanquette "vol au vent" **G**



Beef bourguignon "vol au vent" **G**

Dry aged beef cecina cold cut roll with sweet melon, mint and basil



Mini black angus burger with brioche bun **G**



Shashlik beef ball with sour cream, gherkin glazed with cherry molasses **D**



Steamed chicken pao bun and spiced vegetable **G**

G - Gluten **D** - Dairy **E** - Egg

AED 15 per piece - Minimum 15 guests

Exclusive of 7% Municipality fee and 5% VAT



CANAPÉS FROM THE SEA

Crab with daikon pickles, wasabi and yuzu *F SF*



Tuna tartar with seaweed & guacamole *F*



Grilled scallops, Aioli sauce & corn lemon crumble *G F SF*



Fried crab cake, caper tartare sauce, old fashion mustard *G F SF*



Shrimp roll infused with mandarin and yuzu *F SF*



Smoked salmon with buckwheat blinis *G F*



Mini tuna escabeche tacos with zucchini chips *F*



Fresh baby vegetable crudité, tarama dip *V*



Mini buratta tart with shaved bottarga & white balsamic *Veg G D*



V - Vegan *Veg* - Vegetarian *G* - Gluten

D - Dairy *F* - Fish *SF* - Shellfish

AED 20 per piece - Minimum 15 guests

Exclusive of 7% Municipality fee and 5% VAT



CANAPÉS SOMETHING SWEET

Assorted macaroons (any flavour) *Veg G D E*



Chocolate and caramel tartelettes *Veg G D E*



Raspberry & custard tarts *Veg G D E*

Lemon & yuzu tartelettes *Veg G D E*



Financier cake with orange confit *Veg G D*



Tiramisu cup *Veg G D E*



Chocolate mousse cup & caramelized hazelnut *Veg E*



Citrus creme brûlée *Veg D E*



Vanilla profiteroles *Veg G D E*



Mini assorted French pastries *Veg G D E*



Seasonal fruit tarts *V*



Mini assorted éclairs *Veg G D E*



V - Vegan *Veg* - Vegetarian *G* - Gluten

D - Dairy *E* - Egg

AED 20 per piece - Minimum 15 guests

Exclusive of 7% Municipality fee and 5% VAT

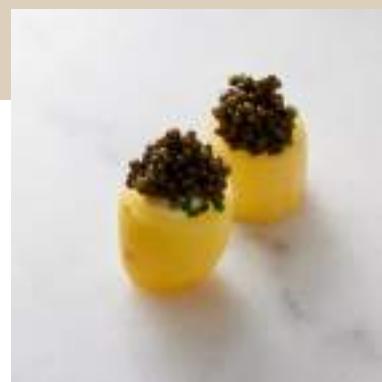


CANAPÉS PRESTIGE

SEA

Triple-cooked chip, Sevruga caviar, sour cream *D F*

Smoked hamachi with avocado, lime and coriander *F*



LAND

Old fashioned beef filet tartare topped with Osetra caviar

Foie gras terrine with apple compote and onion chutney

GARDEN

Mini tart sabich with quail egg, pickled cucumber, heirloom tomato, eggplant

Artichoke two-way panipuri infused with white truffle *G E*

SWEET

Gold rock meringue mango citrus pavlova

Assorted sorbet served in mini cones and topped with caramel almond tuile *D E*

G - Gluten *D* - Dairy *F* - Fish *E* - Egg

AED 25 per piece - Minimum 15 guests

Exclusive of 7% Municipality fee and 5% VAT



CANAPÉS SELECTION

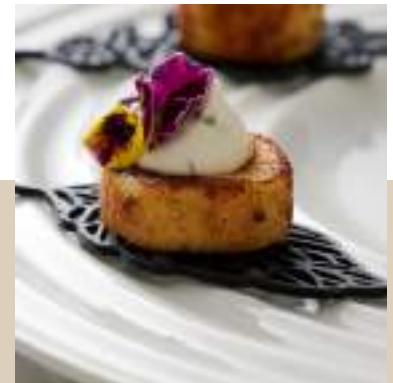
SELECTION OF 3 CANAPÉS

AED 50 per guest



SELECTION OF 5 CANAPÉS

AED 80 per guest



SELECTION OF 8 CANAPÉS

AED 120 per guest



SELECTION OF 12 CANAPÉS

AED 180 per Guest

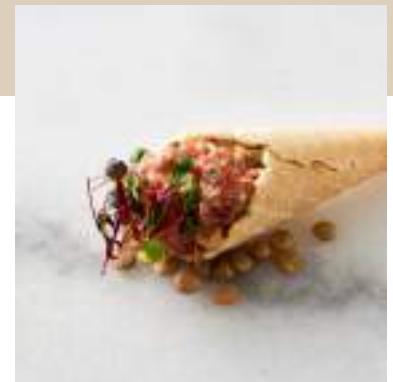
Choose canapés from:

Canapés from the Garden

Canapés from the Land

Canapés from the Sea

Canapés Something Sweet



Minimum 15 guests

Exclusive of 7% Municipality fee and 5% VAT





LAMB IN THE SAND LIVE STATION

"Madfoon Style"

The Arabic name Madfoon "literally means buried" and as the name suggests, the meat is wrapped and buried in an underground hole in the sand, where it is slow-cooked by charcoal.

Watch as our chef prepares our signature lamb cooked in the sand for 7 hours.

Dinner - AED 120 per guest

Small dishes - AED 80 per guest

MIDDLE EASTERN FUSION LIVE STATION

Char-grilled Robata barbecue Middle Eastern fresh beef

Lamb kofta

Chicken tawook

Beef tawook

Dinner - AED 120 per guest

Small dishes - AED 40 per guest

Minimum 30 guests
Exclusive of 7% Municipality fee and 5% VAT





LAMB SPIT ROAST LIVE STATION

Whole spiced lamb woodfire spit roasted for 7 hours

AED 265 per guest



SEAFOOD LIVE STATION

Prawns

Scallops

Omani Lobster

Grilled seabass

Dinner - AED 180 per guest

Small dishes - AED 80 per guest



Minimum 30 guests

Exclusive of 7% Municipality fee and 5% VAT



THE CORNFED YELLOW CHICKEN LIVE STATION

Char-grilled Robata barbecue

Mandarin and rosemary infused yellow cornfed whole chicken

Dinner - AED 90 per guest

Small dishes - AED 30 per guest

THE MEDITERRANEAN MIX BARBECUE LIVE STATION

Beef Provençale skewer infused with rosemary

Chicken skewer infused with mandarine and lemon

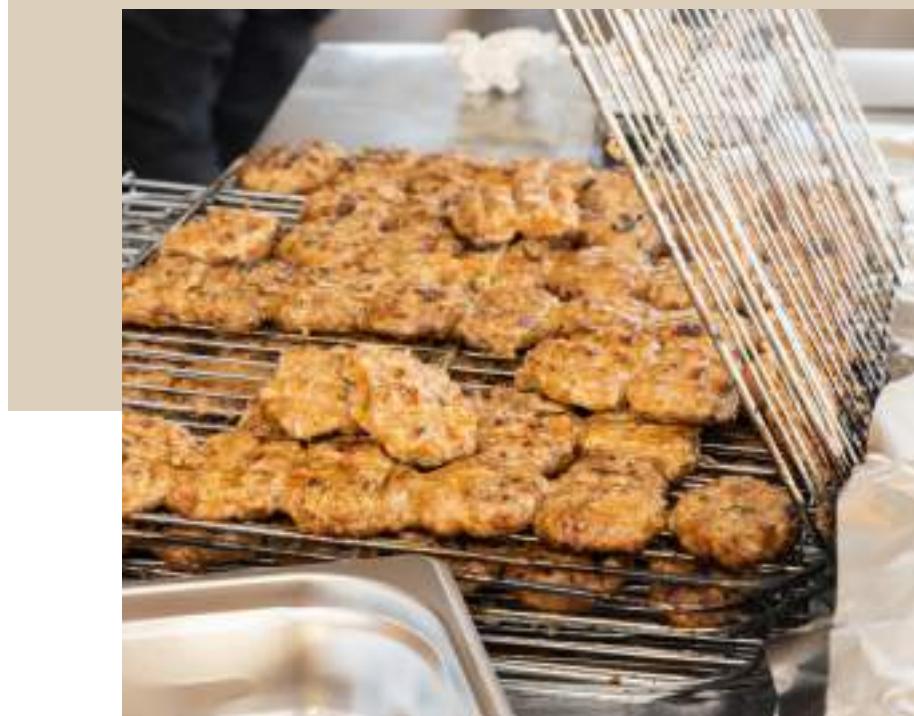
Lamb on the bone infused with herbs of Provence

Merguez sausage

Dinner - AED 140 per guest

Small dishes - AED 50 per guest

Minimum 30 guests
Exclusive of 7% Municipality fee and 5% VAT





THE SIGNATURE WOODFIRED PIZZA LIVE STATION

Margherita Veg G

with San Marzano tomato, mozzarella, basil

Cacio e Pepe Veg G

with pecorino, parmesan, mozzarella, black pepper

Vegano V G

with eggplant caponata, yellow tomato, basil

Porcini Veg G

with wild mushroom, mozzarella

Cheese Pecorino Veg G

with chicory, mozzarella, lemon, gorgonzola

Mr Cetara Veg G F

with yellow tomato, anchovy, oregano

Tiger Prawn G F SF

with tomato, mozzarella, rocket pesto

Riserva G D

with mozzarella, beef ceccina smoked, burrata

Salsiccia G

with yellow tomato, Italian sausage, confit onion

Capricciosa G D

with tomato, mozzarella, turkey ham, mushroom, artichoke, olives

Dinner - AED 90 per guest

Small dishes - AED 30 per guest

(Selection up to 3 toppings)

V - Vegan Veg - Vegetarian S - Sesame Seeds G - Gluten

D - Dairy F - Fish SF - Shellfish

Minimum 30 guests

Exclusive of 7% Municipality fee and 5% VAT





THE RISOTTO LIVE STATION

Pumpkin with shallots, parmesan, canaroli rice,
white truffle oil *Veg D*

Wild mushroom with shallots, parmesan, canaroli rice,
cepes & forest mushrooms *Veg D*

Green Pesto with shallots, parmesan, canaroli rice, basil, rucola,
broccoli flowers & peas *Veg D*

White "Blanc de Blanc" with shallots, parmesan, canaroli rice,
Champagne, cream cheese *Veg D*

Saffron with shallots, parmesan, canaroli rice, saffron broth *Veg D*

Black truffle with shallots, parmesan, canaroli rice, shaved fresh
black truffle & cream cheese *Veg D*

Dinner - AED 90 per flavor per guest

Small dishes - AED 30 per guest

V - Vegan *Veg* - Vegetarian *G* - Gluten

D - Dairy *F* - Fish *E* - Egg

Minimum 30 guests

Exclusive of 7% Municipality fee and 5% VAT





THE ITALIAN PASTA LIVE STATION

Puttanesca Veg G D

with tomato pomodoro sauce, shallots, parmesan, caper & olives

Wild mushroom Veg G D

with shallots, parmesan, peconiro, cepes & wild forest mushrooms

Green pesto Veg G D

with shallots, parmesan, basil & rucola, broccoli flowers & peas

Black truffle Veg G D

with shallots, parmesan, cream sauce, & shaved black truffle

Bottarga G D F

with shallots, parmesan, burrata, garlic, & fish egg bottarga

Dinner - AED 90 per flavor per guest

Small dishes - AED 30 per guest

V - Vegan Veg - Vegetarian G - Gluten

D - Dairy F - Fish E - Egg

Minimum 30 guests

Exclusive of 7% Municipality fee and 5% VAT





CHICKEN SHAWARMA LIVE STATION

AED 60 per guest

FIREWOOD OVEN MANAKEESH LIVE STATION

Middle Eastern flatbread (Zaatar, kashkaval & akawi cheese)

AED 60 per guest

NAAN LIVE STATION

Traditional Indian flatbread (Plain, garlic & cheese) G D

AED 60 per guest

Veg - Vegetarian S - Sesame Seeds G - Gluten D - Dairy

Minimum 30 guests

Exclusive of 7% Municipality fee and 5% VAT





HOMEMADE FALAFEL LIVE STATION

Crispy chickpea & broadbean patty with vibrant spices & tahini sauce Veg S

AED 60 per guest

LUQAIMAT LIVE STATION

Deep-fried dough balls coated in sweet syrup and sesame seeds G S

AED 80 per guest

KUNAFA LIVE STATION

Palestinian dessert combining crispy phyllo dough layered with sweet cheese & drenched in a fragrant sugar syrup D

AED 80 per guest

Veg - Vegetarian S - Sesame Seeds G - Gluten D - Dairy

Minimum 30 guests

Exclusive of 7% Municipality fee and 5% VAT





THE PARTY - SIDE SELECTION

SALADS

Classic caesar with succrine lettuce heart **G**

Roasted vegetables **V**

Asian soba noodles **V G**

Greek vegetables & feta cheese **Veg D**

Fregola, cherry tomato & basil **V Veg**

Raw cauliflower & cranberry with conte cheese **D**

Broad bean & spiced labneh topped with crunchy toasted bread **V G D**

Green lentil & celery salad with pomegranate dressing **V**

Local garden tomato salad with burrata & white balsamic dressing **Veg D**

Asparagus & parmesan with mustard dressing **Veg D**

SIDES

Roasted potatoes **V**

Olive oil crushed potatoes & herbs **V**

Potato gratin **Veg D**

Vegetable ratatouille **V**

Grilled vegetables **V**

Flavoured rice pilaf **V**

V - Vegan **Veg** - Vegetarian **G** - Gluten **D** - Dairy

Pass around:

AED 60 per person – 3 food items

AED 90 per person – 4 food items

AED 110 per person – 5 food items

Buffet style:

AED 120 per person – 3 food items

AED 160 per person – 4 food items

AED 190 per person – 5 food items

Exclusive of 7% Municipality fee and 5% VAT

3 hours service time considered - Minimum 25 guests, Maximum 100 guests





THE PATISSERIE

Crunchy hazelnut praline mousse cake **N D G E**



Fraisier **N D G E**



Exotic fruit cake **N D G E**



Devil's dark chocolate cake **D G E**



Sacher torte **D G E**



Opera **N D G E**



Carrot, pineapple and coconut cake **D G E**



Nara delectable baked cheesecake **N D G E**



Bespoke

(share with us the flavor and design of your dream cake)

N - Nuts D - Dairy G - Gluten E - Egg

Portions	Classic	Bespoke
Up to 10 (1 kg)	450	850
Up to 15 (1.5 kg)	550	1,250
Up to 20 (2 kg)	650	1,750
Above 20	Price upon request	Price upon request

Exclusive of 7% Municipality fee and 5% VAT





THE BISTRO CANAPÉS

Falafel G

A classic wrap filled with crispy falafel, fresh vegetables, and a drizzle of tahini sauce, served in a soft wrap

Grilled vegetables Veg

A medley of grilled vegetables including bell peppers, zucchini, and eggplant, topped with a balsamic glaze and served in a soft wrap

Vegan cashew N GF

A wholesome filled with a creamy cashew spread, avocado, and a mix of micro cress, served in a gluten-free bagel

Smoked salmon D GF

Delicate slices of smoked salmon paired with cream cheese, capers, and red onions, served in a gluten-free bagel

Tomato mozzarella basil GF

Fresh slices of tomato and mozzarella cheese, layered with basil leaves and drizzled with balsamic vinegar, served in focaccia bread

Turkey & cheese D G

Tender slices of turkey breast and cheese, accompanied by lettuce, tomatoes, and mayonnaise, all tucked into a flaky croissant

Pastrami veal G

Juicy veal pastrami with a tangy mustard sauce and pickles, sundried tomato served in a hearty German bread roll

Cheese on cheese D G

A classic sandwich with a generous serving of cheddar cheese, camembert cheese & Comte cheese complemented by crisp lettuce and tomatoes, served on soft white bread

Veg - Vegetarian G - Gluten GF - Gluten-free

D - Dairy N - Nuts

Exclusive of 7% Municipality fee and 5% VAT





THE BISTRO CANAPÉS

Crab corn sandwich **D G SF**

A delightful combination of crab meat and sweet corn, mixed with a light mayonnaise dressing, served on a brioche roll

Roasted beef **G**

Tender slices of roasted beef with horseradish sauce, lettuce, and tomatoes, caramelized onion, conte cheese served in a robust sandwich roll

Chicken tikka sandwich **D G**

Succulent pulled chicken tikka, marinated in aromatic spices, served with fresh lettuce, tomatoes, and a mint yogurt sauce in soft white bread

Egg sandwich **D G E**

A simple yet delicious bite featuring creamy egg salad, seasoned to perfection, nestled in soft white bread

Smoked eggplant sandwich **D G N**

A flavorful bite spread with roasted red pepper and eggplant relish, complemented with fresh greens and feta cheese, served in soft white bread

Tuna sandwich **G F**

A savory tuna salad mixed with escabeche vegetables and mayonnaise, served in soft white bread

The club **G F**

A classic treat with veal bacon, avocado, quail egg, lettuce, tomato, and seasoned with mustard mayo, served on toasted soft white bread

Veg - Vegetarian G - Gluten D - Dairy N - Nuts

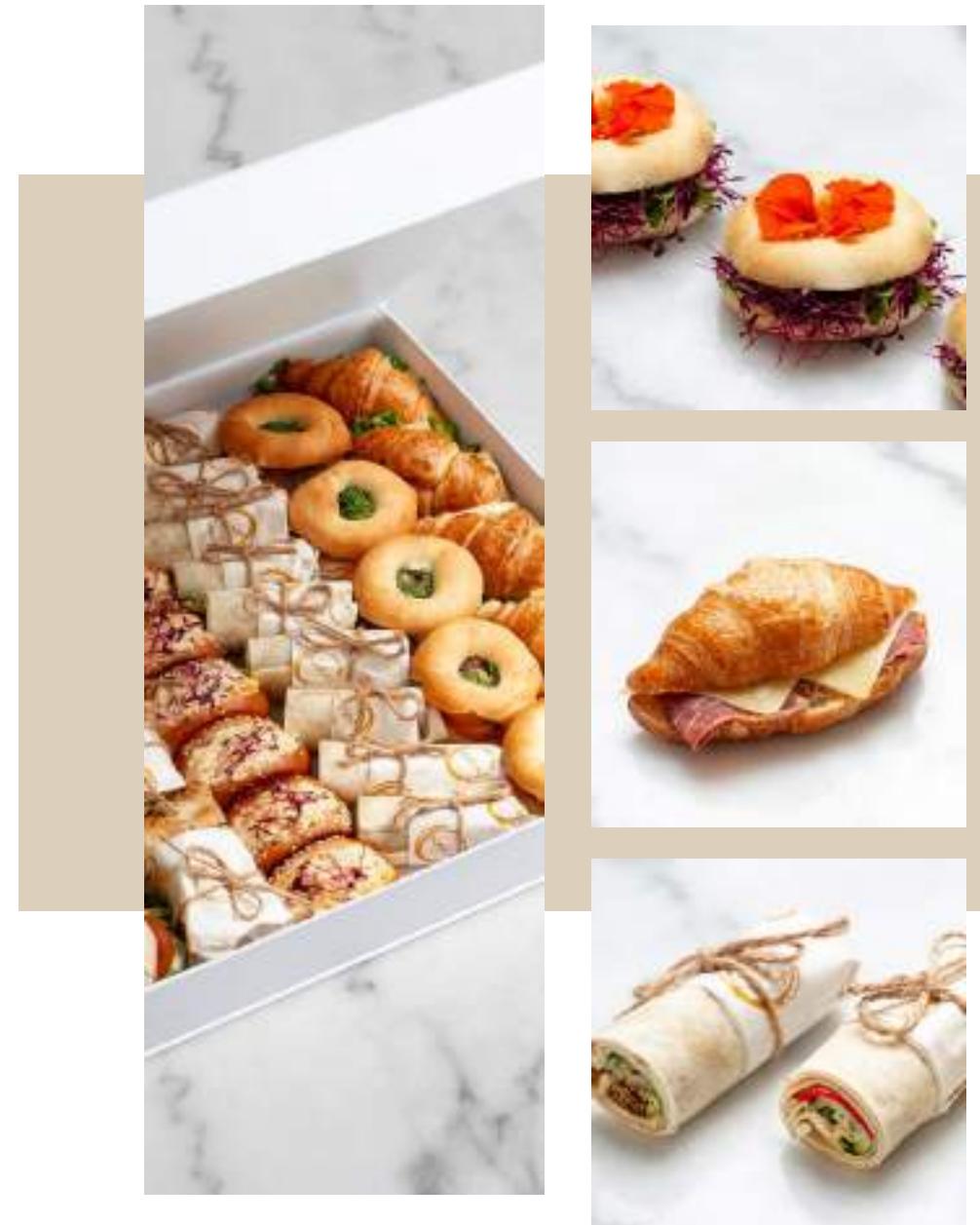
F - Fish SF - Shellfish E - Egg

AED 360 per box (40 pcs)

Minimum order of 10 pcs per canapé

Minimum order of two boxes

Exclusive of 7% Municipality fee and 5% VAT





COOL DRINKS (330 ML)

Ginger saffron lemon ice tea

A refreshing blend of ginger and saffron, complemented by the zesty tang of lemon

Moroccan ice tea ginger & mint

A classic Moroccan tea infused with invigorating ginger and mint for a cool, refreshing taste

Earl grey ice tea

A sophisticated iced tea featuring the distinctive flavor of Earl Grey, perfect for a refined palate

Ice tea hibiscus flower

A robust black tea with a hint of floral hibiscus, offering a balanced and aromatic experience

Black lemonade

A striking twist on traditional lemonade, made with activated charcoal for a unique flavor and detoxifying benefits

AED 10 per can





INFUSED WATER (500 ML)

Lemon & mint

Crisp water infused with fresh lemon slices and mint leaves for a refreshing lift

Cucumber & ginger

A revitalizing combination of cool cucumber and zesty ginger

Lemon & rosemary

Refreshing water with a hint of lemon and the aromatic essence of rosemary

AED 8 per can





FRESH JUICE (250 ML)

Orange juice

Pure, freshly squeezed orange juice, bursting with citrus goodness

Carrot & orange juice

A delightful mix of sweet carrot and tangy orange juice, rich in vitamins and flavor

Green apple juice

Freshly pressed green apple juice, offering a crisp and tart taste

Grapefruit juice

Refreshing and tangy grapefruit juice, perfect for a revitalizing drink

Watermelon juice

Sweet and hydrating watermelon juice, a perfect treat for a hot day

Apple, celery & ginger

A nutritious blend of apple, celery, and ginger for a healthy and refreshing drink

AED 12 per can

