



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

Char-grilled 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

- PumpkinSoup ^{D N}
- Levantine meatball ^{D G}
- Lentil & celery root salad
- Onion tart ^{D G}
- Smoked salmon ^D

MAIN COURSE

- Black Angusbeef tagliatta ^D
- Firewood corn fed chicken capon rotisserie ^D
- Seafood vol-au-vent ^{D G SF}

SIDES

- Velvety mashed potatoes ^D
- Winter roasted root vegetables ^D
- Creamed spinach ^D

DESSERT

- Chocolate fondant ^{D G N}

^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 **D N**

Truffle mushroom croquette **D G**

Lentil & celery root salad

Onion tart **D G**

Olive dip **D**

MAIN COURSE

Moroccan artichoke & spring pea tajine
with lemon-Mandarin essence

Orzo pasta cacio e pepe **D G**

Velvety mashed potatoes

Winter roasted root vegetables **D**

Creamed spinach **D**

DESSERT

Chocolate fondant **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 **N**

Vegan meatballs on a bed of mushroom

Lentil & celery root salad

Tomato tart tatin **G**

Olive dip

MAIN COURSE

Moroccan artichoke & spring pea tajine
with lemon-Mandarin essence

Orzo cacio e pepe style **G**

Crushed potatoes

Winter roasted root vegetables

Creamed spinach

DESSERT

Rose chia pudding

N - Nuts **G** - Gluten

AED 450 per person

Exclusive of 7% Municipality fee and 5% VAT





THE FRENCH

STARTERS

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

MAIN COURSE

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

SIDES

- Vegetable ratatouille ✓ Veg
- Grilled asparagus ✓ 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 RUSSIAN

CANAPÉS

(Optional - AED 20)

- Mini Piroshki *G D* (35g per piece)
- Mini Russian Egg *D E* (30g per piece)
- Smoked Salmon Blini *F G D E* (20g per piece)
- Beef Meatball *G E* (40g per piece)

STARTERS

- Borscht *D* (100g)
- Cucumber & Radish Salad *D* (100g)
- Olivier Salad *D E* (100g)
- Vinaigrette Salad (100g)
- Blini with Minced Beef *G D E* (100g)
- Blini with Smoked Salmon *F G D E* (100g)
- Cheese Platter *D N*
- Cold Cuts Platter
- Fresh & Smoked Fish Platter *F*
- Caviar Platter *F G D E* (30g caviar - Supplement + AED 280)

Complementarities

- Russian Bread & Butter Platter *G D*
- Fresh & Pickled Vegetables Platter

MAIN COURSES

- Beef Stroganoff *D* (200g)
- Beef Shashlik (250g)
- Chargrilled Chicken Shashlik (250g)
- Golubtsy - Stuffed Cabbage Rolls (200g)
- Pelmeni *G D E* (200g)
- Beef Plov (250g)

SIDES

- Mashed Potatoes *D* (150g)
- Pan-Fried Potatoes with Onion & Dill (150g)
- Mushroom Fricassee *D* (100g)
- Sauerkraut (150g)
- Buckwheat Kasha with Mushroom Duxelle *D* (150g)

DESSERTS

- Napoleon Vanilla Millefeuille *G D E* (150g)
- Medovik *G D E* (150g)
- Syrniki with Varenje *G D E* (150g)

Optional add-on alongside plated desserts - AED 45 per person

Seasonal Fresh Fruit Platter

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

AED 490 per person (3 Starters · 3 Mains · 3 Sides · 1 Plated Dessert)

AED 690 per person (4 Starters · 4 Mains · 4 Sides · 1 Plated Dessert)

AED 890 per person (5 Starters · 5 Mains · 5 Sides · 1 Plated Dessert)

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 crudité V

Savory churros with roasted red puree and yellow pepper drop VG

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 crudités, 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) *VegGD E*

Red berry hibiscus infused pana cotta *Veg D*

Chocolate and caramel tartelettes *VegGD E*

Raspberry & custard tarts *VegGDE*

Lemon & yuzu tartelettes *VegGDE*

Financier cake with orange confit *Veg G D*

Tiramisu cup *VegGDE*

Chocolate mousse cup & caramelized hazelnut *Veg E*

Citrus creme brûlée *Veg D E*

Vanilla profiteroles *VegGDE*

Mini assorted French pastries *VegGDE*

Seasonal fruit tarts *V*

Mini assorted éclairs *VegGDE*

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 ^{DE}

^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 meansburied”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





THE SIGNATURE WOODFIRED PIZZA LIVE STATION

Margherita *Veg G*

with SanMarzanotomato,mozzarella, basil

Cacio e Pepe *Veg G*

with pecorino,parmesan,mozzarella,black pepper

Vegano *V G*

with eggplantcaponata,yellowtomato, basil

Cheese Pecorino *Veg G*

with chicory,mozzarella,lemon,gorgonzola

Mr Potato *Veg G F*

with yellow tomato, anchovy, oregano

with wild mushroom,mozzarella

withtomato,mozzarella,rocket pesto

Riserva *G D*

with mozzarella,beefceccinas smoked, burrata

Salsiccia *G*

with yellowtomato,Italiansausage, confit onion

Capricciosa *G D*

with tomato, mozzarella,turkeyham,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





LUQAIMAT LIVE STATION

Deep-fried dough balls coated in sweet syrup and sesame seeds ^{GS}

AED 80 per guest

KUNAFI 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 sucrinelettuce 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 **VG 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 *NDGE*

Fraisier *NDGE*

Exotic fruit cake *NDGE*

Devil's dark chocolate cake *DGE*

Sacher torte *DGE*

Opera *NDGE*

Carrot, pineapple and coconut cake *DGE*

Nara delectable baked cheesecake *NDGE*

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 ^{D 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 crabmeat and sweetcorn, 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, and 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

