

Radisson BLU
DUBAI MEDIA CITY

CRAFTING LEGACY, SERVING EXCELLENCE

DELIVERING UNFORGETTABLE DINING EXPERIENCES FOR ICONIC VENUES



**EVENT AND
CATERING**
SERVICES Radisson BLU DUBAI MEDIA CITY

Presented by Radisson Blu Hotel, Dubai Media City

Your Culinary Partner for World-Class Events

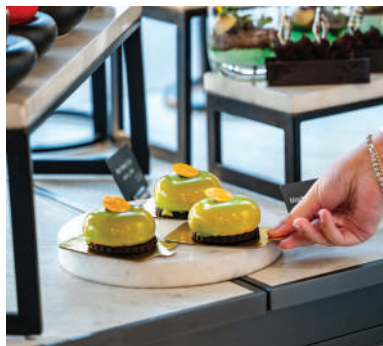
OUR EXECUTIVE CHEF AND HIS TEAM HAVE CURATED A SELECTION OF MENUS

CRAFTED WITH THE FINEST LOCAL & INTERNATIONAL INGREDIENTS FOR YOUR ENJOYMENT

We cater for all occasions, from intimate gatherings of 4 guests to grand events of up to 4000 guests, ensuring a seamless and memorable dining experience.

We also offer a bespoke dining experience. Our Executive Chef and his team are delighted to create a menu tailored to your preferences.










If you have any allergies or dietary requirements and wish to know more about our ingredients, please speak with a member of our team.






BREAKFAST MENUS

MENU 1



FROM THE BAKERY

Zaatar Croissant  
 Pain Au Chocolate  
 Chocolate marble cake, Carrot cake, Cherry cake  
 White chocolate & Cranberry cookie  
 Vegan banana bread 

FROM THE DELI

Chicken mortadella
 Beef salami
 Shanklish cheese, Cheddar cheese 
 Hummus  
 Garden salad, tomato, cucumber, peppers

FROM THE HOT BUFFET

Chicken sausage
 Turkey bacon
 Hash browns
 Shakshuka  

FEELING HEALTHY

Greek Yoghurt With Honey & Banana
 Exotic Fruit Salad, Dates

BEVERAGES

Selection of seasonal Fresh Juices, Tea, Coffee and Hibiscus water



AED 90 per person

MENU 2


FROM THE BAKERY

Croissants - Red velvet, Cheese  
 Pain au raisin  
 Mini strawberry Danish  
 Matcha marble cake  
 Double choc chip  
 Blueberry muffin  





FROM THE DELI

Roast beef
 Smoked turkey
 Brie 
 Marinated labneh balls 

FROM THE HOT BUFFET

Chicken sausage
 Beef bacon
 American style scrambled eggs 
 Herb roast potato wedges
 Pav bhaji

FEELING HEALTHY

Blueberry & banana smoothie with various toppings  
 Greek yoghurt with red berries & granola  
 Freshly Sliced Seasonal Fruits













BEVERAGES

Selection of seasonal Fresh Juices, Tea, Coffee and Hibiscus water

AED 115 per person

MENU 3




FROM THE BAKERY

Red velvet croissant  
 Manakeesh  
 Blueberry Danish  
 Lemon Muffin  
 Arabic bread, Sourdough baguette  
 White chocolate & cranberry cookie, Double choc chip  
 Pound cake, Chocolate marble cake, Carrot cake   








FROM THE DELI

Hummus  
 Cheese - Brie, Cheddar, Shanklish, Cottage cheese 
 Beef salami
 Smoked Salmon 
 Chicken bologna
 Beef chorizo
 Turkey ham
 Garden salad
 Olive oil & balsamic vinegar 

FROM THE HOT BUFFET

Beef sausage
 Turkey bacon
 Boiled eggs 
 Rosemary baked mushrooms
 Hash browns
 Balila  

FEELING HEALTHY

Strawberry yoghurt  
 Overnight oats with coconut & pineapple  
 Greek yoghurt pots with pistachio, honey & granola   
 Freshly Sliced Seasonal Fruits

BEVERAGES

Selection of seasonal Fresh Juices, Tea, Coffee and Hibiscus water

AED 125 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulfites



Molluscs




















Lupin

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have

Prices are inclusive of all taxes, service charge and municipality fees

























MORNING BREAK

MENU 1

Crushed Avocado on toasted sourdough  
 Smoked Turkey and cheddar cheese baguette   
 Red velvet croissant   
 Mini berry lattice   
 English pound cake   
 Chocolate chip cookies   
 Fresh fruit platter
 Fruit yoghurt
 Selection of tea and herbal infusions
 Freshly brewed coffee
 Fruit juice and Soft drinks














AED 90 per person

MENU 2

Cheese & tomato puff  
 Turkey ham & cheese croissant   
 Matcha croissant   
 Zatar croissant   
 Pain Au raisin   
 Chocolate muffin   
 Orange pound cake   
 Exotic fruit salad
 Oat & raisin cookies    
 Selection of tea and herbal infusions
 Freshly brewed coffee
 Fruit juice and Soft drinks

AED 99 per person

MENU 3 HEALTH IS WEALTH

Vegetable Crudités with yoghurt dip 
 Oat & tahini pancakes with pomegranate & labneh  
 Beetroot hummus with pita  
 Smoked salmon & avocado on rye  
 Greek yoghurt with banana, honey & pistachio   
 Granola bars   
 Muesli   
 Caribbean kiss smoothie 
 Acai kick smoothie 
 Pink dragon smoothie 
 Selection of tea and herbal infusions
 Freshly brewed coffee
 Fruit juice and Soft drinks

AED 110 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



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Sulfites



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Carrot Cake
كعكة الجزر

Mango Mousse Cake
كعكة الموز

Double Layer Panna Cotta
دبلر كوتيدو

Strawberry Clouds
كعكة الفراولة

Chocolate Cake
كعكة الشوكولاتة

Vanilla Mousse
كعكة الفانيليا

Blueberry Pasty
كعكة التوت الأزرق

Citrus Lemon Namakake
كعكة الليمون بالملح

Mango Mousse Cake
كعكة الموز

Double Layer Panna Cotta
دبلر كوتيدو

Strawberry Clouds
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Blueberry Pasty
كعكة التوت الأزرق

Citrus Lemon Namakake
كعكة الليمون بالملح



BUFFET MENUS

MENU 1


SALAD BAR

Traditional hummus (V) 
 Caesar salad  
 Greek Salad (V) 
 Russian Salad 
 Baba ganoush 
 Selection of baked breads with butter, olive oil & balsamic  

SOUP

Butternut squash & ginger with baked artisan breads  

FROM THE HOT COUNTER

Grilled chicken with Café de Paris butter 
 Beef casserole with root vegetables 
 Baked cream dory with olive & tomato sauce finished with parsley 
 Fusilli pasta with red pesto (V)  
 Potato wedges (V)
 Medley of seasonal vegetables 

SWEET TREATS

Honey cake  
 Pot au chocolate  
 Mango & passion fruit tart  
 Seasonal Fruit salad













BEVERAGES

Selection of tea and herbal infusions,
 Freshly brewed coffee
 Fruit juice and soft drinks



AED 150 per person

MENU 2




SALAD BAR

Tuna nicoise  
 Flaked salmon, cauliflower & potato salad   
 Smoked chicken, avocado & blue cheese salad 
 Thai beef noodle salad  
 Goats cheese, elderflower, spinach beetroot & orange salad (V) 
 Moutable, crispy pita (V) 
 Selection of baked breads with butter, olive oil & balsamic  









SOUP

Cream of mushroom & tarragon soup with baked artisan breads  









LIVE PASTA STATION

Choose from Linguini or Farfalle 
 Sauces - Pesto Alfredo or Pomodoro  

FROM THE HOT COUNTER

Braised lamb navarin
 Herb roast chicken, thyme gravy 
 Fillet of sea bass with spinach & lemon butter  
 Vegetable pie (V)   
 Baked potato with cheese (V) 
 Medley of seasonal vegetables 

SWEET TREATS

Lemon tartlets  
 Chocolate eclair  
 Strawberry cheesecake  
 Red Velvet cake  
 Fresh fruit salad










BEVERAGES

Selection of tea and herbal infusions
 Freshly brewed coffee
 Fruit juice and soft drinks



AED 175 per person

MENU 3




SALAD BAR

Dakos Salad (V)  
 Tabbouleh (V)  
 Chicken Caesar salad  
 Prawn & penne pasta salad with Thousand Island dressing   
 Couscous with Mediterranean vegetables & pesto (V)   
 Hummus, crispy pita (V)  
 Selection of baked breads with butter, olive oil & balsamic  







SOUP

Lentil & coriander with baked artisan breads  

TACO BAR

Chilli con carne 
 Five bean chilli (V) 
 Tacos, guacamole, salsa, sour cream, grated cheddar cheese 

FROM THE HOT COUNTER

Braised beef en daube, wild mushrooms & baby onions
 Lemon & herb grilled chicken with roasted cherry tomato
 Salmon fillet with pink grapefruit beurre blanc  
 Stir-fry vegetable noodles with honey & soy (V)  
 Creamy mash potato (V) 
 Medley of seasonal vegetables 

THE WHEELBARROW

Show-stopping classic Venetian Tiramisu served in a giant wheelbarrow   

SWEET TREATS

Chocolate cake  
 Mango panacotta 
 Vanilla cheesecake  
 Fruit tartlets  
 Fresh fruit salad

THE ICE CREAM BAR

Selection of artisan ice cream with choice of delicious toppings

BEVERAGES

Selection of tea and herbal infusions
 Freshly brewed coffee
 Fruit juice and soft drinks

AED 200 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulphites



Molluscs












Lupin

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THE GLOBETROTTER BUFFET MENU









THE GATEWAY

Braised wagyu beef brisket, squash puree, parsnip crisps 
Harissa chicken, curry ketchup, potato bun   
Dibba bay oyster with mignonette 
Miso glazed North Atlantic salmon skewer, yuzu butter sauce   
Papa pomodoro with whipped buratta (V) 



BAKED & AGED

Olive baguette, Sea salt focaccia, Sun bushed tomato focaccia, Sourdough baguette,
Seeded sourdough, Pan campailou, Mini ficelles 
French Brie, Comte, Smoked Austrian, Cambozola, Taleggio, Cornish yarg, English cheddar 

TOSSED & SAUCED

Smoked chicken, avocado & red onion salad with honey & mustard dressing  
Asian slaw with king prawns, ddamame & black sesame (V)   
Kale caesar salad, anchovies, croutons, grana padano shavings, caesar dressing   

A TASTE OF THE LEVANT




Grilled Mediterranean vegetables
Beetroot moutable with crispy pita  
Stuffed vine leaves

LIVE & DELICIOUS







ARABIAN FIRE

Chicken shawarma with traditional condiments   


THE CARVERY: GRAVY & GLORY

Roast sirloin of Australian beef, Yorkshire pudding, glazed root vegetables,
horseradish sauce, rich pan gravy   














THE VOYAGE

Fillet of cod with a pea & parmesan crust, sea vegetables & beurre blanc   
Pan fried rump of New Zealand lamb, rosemary & redcurrant jus
Spinach & ricotta ravioli, sage butter sauce (V)   
Lemon & herb polenta topped with wild mushroom & sun dried tomatoes (V) 
Duck fat roasted potatoes

THE WHEELBARROW

Show-stopping classic Venetian Tiramisu served in a giant wheelbarrow   

SWEET FINALES

Raspberry pistachio opera    
Banana and dulce de leche gateaux   
Gianduja & passion fruit cremeux   
Lemon meringue pie   
An array of sliced exotic fruits

BUBBLICIOUS VIRGIN VIBES

Cranberry Breeze
Strawberry Fizz
Green Apple Cooler
Virgin Mojito

FIZZY

Selection of seasonal fresh fruit juices
Herbal Infused water
Water Sparkling/Still

BREW

Tea (English Tea, Green Tea, Earl Grey, Peppermint)
Coffee (Cappuccino, Café latte, Espresso, Americano)
Hot Chocolate

AED 275 per person


Gluten


Eggs


Crustaceans


Fish


Peanuts


Soya


Dairy


Nuts


Celery


Mustard


Sesame


Sulphites


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BOARDROOM BITES




(ENERGIZING LUNCH WITHOUT LEAVING THE MEETING ROOM)

MENU 1



SALADS

- Quinoa salad with beef chorizo, soya bean & lemon & cilantro dressing 
- Four cabbage & golden sultana slaw with scented lemon oil (V) 
- Potato salad with flaked salmon, chives and sour cream 
- Hummus with crispy pita bread (V) 

HOT BITES

- Maple syrup & mustard glazed merguez sausages 
- Spiced seafood money bags with sweet chili sauce 
- Falafel with tahini (V) 

SELECTION OF WRAPS

- Roasted chicken caesar 
- Roasted Mediterranean vegetables with guacamole (V) 

DESSERTS

- Mini lemon meringue tart 
- Tiramisu 
- Chocolate profiteroles 
- Fruit Skewers





BEVERAGES

- Selection of tea and herbal infusions,
- Freshly brewed coffee
- Fruit juice and soft drinks




AED 125 per person

MENU 2



SALADS

- Sweet potato, butternut squash and soya bean salad (V) 
- Tuna nicoise salad 
- Mediterranean couscous salad (V) 
- Beetroot moutable with pita (V) 




HOT BITES

- Chicken tenders with chipotle mayo 
- Spicy vegetarian spring rolls (V) 
- Vegetable gyoza with sweet chilli & soy sauce (V) 

SELECTION OF WRAPS

- Flaked salmon with horseradish crème fraiche 
- Falafel with hummus & garlic sauce (V) 

DESSERTS

- Dark Chocolate Tart 
- Oreo cheesecake 
- Mango Delice 
- Fruit platter




BEVERAGES

- Selection of tea and herbal infusions,
- Freshly brewed coffee
- Fruit juice and soft drinks




AED 150 per person

MENU 3




SALADS

- North Atlantic prawn & pasta salad 
- Pear, apple & fig salad with chicory & citrus dressing (V) 
- Baby spinach and goat cheese salad with candied walnuts & aged balsamic dressing (V) 
- Selection of charcuterie with grana padano 
- Cold meat platter with cornichons





HOT BITES

- Cheese & chilli poppers (V) 
- Vegetable samosas with mint yoghurt (V) 
- Lamb Kofta with tzatziki 
- Lemon & tarragon seafood skewers 

SELECTION OF WRAPS

- Roast coronation chicken 
- Baba ganoush with grilled peppers (V) 
- Mature cheddar and branstion pickle (V) 

DESSERTS

- Strawberry cheesecake 
- White chocolate eclairs 
- Passion fruit panacotta 
- Chilled coconut rice pudding 
- Strawberry skewers with local honey

SELECTION OF ARTISAN ICE CREAM TUBS

BEVERAGES

- Selection of tea and herbal infusions,
- Freshly brewed coffee
- Fruit juice and soft drinks

AED 175 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulfites



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AFTERNOON BREAK

MENU 1

SOMETHING SAVOURY

Smoked salmon & chive cream cheese kraftcorn bread  
Roasted beef, caramelized onion & rocket baguette  
French brie & grilled vegetable panini (V)  
Meat kibbeh with tahini sauce   

SOMETHING SWEET

Chocolate brownie  
Green tea & raspberry mousse cake   
Honey cake   
Seasonal fruit platter












BEVERAGES

Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks









AED 95 per person

MENU 2

SOMETHING SAVOURY

Mexican chicken, guacamole, sour cream, cheddar cheese wrap  
Tuna tataki, avocado, crostini    
Creamy labneh, mint, vegetable wrap (V)  
Wild mushroom tartlet (V)   

SOMETHING SWEET

Mini strawberry tart   
Apple pound cake   
Chocolate & raspberry parfait  
Seasonal fruit platter















BEVERAGES

Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks

AED 115 per person

MENU 3




















ANGELS & SINNERS

Piadinna with grilled artichokes, stracciatella & tomato salsa  
Superfood salad, stem broccoli, quinoa, cucumber, avocado, pomegranate, tahini & bell pepper dressing 
Baked yoghurt with red berry compote 
Deep fried mozzarella & pesto sandwich (V)   
White and dark chocolate brownies   
Millionaires' shortbread   
Dark chocolate & salted caramel tarts   
Exotic fruit skewers with local honey

AED 125 per person

MENU 4

CHOCOLATE LOVERS

Dark chocolate tarts   
Homemade Dubai Chocolate    
White choc chip cookies   
Chocolate milkshakes 
Belgian waffles with nutella & crème chantilly    
Chocolate flavored beef chilli quesadillas with sour cream   
Seasonal fruits with chocolate & caramel sauce 

AED 110 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulfites



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DDR MENUS

MENU I

SERVED THROUGHOUT THE DAY:


Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks

MORNING BREAK





Red berry muffins 
Selection of Danish pastries 
Bircher muesli, blueberries, apple 
Avocado, cucumber, spinach and goji berry smoothies 
Pancakes with streaky turkey bacon & maple syrup 

BUFFET LUNCH






SOUP

Butternut squash & ginger with baked artisan breads 




SOMETHING COLD

Mixed leaf salad (V)
Roquette & grana padano (V) 
Oriental noodle salad, bok choy (V) 
Feta salad, cucumber, tomato, olives, mint (V) 
Moutable with pita (V) 





SOMETHING HOT

Beef bourguignon 
Pan fried salmon, sauce vierge 
Wild mushroom risotto, truffle oil (V) 
Green beans, peas, shallots, burnt butter (V) 
Creamed potatoes 

DESSERT

Apple crumble verrine 
Chocolate brownies 
Lemon tarts 
Seasonal fruit platter

AFTERNOON BREAK

Croque monsieur bites 
Scones with cream and strawberry preserve 
Mini choux buns 
Selection of cookies 

AED 220 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



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DDR MENUS

MENU 2

SERVED THROUGHOUT THE DAY:

Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks

MORNING BREAK

Chocolate and hazelnut muffins 🌾🥚🐟
Selection of Danish pastries 🌾🥚🥞
Oat flapjacks 🌾🥞
Beef chorizo, cheddar & spinach croissant 🌾🥚🥞
Cheddar, omelet & spinach croissant (V) 🌾🥚🥞
Selection of dried fruit & mixed nuts & seeds pots 🍌🐟
Red berry smoothie with various toppings 🐟

BUFFET LUNCH

SOUP

Cream of mushroom & tarragon soup with baked artisan breads 🌾🥞

SOMETHING COLD

Mixed leaf salad (V)
Roquette & grana padano (V) 🥞
Roast pepper salad, balsamic vinegar, pine nuts, roquette, parmesan 🥞🐟
Prawn and pasta salad, cherry tomato, olives, artichoke, basil pesto 🌾🐟🥞
Charcuterie board with cornichons
Beetroot hummus with pita (V) 🍌🥞

SOMETHING HOT

Honey and mustard glazed chicken breast with tarragon sauce 🥞
Beef Stroganoff 🥞
Pan seared sea bream, prawn & caper butter 🐟🥞
Vegetable hot pot (V) 🥞
Stir fried broccoli, garlic (V) 🥞
Roasted new potatoes, rosemary (V) 🥞

DESSERT

Chia seed and almond pudding 🐟
Strawberry fool 🥞
Coconut panna cotta 🥞
Chocolate cheesecake 🌾🥚🥞
Seasonal fruit platter

AFTERNOON BREAK

Grissini with artichoke & mushroom dip (V) 🌾🥞
Orange cake 🌾🥚🥞
Blueberry financiers 🌾🥚🥞
Assorted Macaroons 🐟🌾🥚
Selection of cookies 🐟🌾🥚🥞

AED 250 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulfites



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DDR MENUS

MENU 3

SERVED THROUGHOUT THE DAY:

Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks

MORNING BREAK

Vegan banana cake 🌱
Ginger snap cookies 🌱🥚🥛
Selection of Danish pastries 🌱🥚🥛
Apple pound cake 🌱🥚🥛
Selection of dried fruit & mixed nuts & seeds pots 🥥🥜
Yoghurt pots with granola & berry compote 🌱🥛
Banana & mango smoothie with various toppings 🥛
English muffins topped with various toppings & baked in the oven (V) 🌱🥚🥛

BUFFET LUNCH

SOMETHING COLD

Mixed leaf salad(V)
Roquette & grana padano (V) 🥛
Endive and blue cheese salad, turkey bacon, tomato, chive, honey and lemon dressing 🥛
Fattoush salad, mint, sumac (V) 🌱
Pearl couscous salad, peppers, cumin, coriander (V) 🌱
Charcuterie board with cornichons
Beetroot hummus with pita (V) 🌱🥛

TACO BAR

Chilli con carne 🌱
Five bean chilli (V) 🌱
Tacos, guacamole, salsa, sour cream, grated cheddar cheese 🥛

SOMETHING HOT

Roast baby chicken, chilli, coriander & lime
Pan fried salmon, baby spinach & vine cherry tomatoes & lemon dressing 🐟🌱
Grilled aubergine topped with feta, roasted onions & deep fried leeks (V) 🌱🥛
Sweet potato wedges (V)
Steamed market vegetables (V) 🥛
Braised Aromatic rice 🥛

THE WHEELBARROW

Show-stopping classic Venetian Tiramisu served in a giant wheelbarrow 🌱🥚🥛

DESSERT

Caramel mousse pots 🥛
Sticky toffee pudding 🌱🥚🥛
Strawberry tarts 🌱🥚🥛
Lemon posset 🥛
Bakewell tart 🥛🌱🥚🥛
Seasonal fruit platter

AFTERNOON BREAK

Meat kibbeh with tahini 🌱🥥🥛
Chicken caesar wraps 🌱🥚🥛🌱
Selection of donuts and cookies 🌱🥚🥛
Orange pound cake, Pistachio cake, American carrot cake 🥛🌱🥚🥛

AED 325 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulfitess



Molluscs



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KENTUCKY DERBY

KING PLUM

Hot & spicy (GCE)

HOT BEER CHICK CHILI (G)

PULLED CHICKEN

with smoky tomato sauce

PANADAS

with beef, cheese & vegetables (GCE)

with onion, cheese sauce, sour cream, jack cheese,





jalapenos & salsa (DMU)







PASS AROUND & CANAPÉ MENU

MENU 1

SOMETHING COLD

- Mini caesar salad basket 
Caprese pesto skewers (V) 
Aubergine caviar, crostini (V) 
Smoked salmon & cream cheese, on rye 

SOMETHING HOT

- Chicken yakitori skewers 
Sun dried tomato & basil arancini (V) 
Asparagus, brie & wild mushroom tartlet (V) 
Seafood money bags with soy dipping sauce 

SWEET TREATS

- Baklava 
Apricot stuffed dates
White chocolate & tamarind crunch 
Strawberry cheesecake bites 






BEVERAGES

- Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks






AED 125 per person

MENU 2





SOMETHING COLD

- Carpaccio of octopus, roasted bell pepper, shallot vinaigrette, caviar 
Beetroot & walnut hummus, labneh, cumin roasted chickpeas (V) 
Wagyu steak tartare, black garlic & miso ketchup, crispy onion, charcoal crostini 
Burratini, papa pomodoro, toasted pine seeds (V) 
Cornetto, grilled artichoke, whipped wild mushroom & truffle crème cheese (V) 

SOMETHING HOT

- Nori tempura king prawn, wasabi kewpie 
Black angus beef cheek croquette, habanero BBQ 
Miso glazed salmon, sriracha mash, yuzu butter 
Saffron arancini, smoked sea salt, basil pesto (V) 
Mini lamb burger, potato bun, scamorza cheese & caramelized onion 

SOMETHING SWEET

- Mandarin choux bun 
Lemon & basil tart with lemon jelly 
Chocolate, fig & hazelnut ganache 
White chocolate & raspberry éclair 

BEVERAGES

- Selection of tea and herbal infusions
Freshly brewed coffee
Fruit juice and soft drinks

AED 175 per person



Gluten



Eggs



Crustaceans



Fish



Peanuts



Soya



Dairy



Nuts



Celery



Mustard



Sesame



Sulfites



Molluscs



Lupin

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have




Prices are inclusive of all taxes, service charge and municipality fees






LIVE STATION ADD-ONS

(Minimum 20 pax)





SHAWARMA STATION – AED 75

Chicken shawarma
garlic sauce, tahini sauce Arabic pickles, and Arabic bread   





BURGER ACTION STATION – AED 75

Grilled angus beef burger, peri peri chicken, vegetable burger
Brioche buns, sliced cheddar, sliced tomato, sliced red onion, dill pickles, iceberg lettuce,
burger relish, sriracha mayonnaise   

PASTA STATION – AED 75

Choice of pasta: penne, spaghetti & fusilli  
choice of sauces: Pesto, Carbonara, Pomodoro, Bolognese  




MEXICAN STATION – AED 85

Quesadillas (chicken, vegetable & beef) 
Tacos & Spiced nachos
Chilli con carne 
Five bean chilli (V) 
Guacamole, salsa, sour cream, grated cheddar cheese, cheese sauce, jalapenos 

TEPANYAKI STATION – AED 85

Udon noodles
Asian vegetables, king prawns, chicken strips, xo sauce, kikoman soy sauce, flaked chillies

THE ICE CREAM BAR – AED 55

Selection of artisan ice cream, cones and choice of delicious toppings   



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Eggs



Crustaceans



Fish



Peanuts



Soya



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Celery



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Sulfites



Molluscs



Lupin






































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SANDWICH MENU

BUILD YOUR OWN

- Smoked salmon, cream cheese bagel   
- Baby shrimp, Thousand Island sauce    
- Tuna & olive wrap   
- Poached salmon & avocado   
- Roasted chicken & avocado  
- Chicken Tikka, mango chutney, paratha  
- Chicken caesar wrap     
- Roasted beef & caramelized onion  
- Peppered pastrami, wholegrain mustard   
- Turkey bacon, lettuce & tomato  
- Crushed avocado, chilli, lime & coriander, sourdough toast (V)  
- Baked falafel wrap, tahini, pickles (V)  
- Hummus & roasted pepper wrap (V)  
- Grilled halloumi, mixed greens & olive wrap (V)  

Gluten free bread available on request

PLATTER OF 10 SANDWICHES AED 160 (Choose up to 2 fillings)

PLATTER OF 15 SANDWICHES AED 200 (Choose up to 3 fillings)

PLATTER OF 20 SANDWICHES AED 250 (Choose up to 4 fillings)


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