

MEETING & EVENT MENUS



Pricing

Customizable packages and menus designed to fit any occasion.

DAY DELEGATE RATES (DDR) – STANDARD

DDR Package 1 | SAR260 Per person
1 Coffee Break & Lunch Buffet

DDR Package 2 | SAR280 Per Person
2 Coffee Breaks & Lunch Buffet

DAY DELEGATE RATES (DDR) – MANZIL PREMIUM

Manzil DDR 1 | SAR400 Per Person
1 Coffee Break & Lunch

Manzil DDR 2 | SAR450 Per Person
2 Coffee Breaks & Lunch

Manzil DDR 3 | SAR450 Per Person
1 Coffee Break + Dinner

Manzil DDR 4 | SAR550 Per Person
2 Coffee Break + Dinner

Manzil Meeting + Lunch | SAR350 Per Person

COFFEE BREAKS ONLY

Meeting with 1 Coffee Break | SAR180 Per Person
No meals included

Meeting with 2 Coffee Breaks | SAR220 Per Person
No meals included

MEAL-ONLY MEETINGS

Lunch or Dinner Only | SAR200 Per Person
Without coffee breaks

Breakfast Only | SAR200 Per Person
Without coffee breaks

SPECIAL MEAL PACKAGES

Meeting + Cocktail Reception & Lunch/Dinner | SAR350 Per Person
Includes reception and buffet

3-Course Set Menu + 1 Coffee Break | SAR350 Per Person
Plated service

4-Course Set Menu + 1 Coffee Break | SAR450 Per Person

5-Course Set Menu + 1 Coffee Break | SAR550 Per Person

BREAKFAST MENUS

Grand Continental Breakfast | SAR160 Per Person

Grand Arabic Breakfast | SAR160 Per Person

Grand International Breakfast | SAR160 Per Person

THEME OPTIONS & BOXED MEALS

Themed Coffee Break Menu | SAR220 Per Person
Curated break experience

BUSINESS / RECEPTION OPTIONS

Business Working Lunch | SAR220 Per Person

Cocktail Pass Around | SAR200 Per Person

- Grand Breakfast Box | SAR140 Per box
Individual portion
- Grand Lunch Box | SAR180 Per Box
- Grand Premium Lunch Box | SAR200 Per Box

FEMALE AND MALE WEDDING PACKAGES

- Female Wedding Package 1 | SAR400 Per Person
- Female Wedding Package 2 | SAR450 Per Person
- Male Wedding Package 1 | SAR260 Per Person
- Female Wedding Package 3 | SAR500 Per Person
- Male Wedding Package 2 | SAR280 Per Person
- Male Wedding Package 3 | SAR320 Per Person

+ 15% VAT Per Person

Grand Arabic Breakfast

Kickstart the event on a delicious note and savour options that cater to a diversity of tastebuds. Fresh ingredients and nourishing flavors await and set the stage for the perfect day.

BAKERIES

Croissant, pain au chocolate, fruit danish, cinnamon rolls, buckwheat muffin, chocolate muffin, fruit tart, chocolate marble cake, vanilla marble cake, carrot cake zaatar croissant, cheese croissant, gluten free muffins

SELECTION OF MEZZAH

- Hummus
- Mohammara
- Mutabbal
- Raheb salad
- Avocado salad
- Crudites
green gem lettuce, tomato, cherry tomato, cucumbers, sliced onions, garlic, coriander, parsley, spring onion
- Olive oil and vinegar, lemon and lime wedges

ASSORTED CHEESE SELECTION

Halloumi, challah cheese, white and yellow cheddar, feta, labneh balls, burrata and mozzarella

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread

SELECTION OF SEASONAL WHOLE AND SLICED FRUITS

Selection of olives and pickles

HOT SELECTION

Liver

Shahshouka

Roasted soujok

Foul madamas

Crispy falafel

Balila

Sautéed vegetables

SELECTION OF CEREALS, ASSORTED NUTS, SEEDS

Milk, skimmed milk, oat milk, almond milk

Yogurt

Plain and fruit

Honey

Assorted jams selection

Poached fruits

BEVERAGES

Water still and sparkling served with lemon wedges

Fresh juices orange, strawberry, lemon and mint

Freshly brewed coffee loose-leaf tea

Hot drinks

with your choice of full fat milk, low fat, soy milk

Grand Continental Breakfast

Flaky pastries, vibrant salads, fresh fruit, and warm breads—paired with coffee, tea, and a touch of something for everyone.

BAKERIES

Croissant, pain au chocolate, fruit danish, cinnamon rolls,
buckwheat muffin, chocolate muffin, fruit tart, gluten free muffins

SELECTION OF MEZZAH

- Hummus
- Mutabbal
- Raheb salad
- Avocado salad
- Quinoa salad
- International cheese selection
- Roasted beef

BREAD SELECTION

Assorted bread rolls, baguettes and Arabic bread

SELECTION OF CEREALS, ASSORTED NUTS, SEEDS

Milk, skimmed milk, oat milk, almond milk

SELECTION OF SEASONAL WHOLE AND SLICED FRUITS

BEVERAGES

- Water still and sparkling served with lemon wedges
- Fresh juices orange, strawberry, lemon and mint
- Freshly brewed coffee loose-leaf tea
- Hot drinks
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Grand International Breakfast

A dreamy spread of flaky pastries, vibrant mezzah, garden-fresh veggies, and artisan cheeses. Enjoy hot bites, egg and waffle stations, fresh fruit, and your favorite brew—crafted with comfort and flavor in every detail.

BAKERIES

Croissant, pain au chocolate, fruit danish, cinnamon rolls,
buckwheat, chocolate muffin fruit tart, chocolate marble cake,

SELECTION OF MEZZAH

- Hummus

vanilla marble cake, carrot cake, zaatar croissant cheese
croissant, gluten free muffins

FRESH VEGETABLE SELECTION

Lollo rosso lettuce, iceberg, Rocca leaves, tomato, cucumbers,
boiled beans, boiled chickpeas

HOT SELECTION

Crispy falafel
served with tahini dip, Arabic bread

Congee
with condiments

Stir fried vegetables

Foul medames
with condiments

Grilled mushrooms

Veal or turkey bacon

Roasted turkey breast

Chicken or beef sausages

WAFFLE AND PANCAKE LIVE STATION

Strawberries, banana, blueberry, walnuts, almonds, Belgian
chocolate sauce, sidr honey, organic maple syrup, Icing sugar,
cinnamon sugar

SELECTION OF CEREALS

Selection of Seasonal Whole and Sliced Fruits

Assorted nuts

Muhammara

Moutabbal

Raheb salad

Avocado salad

ASSORTED CHEESE SELECTION

Haloumi, challah cheese, white and yellow cheddar, feta, labneh
balls, burrata and mozzarella

EGG LIVE STATION

Egg any style and white egg
Selection of condiments: *mushroom, tomatoes, broccoli, onion,
chickpeas, cheese, chili, coriander, parsley, parmesan cheese,
olive oil*

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread

BEVERAGES

Water still and sparkling served with lemon wedges

Fresh juices orange, strawberry, lemon and mint

- walnuts, almond, cashew
- Assorted seeds
sesame, chia, flax
- Skimmed milk, oat milk, almond milk
- Yogurt
plain and fruit
- Honey
- Assorted jams selection
- Poached fruits

All prices are inclusive of VAT

Morning Break of the Day 1

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Full Day Duration: 08:30AM - 05:30 PMArrival Tea & Coffee with Cookies Morning Coffee BreakAfternoon Coffee BreakLunch Half Day Duration: 08:30AM - 01:30 PMArrival Tea & Coffee with Cookies Morning Coffee BreakOr Afternoon Coffee BreakLunch Continues coffee with selection of teas, served with Complimentary Cookies4 Hours Duration: Price8 Hours Duration: Price

SELECTION OF CROISSANT

- Cheese, zaatar, chocolate, plain

- Freshly brewed coffee loose-leaf tea
- Hot drinks
with your choice of full fat milk, low fat, soy milk

BAKERIES

- Philadelphia sandwich
- Cheese egg croissant sandwich
- Homemade chocolate muffins
- Homemade vanilla muffins
- Banana cake
- Chocolate chips
- Apricot cookies

SEASONAL WHOLE AND SLICED FRUITS

MORNING BEVERAGES

- Water still and sparkling served with lemon wedges

Fresh fruit juice of the season and lemon basil infused water

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Morning Break of the day 2

Enjoy a light selection of egg and broccoli sandwiches, cheddar toast, mini fruit tarts, and seasonal fruits. Served with still or sparkling water, fresh seasonal juice, lemon mint-infused water, and freshly brewed coffee or tea with your choice of milk.

SELECTION OF CROISSANT

Cheese, zaatar, chocolate, plain

BAKERIES

Cheese and zucchini sandwich

Tuna roll

Tomato roll

Cinnamon date cake

Marble cake

Date cookies

SEASONAL WHOLE AND SLICED FRUITS

MORNING BEVERAGES

Water still and sparkling served with lemon wedges

Fresh fruit juice of the season and lemon mint-flavored infused water

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Morning Break of the day 3

Take a tasty pause with flaky croissants, chicken Caesar wraps, crispy beef bacon, homemade muffins, apple bear claws, carrot cake, cookies, and seasonal fruits. Refresh with still or sparkling water, seasonal juice, thyme-ginger infused water, or a cozy cup of coffee or tea with your choice of milk.

SELECTION OF CROISSANT

Cheese, zaatar, chocolate, plain

BAKERIES

Chicken Caesar wraps

Crispy beef bacon

Homemade chocolate muffins

homemade vanilla muffins

Apple bear claw

Carrot cake

Chocolate chips

Apricot cookies

SEASONAL WHOLE AND SLICED FRUITS

MORNING BEVERAGES

Water still and sparkling served with lemon wedges

Fresh fruit juice of the season and thyme ginger infused water

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Morning Break of the day 4

Start your day the tasty way with a cozy lineup of cheese, zaatar, chocolate, and plain croissants, cheesy toast bites, turkey & egg rolls, roast beef on multigrain, and a sweet touch of banana cake and date cookies—plus a pop of seasonal fruits. Sip happy with sparkling or still water with lemon, seasonal fresh juice, cool cucumber-mint water, or freshly brewed coffee or tea with your choice of milk.

SELECTION OF CROISSANT

Cheese, zaatar, chocolate, plain

SEASONAL WHOLE AND SLICED FRUITS

BAKERIES

Cheese toast

Turkey and eggs roll

Multigrain roast beef

MORNING BEVERAGES

Water still and sparkling served with lemon wedges

Fresh fruit juice of the season and cucumber and mint infused water

Banana cake
.....
Date cookies
.....

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk
.....

All prices are inclusive of VAT

Afternoon Break of the day 1

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.

BAKERIES

SEASONAL WHOLE AND SLICED FRUITS

Mini turkey rolls
.....
Mini avocado
.....
Zaatar croissant
.....
Selection of tea cakes
.....

AFTERNOON BEVERAGES

Water still and sparkling served with lemon wedges
.....
Fresh fruit juice of the season and lemon basil infused water
.....
Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk
.....

All prices are inclusive of VAT

Afternoon Break of the day 2

Savor a curated selection of egg and broccoli sandwiches, warm cheddar toast, and elegant mini fruit tarts, complemented by an assortment of seasonal whole and sliced fruits.Elevate your break with still or sparkling water with fresh lemon, seasonal fresh juice, and lemon-mint infused water. Complete the experience with freshly brewed coffee and premium loose-leaf tea, served with your choice of full-fat, low-fat, or soy milk.

BAKERIES

SEASONAL WHOLE AND SLICED FRUITS

Egg with broccoli sandwich
.....

Cheddar toast
.....
Mini fruit tarts
.....

AFTERNOON BEVERAGES

Water still and sparkling served with lemon wedges
.....
Fresh fruit juice of the season and lemon mint-flavored infused water
.....
Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk
.....

All prices are inclusive of VAT

Afternoon Break of the day 3

Delight in a variety of sandwiches—tuna, egg, and chicken avocado—paired with carrot cake and seasonal fruits. Served with still or sparkling water, fresh seasonal juice, thyme-ginger infused water, and freshly brewed coffee or tea with your choice of milk.

BAKERIES

Tuna sandwich
.....
Eggs sandwich
.....
Chicken avocado sandwich
.....
Carrot cake
.....

SEASONAL WHOLE AND SLICED FRUITS

AFTERNOON BEVERAGES

Water still and sparkling served with lemon wedges
.....
Fresh fruit juice of the season and thyme ginger infused water
.....
Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk
.....

All prices are inclusive of VAT

Afternoon Break of the Day 4

Our afternoon break is designed to make planning your event easy and sustainable. Enjoy a new selection of curated menus each day.

BAKERIES

- Cheddar toast sandwich
- Mini avocado
- Zaatar croissant
- Selection of tea cakes

SEASONAL WHOLE AND SLICED FRUITS

AFTERNOON BEVERAGES

- Water still and sparkling served with lemon wedges
- Fresh fruit juice of the season and cucumber with mint infused water
- Freshly brewed coffee and loose-leaf tea
- Hot drinks
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Premium Break 1

Our premium break is designed to make planning your event easy and sustainable. Enjoy a new selection of curated menus each day.

SELECTION OF CROISSANT

- Cheese, zaatar, chocolate, plain

BAKERIES

- Philadelphia sandwich
- Cheese croissant with egg salad
- Homemade chocolate muffins
- Homemade vanilla muffins
- Banana cake
- Egg English muffin
- Berry with yogurt

	Bircher muesli with seasonal fruit

	Chocolate chips

	Apricot cookies

SEASONAL WHOLE AND SLICED FRUITS

MORNING BEVERAGES

Water still and sparkling served with lemon wedges
.....
Fresh fruit juice of the season and lemon basil infused water
.....
Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk
.....

All prices are inclusive of VAT

Premium Break 2

Delight in artisan croissants, blueberry raisin rolls, zucchini and cheese sandwiches, tuna and tomato rolls, and sweet bites like cinnamon date cake, marble cake, date cookies, and chocolate chips. Complemented by homemade granola, yogurt, nuts & seeds, Bircher muesli, and seasonal fruits. Served with still or sparkling water, seasonal juice, lemon-mint infused water, and freshly brewed coffee or tea with your choice of milk.

SELECTION OF CROISSANT

Cheese, zaatar, chocolate, plain
.....

BAKERIES

Blueberry raisin rolls
.....
Cheese and zucchini sandwich
.....
Tuna roll
.....
Tomato roll
.....
Cinnamon date cake
.....
Marble cake
.....
Homemade granola
.....
Yogurt
.....
Nuts
.....
Seeds
.....
Bircher muesli with seasonal fruit
.....

SELECTION OF SEASONAL WHOLE AND SLICED
FRUITS

Chocolate chips
Date cookies

MORNING BEVERAGES

Water still and sparkling served with lemon wedges
Fresh fruit juice of the season and lemon mint-flavored infused water
Freshly brewed coffee and loose-leaf tea with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Premium Break 3

Savor a fine assortment of croissants—cheese, zaatar, chocolate, and plain—alongside chicken Caesar wraps, crispy beef bacon, vegetable tortillas, apple bear claws, and homemade chocolate and vanilla muffins. Sweeten the moment with carrot cake, apricot cookies, chocolate chips, berry yogurt, and Bircher muesli with seasonal fruit, paired with a vibrant selection of fresh fruits. Refresh with still or sparkling water, seasonal juice, thyme-ginger infused water, and freshly brewed coffee or premium tea, served with your choice of milk.

SELECTION OF CROISSANT

Cheese, zaatar, chocolate, plain

BAKERIES

Chicken caesar wraps
Crispy beef bacon
Homemade chocolate muffins
Homemade vanilla muffins
Vegetable tortilla
Apple bear claw
Carrot cake
Berry with yogurt
Bircher muesli with seasonal fruit
Chocolate chips
Apricot cookies

SELECTION OF SEASONAL WHOLE AND SLICED
FRUITS

MORNING BEVERAGES

Water still and sparkling served with lemon wedges

Fresh fruit juice of the season and thyme ginger infused water

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Premium Break 4

Enjoy a curated selection of cheese, zaatar, chocolate, and plain croissants, cheese toast, turkey rolls, and multigrain roast beef with cheese. Sweet offerings include banana cake, date cookies, and chocolate chips. Balance your morning with homemade granola, yogurt, nuts & seeds, Bircher muesli with seasonal fruit, and a vibrant selection of seasonal fruits. Accompanied by still or sparkling water with lemon, seasonal juice, cucumber-mint infused water, and freshly brewed coffee or tea with your choice of milk.

SELECTION OF CROISSANT

Cheese, zaatar, chocolate, plain

BAKERIES

Cheese toast

Turkey roll

Multigrain roast beef and cheese

Banana cake

Date cookies

Homemade granola

Yogurt

Nuts

Seeds

Bircher muesli with seasonal fruit

Chocolate chips

Date cookies

SELECTION OF SEASONAL WHOLE AND SLICED
FRUITS

MORNING BEVERAGES

Water still and sparkling served with lemon wedges

Fresh fruit juice of the season and cucumber and mint infused water

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Fruits Themed Break

Our fruit-themed coffee break offers a vibrant array of treats designed to invigorate your senses and rejuvenate your day.

BAKERIES

Selection croissant
cheese, zaatar, chocolate, plain

Philadelphia sandwich

Cheese croissant
with egg salad

Homemade chocolate muffins

Homemade vanilla muffins

Banana cake

Egg and tomato on English muffin

Bircher muesli with seasonal fruit

Chocolate chips

Apricot cookies

Oat and honey cookies

Homemade buckwheat

Blueberry muffin

Fruit Danish

Berry trifle

SALADS

Assorted fruit skewers

Berry bowl

Raw papaya salad

Potato and tomato dumpling

Pomelo and shrimp salad

Lamb satay
with orange and peanut glaze

- Upside down pear pineapple cake
- Rye bread, avocado, lemon, tomato sandwich
- Toasted brie cheese and pear chutney sandwich

SEASONAL WHOLE AND SLICED FRUITS

LIVE STATION

- Crepes
- Selection of fruits flambé

BEVERAGES

- Almond milk, avocado and berry smoothie
- Almond caramel milkshake
- Fresh fruit juice of the season, lemon basil infused water
- Water
 - still and sparkling served with lemon wedges
- Freshly brewed coffee and loose-leaf tea
 - with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Rosalie Themed Break

Our Rosalie -themed coffee break offers a vibrant array of treats designed to invigorate your senses and rejuvenate your day.

BAKERIES

- Dates, and chia seeds cookies
- Blueberry and rye flour muffin
- Assorted éclairs
- Mango trufflle
 - with chia seeds
- Sweet crepes

SALADS

- Raw papaya salad
- Pomelo and shrimp salad
- Saj wrap
 - with avocado hummus, crispy iceberg, tomato and refried beans
- Tacos
 - with fish salad and spicy dip

with apple and cinnamon

.....

LIVE STATION

Tortilla station

Buckwheat and corn tortilla Cheese, refried beans, lettuce, tomato, pickles, corn, guacamole dip

.....

Noodles bar

Selection of noodles and condiments (chicken tofu, coriander, soy sauce, hoisin)

.....

BEVERAGES

Almond milk, avocado and berry smoothie

.....

Almond caramel milkshake

.....

Fresh fruit juice of the season and hibiscus, star anise, orange infused water

.....

Water

still and sparkling served with lemon wedges

.....

Freshly brewed coffee and loose-leaf tea

with your choice of full fat milk, low fat, soy milk

.....

All prices are inclusive of VAT

Avocado Themed Break

Our avocado -themed coffee break offers a vibrant array of treats designed to invigorate your senses and rejuvenate your day.

BAKERIES

Rice paper rolls

with avocado and shrimps

.....

Avocado enchiladas

.....

Rye bread, avocado, egg sandwich

.....

Avocado panna cotta

.....

Avocado lime cheesecake

.....

Fruit Danish with avocado

.....

Avocado and banana tart

.....

Avocado chocolate chip cookies

.....

SALADS

Kibbeh

with chicken and avocado

.....

Vegetable spring roll

with avocado dip

.....

Burrata, tomato and avocado salad

.....

Avocado and shrimp salad

.....

LIVE STATION

Lamb mosakan station

BEVERAGES

Almond milk, avocado, spinach and banana smoothie

.....

with spicy avocado dip

.....

Guacamole station

avocado, garlic, tomato, coriander, red onion, toast bread,
poached eggs and tortillas

.....

Almond caramel milkshake

.....

Fresh fruit juice of the season and hibiscus, star anise, orange
infused water

.....

Water

still and sparkling served with lemon wedges

.....

Freshly brewed coffee and loose-leaf tea

with your choice of full fat milk, low fat, soy milk

.....

All prices are inclusive of VAT

Honey Themed Break

Our honey-themed coffee break offers a vibrant array of treats designed to invigorate your senses and rejuvenate your day.

SAVORIES

Honey sirach chicken salad

.....

Pumpkin and honey hummus

with crispy brie

.....

Honey mustard potato salad

.....

Chipotle and honey glazed mini beef burger

.....

Lemon pepper honey fried chicken

.....

Cheese fritters

with honey mustard

.....

SWEETS

Honey cake “medovik”

.....

Pumpkin and honey pie

.....

Honey pudding

.....

Chocolate dip Honeycomb

.....

Salted honey cheesecake

.....

LIVE STATION

Mini chicken and beef burger

lettuce, tomato, pickles, avocado chipotle and honey glaze

.....

Ice cream station

with choice of fruit and honey

.....

BEVERAGES

Oat milk, honey, pineapple smoothie

.....

Banana milkshake

.....

Fresh fruit juice of the season and hibiscus, star anise, orange
infused water

.....

Water

still and sparkling served with lemon wedges

.....

Freshly brewed coffee and loose-leaf tea

with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Healthy Themed Break

Our healthy-themed break offers an array of nutritious options to fuel your day.

DAIRY

Mix berries bicher muesli

Granola parfait

Fruit salad with berries and honey yoghurt

Organic Vegetables crudities, house-made dips

Cucumber dill and smoked salmon with labneh

King prawn- guacamole wraps
with lettuce and tomato salsa

Burrata cheese brown bread

Compressed watermelon, feta cheese

Selection of seasonal whole and sliced fruits

HEALTHY JARS

Green papaya salad

Asian carrot salad

Quinoa mix

LIVE STATION

Guacamole dim sum
with condiments and dip

BEVERAGES

Kiwi-apple smoothies

Organic coconut water

Fresh fruit juice of the season and honey, mint leaves, lemon
slices infused water

Water
still and sparkling served with lemon wedges

Freshly brewed coffee and loose-leaf tea
with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Lunch Buffet 1

Our lunch buffet promises a delightful array of dishes, meticulously crafted to satisfy diverse tastes and ensure a memorable dining experience. Lunch buffet is served in restaurant when minimum guarantee guest is less than 30 pax.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, nuts, seeds, croutons and parmesan shredded

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey and shallot vinaigrette

COLD MEZZAH AND SALADS

- Hummus
- Babaganouj
- Mutabbal
- Mohammarah
- Tabbouleh
- Cauliflower
- Roasted red peppers with herbs and feta cheese
- Indian roasted chicken salad
- Shredded beef and roast vegetables

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread

SOUP

- Moroccan harira
- Lentil soup

MAIN COURSE

- Roasted chicken morsels marinated in red pepper paste
- Grilled beef tenderloin with mushroom sauce
- Arabian Hammour fish fillet with harra tomato sauce
- Lamb with yogurt sauce
- Shrimps kabsah rice
- Spicy potato wedge

Steamed basmati rice

Sautéed assorted vegetables

DESSERTS

Chocolate mousse cake

Fruit tart

Oriental sweets

Seasonal whole and sliced fruits

Om Ali

All prices are inclusive of VAT

Lunch Buffet 2

Crunch into fresh greens, colorful salads, and zesty dressings. Enjoy warm soups, tasty mains like grilled chicken, lamb cubes, and creamy mashed potatoes. Don't forget to save room for sweet treats—chocolate brownies, cheesecake, oriental sweets, and fresh seasonal fruits! Lunch buffet is served in restaurant when minimum guarantee guest is less than 30 pax.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, nuts, seeds, croutons and parmesan shredded

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

COLD MEZZAH AND SALADS

Hummus

Fattoush

Beetroot hummus

Kishkeh
with walnuts

Green beans

Indian potato salad

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread

- Raheb salad
- Classic tuna nicoise salad
- Harissa marinated chicken and chickpeas

SOUP

- Tomato soup

MAIN COURSE

- Grilled chicken
- Lamb cube with okra
- Beef stroganoff
- Beef lasagna
- Salmon fish with sweet and sour sauce
- Hyderabadi vegetables biryani
- Creamy mashed potatoes
- Steam vegetables

DESSERTS

- Chocolate walnut brownies
- Cheesecake with strawberries and pistachio
- Oriental sweets
- Bread and butter pudding
- Seasonal whole and sliced fruit

All prices are inclusive of VAT

Lunch Buffet 3

A vibrant mix of salads, flavorful mezzah, and comforting roasted freekeh chicken soup to start. Savor marinated grilled chicken, beef medallions with mushroom sauce, steamed hammour, seafood gratin, and classic biryani rice with roasted potatoes and seasonal vegetables. Finish sweetly with dark

chocolate cake, Oreo cheesecake, berry cobbler, assorted baklava, and fresh seasonal fruits. Lunch buffet is served in restaurant when minimum guarantee guest is less than 30 pax.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, nuts and seeds, croutons, parmesan shredded

COLD MEZZAH AND SALADS

- Hummus
- Babaganouj
- Tabbouleh
- Labneh with rocca leaves and walnuts
- Mohammara
- Rice and lentil mudardara
- Baby potato
- Pasta salad
- Spiced chicken salad

SOUP

Roasted freekeh chicken

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

BREAD SELECTION

Assorted bread rolls, baguettes, selection of white and brown Arabic bread

MAIN COURSE

- Grilled chicken marinated
- Beef medallion with mushroom sauce
- Steamed hammour with tomato salsa
- Beef lasagna
- Gratian mix seafood
- Plain biryani rice
- Roasted potato
- Steam vegetable and butter garlic

DESSERTS

- Dark chocolate cake
- Oreo cookie cheesecake
- Berries cobbler
- Assorted Baklavas
- Seasonal whole and sliced fruit

All prices are inclusive of VAT

Lunch Buffet 4

Delight in a sophisticated selection of fresh salads, velvety hummus, smoky babaganouj, and a refined mozzarella caprese. Begin with a comforting Italian vegetable soup. Savor masterfully prepared butter chicken, traditional Egyptian molokhia with chicken, perfectly roasted salmon, exquisite mixed seafood, and aromatic lamb biryani, complemented by steamed basmati rice, sautéed vegetables, and roasted potatoes. Conclude with an indulgent array of panna cotta, decadent chocolate walnut cake, delicate fruit cake, assorted baklava, and a selection of seasonal fresh fruits. Lunch buffet is served in restaurant when minimum guarantee guest is less than 30 pax.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, nuts and seeds, croutons, parmesan shredded

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

COLD MEZZAH AND SALADS

- Hummus with olive oil and tahini
- Babaganouj
- Green salads
- Roasted eggplant salad
- Okra
- Cashawn and chicken salad
- Mozzarella caprese with tomato and pesto
- Mohammara

BREAD SELECTION

Assorted bread rolls, baguettes and Arabic bread

Mudardara

.....

SOUP

Italian vegetables

.....

MAIN COURSE

Butter chicken

.....

Egyptian molokhia
with chicken

.....

Roasted salmon

.....

Mix seafood

.....

Steamed basmati rice

.....

Lamb biryani

.....

Sautéed vegetable

.....

Roasted potato

.....

DESSERTS

Assorted panna cotta

.....

Chocolate and walnut cake

.....

Fruit cake

.....

Assorted baklava

.....

Seasonal whole and sliced fruit

.....

All prices are inclusive of VAT

Business Working Lunch 1

Experience productivity and culinary excellence collide with our business working lunch, meticulously designed to fuel your team's success with delicious and nourishing options.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges,

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey and

croutons, nuts and seeds

COLD MEZZAH AND SALADS

Hummus

Babaganouj

Mutabbal

Mohammarah

Tabbouleh

Fattoush

Salmon salad

Potato whole grain mustard salad

Mix green salad

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread

LIVE GUACAMOLE STATION

Avocado and condiments with crispy bread and brown Arabic bread

shallot vinaigrette

ASSORTED CHEESE SELECTION

Halloumi, challah, feta, labneh balls, burrata, mozzarella, shredded parmesan, white and yellow cheddar

HOT SELECTION

Zucchini and feta mini quiche

Chicken, tomato and Philadelphia wrap

Mushroom and broccoli frittata

Lamb and Beef Mini manakeesh

Beef satays

Vegetable samosa mint chutney **V**

Falafel wrap **V**

DESSERTS

Marbled cheesecake

Chocolate praline

Fruit mousse

Fruit salad

Rice pudding

Oriental sweets

Seasonal whole and sliced fruits

BEVERAGES

Fresh fruit juice of the season and lemon basil infused water

Water

still and sparkling served with lemon wedges

Freshly brewed coffee and loose-leaf tea

Hot drinks

with your choice of full fat milk, low fat, soy milk

All prices are inclusive of VAT

Business Working lunch 2

Elevate your business lunch with a refined selection of fresh salads, artisanal cheeses, and elegant cold mezzah. Savor warm specialties like chicken kofta, shrimp tacos, and delicate vegetarian pies. Indulge in exquisite desserts and seasonal fruits, paired with premium beverages including sparkling water, fresh juices, and freshly brewed coffee or tea. A sophisticated spread designed to nourish and inspire your team.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

COLD MEZZAH AND SALADS

Hummus

Babaganouj

Mohammarah

Tabbouleh

Fattoush

Seafood served with avocado, tomato

ASSORTED CHEESE SELECTION

Haloumi, challah, feta, labneh balls, burrata, mozzarella, shredded parmesan, white and yellow cheddar

Caesar salad
.....
Assorted open sandwiches
.....

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread
.....

DESSERTS

Panna cotta
.....
Chocolate brownie
.....
Mini fruit tart
.....
Fruit salad
.....
Mouhalabia
.....
Oriental sweets
.....
Seasonal whole and sliced fruits
.....

All prices are inclusive of VAT

Business Working Lunch 3

A sophisticated selection of crisp salads, fine cheeses, and delicate mezzah. Warm, exquisite bites including mini beef burgers, pulled chicken sliders, and crab cakes. Sumptuous desserts paired with fresh seasonal fruits. Served with premium waters, seasonal juices, and artisan coffee and tea.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot,

HOT SELECTION

Chicken kofta
.....
Mushroom and beef mini pie
.....
Shrimp tacos
.....
Mini baked mac and cheese
.....
Tortilla **V**
.....
Mini spinach pie
.....
Vegetables murtabak
.....

BEVERAGES

Water
still and sparkling served with lemon wedges
.....
Fresh fruit juice of the season and lemon basil infused water
.....
Freshly brewed coffee and loose-leaf tea
.....
Hot drinks
with your choice of full fat milk, low fat, soy milk
.....

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey,

cucumber, corn, assorted mixed pickles, lemon wedges,
croutons, nuts and seeds

COLD MEZZAH AND SALADS

- Hummus
- Babaganouj
- Mohammarah
- Tabbouleh
- Fattoush
- Caesar salad
- Assorted open sandwiches
- Seafood served with avocado and tomato

BREAD SELECTION

- Assorted bread rolls, baguettes, selection of white and brown
- Arabic bread

DESSERTS

- Seasonal whole and sliced fruits
- Oriental sweets
- Muohalabia
- Chocolate brownies

shallot vinaigrette

ASSORTED CHEESE SELECTION

- Haloumi, challah, feta, labneh balls, burrata, mozzarella,
shredded Parmesan, white and yellow cheddar

HOT SELECTION

- Mini beef burgers
- Savory zucchini muffin and cheese
- Pulled chicken sliders
- Vegetable fajitas selection
- Mousakan chicken
- Crab cakes
- Pad Thai noodles

BEVERAGES

- Water
- still and sparkling served with lemon wedges
- Fresh fruit juice of the season and lemon basil infused water
- Freshly brewed coffee and loose-leaf tea
- Hot drinks

Fruit sago
.....
Berry trifle
.....
Mini tiramisu
.....

All prices are inclusive of VAT

with your choice of full fat milk, low fat, soy milk
.....

Premium Lunch Buffet 1

Our premium lunch buffet offers a sophisticated culinary journey, elevating your dining experience with each meticulously crafted dish.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds
.....

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette
.....

COLD MEZZAH AND SALADS

Hummus
.....
Babaganouj
.....
Mutabbal
.....
Mohammarah
.....
Tabbouleh
.....
Fattoush
.....
Cauliflower
.....
Selection of cheese, and cold cuts
.....
Roasted red peppers
.....
Indian roasted chicken salad
.....
Shredded beef and roast vegetables
.....

BREAD SELECTION

Assorted bread rolls, baguettes, selection of white and brown Arabic bread
.....

SOUP

MAIN COURSE

Moroccan harira

Arabic lentil

Assorted mix grill

Fried chicken sweet and sour sauce

Butter chicken masala

Roasted chicken morsels

Grilled beef tenderloin

Arabian Hammour fish fillet

Lamb with yogurt sauce

Shrimps kabsah rice

Spicy potato wedge

Steamed basmati rice

Sautéed vegetables

DESSERTS

Cheesecake

Assorted French pastries

Chocolate mousse cake

Fruit tart with sable and pastry cream

Om Ali

Oriental sweets

Seasonal whole and sliced fruits

All prices are inclusive of VAT

Premium Lunch Buffet 2

A fresh salad bar and tasty cold mezzah kick off this buffet, followed by warm soups and a mix of hearty mains like grilled chicken, lamb, beef, and salmon. Veggie lovers get plenty too! Finish sweet with brownies, éclairs, panna cotta, and fresh fruit.

FRESH SALAD STATION

DRESSINGS

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

COLD MEZZAH AND SALADS

Hummus

Tabbouleh

Fattoush

Beetroot hummus

Kishkeh with walnuts

Selection of cheese and cold cuts

Green beans

Indian potato salad

Alraheb salad

Tuna nicoise

Harissa marinated chicken and chickpeas

SOUP

Roasted tomato soup

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown, Arabic bread

MAIN COURSE

Grilled chicken

Lamb cube with okra

Beef stroganoff

Beef lasagna

Black pepper beef with vegetables

Salmon fish with sweet and sour sauce

Okra stew with coriander

Hyderabadi vegetables biryani

Creamy mashed potatoes

Steamed basmati rice

Steamed vegetables

DESSERTS

Chocolate walnut brownies

Eclairs

Panna cotta with berries

Cheesecake with strawberries and pistachio

Bread and butter pudding

Oriental sweets

Seasonal whole and sliced fruits

All prices are inclusive of VAT

Premium Lunch Buffet 3

Enjoy a vibrant spread of fresh salads and classic cold mezzah paired with an assortment of cheeses, cold cuts, and flavorful salads. Warm up with comforting chicken and freekeh soup before diving into a hearty main course featuring mixed grills, braised lamb, tender beef medallions, steamed hammour, and fragrant chicken biryani, all complemented by savory sides like roasted potatoes and vegetable ratatouille.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

COLD MEZZAH AND SALADS

Hummus

Babaganouj

Tabbouleh

Fattoush

Muhammara

BREAD SELECTION

Assorted bread rolls, baguettes, selection of white and brown

Arabic bread

- Labneh
- Selection of cheese and cold cuts
- Rice and lentil mudardara
- Baby potato salad
- Pasta salad
- Spiced chicken salad

SOUP

- Chicken with freekeh

MAIN COURSE

- Assorted mix grill
- Grilled chicken
- Braised lamb
- Beef medallion
- Steamed hammour with tomato
- Gratian mix seafood
- Chicken biryani
- Roasted potato
- Steam vegetable and butter garlic
- Saffron rice
- Vegetable ratatouille

DESSERTS

- Dark chocolate cake
- Assorted French pastries
- Oreo cheesecake
- Pistachio mousse cake
- Berries cobbler

Oriental sweets
.....
Seasonal whole and sliced fruits
.....

All prices are inclusive of VAT

Premium Lunch Buffet 4

A vibrant selection of cold mezzah and international salads, paired with comforting Italian vegetable soup. Enjoy hearty mains like butter chicken, grilled seafood, and Egyptian specialties, finished with a variety of decadent desserts and fresh fruit.

ASSORTED BREAD ROLLS, BAGUETTES AND ARABIC BREAD

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds
.....

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette
.....

COLD MEZZAH AND SALADS

Hummus
.....
Babaganouj
.....
Muhammara
.....
Labneh with jarjeer
.....
Green salads
.....
Roasted eggplant salad
.....
Okra
.....
Selection of cheese and cold cuts
.....
Cashawn and chicken salad
.....
Mozzarella caprese with tomato and pesto
.....
Panzanella salad
.....

BREAD SELECTION

Assorted bread rolls, baguettes and Arabic bread
.....

SOUP

Italian vegetables

.....

MAIN COURSE

Assorted mix grill

.....

Butter chicken

.....

Egyptian molokhia with chicken

.....

Gratinated cauliflowers

.....

Roasted salmon

.....

Mix seafood

.....

Dal makhni

.....

Lamb Kabsah

.....

Sautéed vegetable

.....

Roasted potato

.....

Steamed basmati rice

.....

DESSERTS

Chocolate mousse cake

.....

Panna cotta

.....

Chocolate and walnut cake

.....

Fruit cake

.....

Om Ali

.....

Oriental sweets

.....

Seasonal whole and sliced fruits

.....

All prices are inclusive of VAT

Cocktail Buffet 1

Our cocktail buffet presents an array of handcrafted cocktails and delectable bites, promising to elevate your evening with a perfect blend of flavors and elegance.

ON COCKTAIL TABLES

Spicy nuts

HOT AND COLD SELECTION

Chilled vegetable spring rolls

Mini mutabbal

Goat cheese

Avocado hummus with crab meat

Olive tapenade focaccia with smoked turkey

Spiced tandoori chicken morsels

Chaat masala

Mini kibbeh pomegranate molasses

Potato and peas Indian samosas

Spinach and feta cheese fatayer

Cheese pie

DESSERTS

Assorted French pastries

Eclairs

Assorted macarons

Seasonal whole and sliced fruits

All prices are inclusive of VAT

Cocktail Buffet 2

Our cocktail buffet offers a tempting variety of spicy nuts, hot and cold bites like prawn with salmon caviar, mini quiches, pulled chicken sliders, and Syrian cherry kebabs. Guests can enjoy a live station featuring Mosakan rolls with condiments, followed by an assortment of French pastries, éclairs, macarons, and fresh seasonal fruits for dessert.

ON COCKTAIL TABLES

Spicy nuts

HOT AND COLD SELECTION

Prawn big
with salmon caviar, sprouts

LIVE STATION

Mosakan rolls with condiments

Mini vegetable quiche, tomato dip

Mini croissant cheese sandwich

Cashew tandoori roasted broccoli florets

Duck pie with grape molasses

Pulled chicken mini burger
with chipotle sauce

Syrian cherry kebab

Cheese pie

DESSERTS

Assorted French pastries

Eclairs

Assorted macarons

Seasonal whole and sliced fruits

All prices are inclusive of VAT

Pass Around Cocktail 1

Our pass around cocktail presents a delightful array of expertly crafted dishes, guaranteeing each guest a taste of culinary excellence and sophistication.

HOT AND COLD PASS AROUND SELECTION

Vegetable spring rolls

Mini eggplant mutabbal

Goat cheese

Avocado hummus and crab

Olive tapenade focaccia with smoked turkey

Zaatar

DESSERTS

Kunafa

Cheesecake

Banoffee trifle on glass

Eclairs

- Battered mushrooms
- Spiced chicken
- Mini sambousek
with fish mousse, salmon caviar
- Mini chicken satay
- Lamb meatball

All prices are inclusive of VAT

Pass Around Cocktail 2

An elegant passed cocktail selection featuring hot and cold bites such as beetroot-marinated salmon, tabbouleh, shrimp rice rolls, pumpkin hummus, shredded duck salad, mini crab cakes, chicken samosas, beef kebabs, and seared scallops—designed for effortless mingling and delicious bites.

HOT AND COLD SELECTION

- Beetroot marinated salmon
- Tabbouleh
- Rice roll shrimp roll
- Pumpkin hummus
- Shredded duck salad
- Confit tomato and mozzarella conchiglie pasta
- Blue cheese macaroon
- Mini crab cakes with caper remoulade
- Confit tomato and mozzarella arancini
- Chicken samosas and mint chutney
- Mini beef kebab
- Seared scallop

All prices are inclusive of VAT

DESSERTS

- Crème brulee
- Assorted bigne
- Mini tiramisu
- Berry trifle
- Seasonal whole and sliced fruits

Grab and Go Boxes

Our Grab and Go breakfast and lunch boxes are designed specifically for individuals with busy schedules who need convenient options for quick meals. These ready-to-eat meals are carefully curated to provide delicious and nutritious options that can be easily taken on the go, allowing our customers to enjoy satisfying meals even when pressed for time.

GRAND BREAKFAST

- Fruit Juice, small water
- Whole apple
- Freshly baked croissant
2 PCS
- Freshly baked Danish
2 PCS
- Cheese sandwich
2 PCS
- English cake

GRAND LUNCH

- Fruit Juice, small water
- Whole banana
- Whole apple
- Roasted chicken sandwich
- Cheddar cheese on white toast sandwich
- Tuna salad sandwich
- Mini cupcake
- Danish pastries

GRAND PREMIUM LUNCH

- Fruit juice, small water
- Whole banana
- Whole plum
- Smoked salmon sandwich
- Roasted chicken sandwich
- Cheese with smoked turkey sandwich
- Pickles
- Chips
- Danish with peach fruit

All prices are inclusive of VAT

Buffet Dinner 1

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

COLD MEZZAH AND SALADS

- Hummus
- Babaganouj
- Mutabbal
- Mohammarah
- Tabbouleh
- Mudardara with fried onion
- Okra
- Batata harra

INTERNATIONAL SALADS AND STARTERS

- Grilled mushroom
- Indian potato
- Italian panzanella
- Vietnamese palmetto

BREAD SELECTION

Assorted bread rolls, baguettes, white and brown Arabic bread

SOUP

Chicken and vegetable soup

MAIN COURSE

- Assorted mix grill
- Shish taouk, awsal, kebab
- Hammour fillet
- Tandoori roasted butter chicken thigh
- Lamb biryani
- Spinach gratin
- Onion roasted potato

DESSERTS

- Mouhalabiah
- Paris Brest choux with hazelnut mousse and nuts
- Lemon meringue pie
- Strawberry cheesecake
- Chocolate mousse berries flavor
- Seasonal fruit tart

This elegant dinner buffet offers a fresh salad station, a variety of classic cold mezzah, and international starters, complemented by a comforting Italian tomato soup. The main buffet features a flavorful assortment of grilled meats, curries, roasted vegetables, and an Italian pasta station with three pasta options. The meal concludes with a tempting dessert selection including Middle Eastern sweets, rich pastries, and fresh seasonal fruits.

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

Extra virgin olive oil selection, basil balsamic, lemon honey,
shallot vinaigrette

Hummus

Grilled mushroom

Assorted bread rolls, baguettes and Arabic bread

Italian tomato

MAIN COURSE

Assorted mix grill
shish taouk, awsal, kebab

Breaded chicken

Lamb tagine with cous cous

Grilled fish harra

Thai beef curry

Fried vegetables

Coconut oil roasted potatoes

Steamed brown rice and white rice

ITALIAN PASTA STATION

Three different kinds of pasta
penne, spaghetti, spinach ravioli, bolognese served with
parmesan cheese, assorted vegetables, oregano

DESSERTS

Mouhalabiah

Kunafa

Paris brest choux
with hazelnut mousse and nuts, cream

Lemon meringue pie

Orange chocolate tart

Strawberry cheesecake

Oreo cheesecake

Chocolate mousse berries flavor

Vanilla sauce, chocolate sauce, mixed berry sauce, whipped cream

Om Ali

Oriental sweets

Seasonal whole and sliced fruits

All prices are inclusive of VAT

Buffet Dinner 3

This elegant dinner buffet offers fresh salads, a variety of cold mezzah and international starters, creamy mushroom soup, and a main course featuring grilled meats, seafood, and vegetarian dishes. Enjoy three pasta options and a delicious dessert selection including Middle Eastern sweets and seasonal fruits.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette

COLD MEZZAH AND SALADS

- Hummus
- Okra
- Mohammara
- Mutabbal
- Labneh with walnuts
- Khodar maklyeh bil tahina
- Batata harra
- Waraq enab

ASSORTED CHEESE SELECTION

Halloumi, challah, feta, labneh balls, burrata ,mozzarella, shredded parmesan, white and yellow cheddar

INTERNATIONAL SALADS AND STARTERS

- Thai shrimp
- Tomato and mozzarella caprese
- Marinated grilled vegetables
- Indian gado gado
- Salmon tikka
- Yogurt and curry spiced chicken
- Tabbouleh
- Fattoush

HOT MEZZAH

- Assorted mixed samboussek
- Cheese and herbs rolls
- Chicken wings

BREAD SELECTION

Assorted bread rolls, baguettes and Arabic bread

MAIN COURSE

Assorted mix grill

Braised lamb

Baked salmon

Indian vegetable curry

Yellow lentil stew

Gratinated caluliflower

Creamy mashed potatoes

Steamed brown rice and white rice

DESSERTS

Kunafa

Mabroma Khesta

Paris Brest choux
with hazelnut mousse

Lemon meringue pie

Oranges chocolate tart

Strawberry cheesecake

Oreo cheesecake

Chocolate mousse berries flavor

Raspberry slice

Pistachio mud cake

Italian tiramisu

Crème caramel

SOUP

Creamy mushroom

ITALIAN PASTA STATION

Three different kinds of pasta penne, spaghetti, spinach ravioli
Bolognese served with parmesan cheese, assorted vegetables,
oregano

- Summer berry pudding
- Vanilla crème brulee
- Om Ali
- Oriental sweets
- Seasonal whole and sliced fruits

All prices are inclusive of VAT

Grand Ladies Wedding 1

Our ladies wedding menu features a meticulously curated selection of delectable dishes, ensuring a memorable culinary experience tailored to the bride's unique tastes and preferences. Including wedding cake 3 layers (2-Tiers dummy, top tier real)

RICH CHOCOLATE FONDUE TRICKLING DOWN A FOUNTAIN

served with selection fruit skewers, butter cake cubes, hazelnut meringues grissini, marshmallows, dry fruit skewers.

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette thousand island and freshly squeezed lemon juice

COLD MEZZAH SELECTION

- Hummus
- Labneh with jarjir
- Babaganouj
- Mutabbal
- Muhammara
- Tabbouleh

INTERNATIONAL SALADS AND STARTERS

- Grilled mushroom
- Indian potato
- Italian panzanella
- Tomato and mozzarella capers with pesto
- Vietnamese minced chicken
- Thai fish fillet

Fattoush
.....
Homemade waraq enab yalangi
.....
Stuffed eggplant
.....

ASSORTED CHEESE SELECTION

Halloumi, challah, feta, labneh balls, burrata, mozzarella,
shredded parmesan, white and yellow cheddar
.....

FRESH FROM OUR BAKERY

Selection of freshly baked soft, brown, hard and rye rolls,
baguette, selection of loafs white and brown Arabic bread and
grissini
.....

MAIN COURSE

Assorted mix grill
shish taouk, awsal, kebab
.....
Arabian Hammour fish fillet
.....
Chicken breast stuffed
.....
Beef lasagna with cheese
.....
Garish
.....
Saudi markouk
.....
Lamb biryani
.....
Steamed vegetable
.....
Onion roasted potato
.....
Steamed basmati rice
.....

HOT MEZZAH

Homemade kibbeh
.....
Cheese sambousek
.....
Vegetable spring rolls
.....

SOUP

Moroccan harira
.....
Arabic lentil
.....

DESSERTS

Cheese kunafa
with sugar syrup
.....
Mouhalabiah
with nuts
.....
Paris brest choux
with hazelnut mousse
.....
Strawberry cheesecake
.....
Saffron milkcake
.....
Chocolate mousse cake
.....
Seasonal fruit tart
.....
Om Ali
.....
Selection of oriental sweets
.....
Selection of seasonal whole and sliced fruits
.....

CHOCOLATE FOUNTAIN

BEVERAGES

- Water
 - still and sparkling served with lemon wedges
- Soft beverages
- Selection of fresh juices
 - orange, strawberry, lemon and mint
- Freshly brewed coffee loose-leaf tea
- Hot drinks
 - with your choice of full fat milk, low fat, soy milk

Including wedding cake 3 layers (2-Tiers dummy, top tier real)

Grand Ladies Wedding 2

Our Grand Ladies Wedding menu 2 features fresh salads, classic cold and hot mezzah, and freshly baked breads. Main courses include mixed grills, biryani, lamb stew, and seafood, paired with flavorful sides. Enjoy a delicious dessert selection and a chocolate fountain, plus a variety of refreshing beverages and hot drinks. Including wedding cake 4 layers (3-Tiers dummy, top tier real)

FRESH SALAD STATION

- Rocca, romaine lettuce, tomato wedges, shredded carrot, cucumber, corn, assorted mixed pickles, lemon wedges, croutons, nuts and seeds

DRESSINGS

- Extra virgin olive oil selection, basil balsamic, lemon honey, shallot vinaigrette thousand island and freshly squeezed lemon juice

COLD MEZZAH SELECTION

- Hummus
- Labneh with jarjir
- Babaganouj
- Moutable
- Muhammara
- Tabbouleh

INTERNATIONAL SALADS AND STARTERS

- Chickpea chat masala
- Pasta
 - with tomato
- Baby potato and herbs
- Tuna nicoise
- Poached chicken
 - with cashew nut and pineapple

Fattoush

Homemade waraq enab yalangi

Stuffed eggplant

ASSORTED CHEESE SELECTION

Halloumi, challah, feta, labneh balls, burrata, mozzarella, shredded parmesan, white and yellow cheddar

FRESH FROM OUR BAKERY

Selection of freshly baked soft, brown, hard and rye rolls, baguette, selection of loafs white and brown Arabic bread and grissini

MAIN COURSE

Assorted mix grill
shish taouk, awsal, kebab

Chicken biryani

Grilled beef medallions

Assorted Arabian stuffed

Garish

Lamb stew

Hammour fillet tagine

Mee goreng

Shrimp with chicken

Steamed vegetables

Thai beef

Shrimp glass noodles

Indonesian gado gado

Beetroot salad

HOT MEZZAH

Meat samboussek

Homemade kibbeh

Cheese samboussek

Vegetable spring rolls

SOUP

Creamy mushrooms

Chicken soup

DESSERTS

Cheese kunafa

Mouhalabiah with nuts

Strawberry tart

Oreo cheesecake

Pistachio millefeuille

Tiramisu

Crème caramel

Opera slice

Assorted macarons

Om Ali

Oriental sweets

Baked pasta
.....
Steamed basmati rice
.....

CHOCOLATE FOUNTAIN

Rich chocolate fondue trickling down a fountain
served with selection fruit skewers, butter cake cubes, hazelnut
meringues grissini, marshmallows and dry fruit skewers.
.....

Including wedding cake 4 layers (3-Tiers dummy, top tier real)

Grand Ladies Wedding 3

A delightful spread just for the bride! Fresh salads, flavorful cold and hot mezzah, warm soups, and fresh breads. Enjoy savory grilled dishes and comforting mains, finished with sweet treats and a chocolate fountain. Refresh with fresh juices and cozy hot drinks. Including wedding cake 5 layers (4-Tiers dummy, top tier real)

FRESH SALAD STATION

Rocca, romaine lettuce, tomato wedges, shredded carrot,
cucumber, corn, assorted mixed pickles, lemon wedges,
croutons, nuts and seeds
.....

COLD MEZZAH SELECTION

Hummus
.....
Beetroot hummus
.....
Labneh with jarjir
.....
Babaganouj
.....
Mutabbal
.....

Seasonal whole and sliced fruits
.....

BEVERAGES

Water
still and sparkling served with lemon wedges
.....
Soft beverages
.....
Fresh juices
orange, strawberry, lemon and mint
.....
Freshly brewed coffee loose-leaf tea
.....
Hot drinks
with your choice of full fat milk, low fat, soy milk
.....

DRESSINGS

Extra virgin olive oil selection, basil balsamic, lemon honey,
shallot vinaigrette thousand island and freshly squeezed lemon
juice
.....

INTERNATIONAL SALADS AND STARTERS

Pasta
with tomato
.....
Quinoa and avocado
.....
Farmer salad
red beans, chickpeas, vegetables, boiled eggs
.....
Fish salad

Muhammara

Tabbouleh

Fattoush

Homemade waraq enab yalangi

Fried zucchini

Stuffed eggplant

ASSORTED CHEESE SELECTION

Halloumi, challah, feta, labneh balls, burrata, mozzarella, shredded parmesan, white and yellow cheddar

FRESH FROM OUR BAKERY

Selection of freshly baked soft, brown, hard and rye rolls, baguette, selection of loafs white and brown Arabic bread and grissini

MAIN COURSE

Assorted mix grill
shish taouk, awsal, kebab

Lamb shank
with kabsa rice

Lamb chops
with stuffed waraq enab

Baked salmon steak

Grilled bream fillet

with broccoli puree, anchovies and orange salad

HOT MEZZAH

Homemade kibbeh

Crispy mushroom
with cheese

Cheese and herb rolls

Chicken wings

Vegetable manchurian

SOUP

Arabic lentil

Seafood
with corn

DESSERTS

Opera cake

Strawberries eclairs and chocolate

Cheese kunafa

Mouhalabiah
with nuts

Lemon meringue pie

Banoffee

Beef stroganoff
Grill chicken with roasted potatoes
Garish
Saudi markok
Italian lasagna
Creamy mashed potatoes
Steamed vegetables
Steamed basmati rice

Maple cheesecake
Chocolate mousse berries test
Pistachio cake
Crème caramel
Coconut rice pudding
Chocolate brownies
Assorted macarons
Om Ali
Oriental sweets
Seasonal whole and sliced fruits

CHOCOLATE FOUNTAIN

Rich chocolate fondue trickling down a fountain served with selection fruit skewers, butter cake cubes, hazelnut meringues grissini, marshmallows and dry fruit skewers.

BEVERAGES

Water
still and sparkling served with lemon wedges
Soft beverages
Fresh juices
orange, strawberry, lemon and mint
Freshly brewed coffee loose-leaf tea
Hot drinks
with your choice of full fat milk, low fat, soy milk

Including wedding cake 5 layers (4-Tiers dummy, top tier real)

Grand Gents Wedding 1

Our gents wedding menu showcases a carefully chosen assortment of savory delights, promising a culinary experience tailored to the groom's discerning palate and preferences.

COLD MEZZAH SELECTION

Hummus

HOT MEZZAH

Homemade kibbeh

Mutabbal
.....
Labneh with jarjir
.....
Mudardara
.....
Okra
.....
Tabbouleh
.....
Fattoush
.....
Mediterranean seafood salad
.....

FRESH FROM OUR BAKERY

Selection of freshly baked soft, brown, hard and rye rolls,
baguette, selection of loafs white and brown Arabic bread
.....

MAIN COURSE

Assorted mix grill
shish taouk, awsal, kebab
.....
Syrian Chicken mokhalabia
.....
Lamb biryani
.....
Vegetable korma
.....
Dal makhani
.....
Spinach gratin
.....
Onion roasted potato
.....
Steamed basmati rice
.....

DESSERTS

Mouhalabiah with nuts
.....
Paris brest choux
with hazelnut mousse
.....
Lemon meringue pie
.....

Cheese samboussek
.....
Spinach pie
.....

SOUP

Moroccan harira
.....
Arabic lentil
.....

CHEF CARVING

Whole lamb Nuaimi
served with oriental rice (for 50 pax)
.....
Hares
.....
Girash
.....

BEVERAGES

Water
still and sparkling served with lemon wedges
.....
Soft beverages
.....
Fresh juices

Strawberry cheesecake
.....
Chocolate mousse berries flavor
.....
Panna cotta selection with berry sauce
.....
Vanilla Crème Brulee
.....
Om Ali
.....
Oriental sweets
.....
Seasonal whole and sliced fruits
.....

All prices are inclusive of VAT

Grand Gents Wedding 2

Our gentlemen’s wedding menu 2 is a refined celebration of vibrant flavors and classic dishes, crafted to reflect the groom’s appreciation for tradition and variety. From an exquisite selection of cold and hot mezzah to flavorful mains and indulgent desserts, this menu promises a memorable culinary experience.

COLD MEZZAH SELECTION

Hummus
.....
Mutabbal
.....
Labneh with jarjir
.....
Mudardara with fried onion
.....
Okra
.....
Tabbouleh
.....
Fattoush
.....
Mediterranean seafood salad
.....

CAESAR SALAD STATION

Romaine lettuce, focaccia croutons, parmesan, chicken and Anchovy dressing
.....

orange, strawberry, lemon and mint
.....
Freshly brewed coffee loose-leaf tea
.....
Hot drinks
with your choice of full fat milk, low fat, soy milk
.....

HOT MEZZAH

Homemade kibbeh
.....
Cheese samboussek
.....
Spinach fatayers
.....

FRESH FROM OUR BAKERY

Selection of freshly baked soft, brown, hard and rye rolls, baguette, selection of loafs white and brown Arabic bread
.....

SOUP

Creamy mushrooms

Chicken soup

MAIN COURSE

Grilled lamb chops

Grilled prawns

Chicken biryani

Seafood paella
with mussels and seafood

Bolognese lasagna

Dal

Okra stew

Onion roasted potato

Steamed basmati rice

CHEF CARVING

Whole lamb Nuaimi
served with oriental rice

Hares

Garish

ITALIAN PASTA STATION

Two different kinds of pasta
penne, spaghetti Bolognese served with parmesan cheese,
assorted vegetable

DESSERTS

Mouhalabiah

Paris brest choux
with hazelnut mousse

Lemon meringue pie

Strawberry cheesecake

Chocolate mousse berries flavor

Panna cotta

Vanilla Crème Brulee

Om Ali

BEVERAGES

Water
still and sparkling served with lemon wedges

Soft beverages

Fresh juices
orange, strawberry, lemon and mint

Freshly brewed coffee loose-leaf tea

Hot drinks
with your choice of full fat milk, low fat, soy milk

- Oriental sweets
- Seasonal whole and sliced fruits

All prices are inclusive of VAT

Grand Gents Wedding 3

Our gentlemen’s wedding menu 3 features a curated blend of Middle Eastern and international flavors, from savory mezzah and fresh salads to hearty mains like grilled lamb and seafood paella. Live carving and pasta stations add variety, while an indulgent dessert selection completes the experience.

COLD MEZZAH SELECTION

- Hummus
- Mutabbal
- Labneh with jarjir
- Mudardara with fried onion
- Okra
- Tabbouleh
- Fattoush
- Mediterranean seafood salad

HOT MEZZAH

- Homemade kibbeh
- Cheese samboussek
- Spinach pie

CAESAR SALAD STATION

- Romaine lettuce, focaccia croutons, parmesan, chicken and anchovy dressing

FRESH FROM OUR BAKERY

- Selection of freshly baked soft, brown, hard and rye rolls, baguette, selection of loafs white and brown Arabic bread

SOUP

- Arabic lentil

MAIN COURSE

- Grilled lamb chops
- Lobster tail thermidor
- Chicken biryani
- Seafood paella with mussels and prawns
- Veal medallion

CHEF CARVING

Whole lamb Nuaimi
with oriental rice

Hares

Garish

SALMON CARVING STATION

Roasted fresh salmon whole
served with saffron rice

DESSERTS

Mouhalabiah

Paris brest choux
with hazelnut mousse

Lemon meringue pie

Strawberry cheesecake

Chocolate mousse berries flavor

Panna cotta

Vanilla Crème Brulee

Om Ali

Oriental sweets

Vegetable lasagna

Dal makhani

Okra stew

Onion roasted potato

Steamed basmati rice

LIVE STATION

Chicken wings

ITALIAN PASTA STATION

Two different kinds of pasta
penne, spaghetti bolognese *served with parmesan cheese,*
assorted vegetables, oregano

BEVERAGES

Water

still and sparkling served with lemon wedges

Soft beverages

Fresh juices

orange, strawberry, lemon and mint

Freshly brewed coffee || loose-leaf tea

Hot drinks

with your choice of full fat milk, low fat, soy milk

Seasonal whole and sliced fruits

.....

All prices are inclusive of VAT



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian