

Arabic International Buffet Menus I

Selection of bread rolls and Arabic bread

Soup

Tomato shorba

Cold Mezzah

Hoummous, moutabel, tabouleh, fattoush, babaghanoush, wine leaves, rocca salad

Salads

Tuna salad with grilled onions, sun dried tomatoes and quail eggs

German potato salad with mushroom confit dressing

Sliced cucumber

Tomato and spring onions

Aloo anar chat (V)

Mint pineapple raita

Papadum, achar, chutney

Roast beetroot carpaccio with feta, walnuts and mustard dressing

Rotisserie chicken with sweet corn and tomato salsa

Mixed garden greens

Cherry tomatoes with basil oil

French bean with garlic vinaigrette

Croutons

Dressings

French, Caesar, thousand island, Italian dressing balsamic

Main Courses

Flat top fired hammour with olive cous cous and saffron sauce

Roast lamb leg Provençal on polenta with ratatouille sauce

Steamed vegetables

Koftas, Shish taouk

Iranian saffron rice

Butter chicken

Loki dhal curry (V)

Spiced okra with onion (V)

Palak masala (V)

Aloo beans (V)

Paneer cooked with rich tomato gravy (V)

Desserts

Oum Ali (Milk pudding with rose water and pistachios)

Milk chocolate and orange mousse

Pomegranate and almond mousse in the glass

Cream cheese and apricot cake with caramel

Sliced fruits

Dates with almond and candied orange peel

Assorted Middle Eastern pastry



AED 160 per person

SHERATON ABU DHABI
HOTEL & RESORT
P.O.Box 640, Corniche Road
Abu Dhabi
United Arab Emirates

Sheraton Middle East Management Corporation
agent for Abu Dhabi National Hotels doing
business as Sheraton Abu Dhabi Hotel & Resort.

The above price subject to 10% service charge and 6% tourism fee

Arabic International Buffet Menus II

Selection of bread rolls and Arabic bread

Soup

Seafood bisque

Cold Mezzah

Hoummous, moutabel, tabouleh, fattoush, babaganough, wine leaves, rocca salad

Salads

Flaked salmon salad with grilled onions, sun dried tomatoes and quail eggs

White bean seared tuna and snow pea salad with pesto

Cucumber and cherry tomato salad

Salad greens

Seafood salad with laksa oil and pineapple

Aloo anar chat

Mint pineapple raita

Papadum, achar, chutney

Chicken tandoori salad

Dressings

French, Caesar, thousand island, Italian dressing balsamic

Main Courses

Poached hammour with prawn pot pourri

Roasted chicken with sweet corn and leek mash, thyme jus

Beef stroganoff

Lamb casserole

Steamed vegetables

New potatoes

Koftas, shish taouk

Iranian saffron rice

Butter chicken

Louki dhal curry (V)

Spiced okra with onion (V)

Palak masala (V)

Aloo beans (V)

Paneer cooked with rich tomato gravy (V)

Desserts

Oum Ali (Milk pudding with rose water and pistachios)

Milk chocolate and orange mousse

Date and Arabic coffee cream brulee

Sliced fruits

Miniature Pastries, Rasmalai

Fruit tarts with vanilla and lemon custard

Lime and mango cake

Assorted Arabic pastries

AED 180 per person