



THE RITZ-CARLTON

DUBAI INTERNATIONAL FINANCIAL CENTRE

ARABIC BUFFET MENUS



Coral Arabic Buffet Menu

Minimum of 100 guests

Cold Starters & Salads

Vine leaves

Moutabal

Tabbouleh

Fattoush

Hummus

Shanklish salad

Tomato & mozzarella caprese

Roasted chicken salad

Prawns and melon salad with mint

Selection of freshly baked International bread rolls & Arabic bread

Hot Starters

Lamb sambousek

Cheese fatayer

Spinach fatayer

Lamb kibbeh

Soup Station

Lentil soup



Hot Selections

Arabic mixed grill
Chicken biryani
Dawood basha
Macaroni béchamel
Grilled Red Snapper harrah
Stir-fried garden vegetables
Saffron rice

Desserts

Um Ali
Halawa bil jibneh
Kunafa cheese
Awamat
Caramelia banana verine
Chocolate waffle cups
Cheesecake
Seasonal fruits

Beverages

Fresh fruit juices
Soft drinks
Freshly brewed coffee, decaffeinated coffee
Selection of Ritz-Carlton tea and herbal infusion
Mineral water

Pearl Arabic Buffet Menu

Minimum of 100 guests

Cold starters & Salads

Vine leaves

Baba ganouj

Tabbouleh

Fattoush

Hummus

Beetroot moutabal

Muhammara

Tomato and mozzarella caprese

Thai beef salad

Shrimps cocktail

Grilled chicken & quinoa salad

Root vegetables & goat cheese salad

Selection of freshly baked International bread rolls & Arabic bread

Hot starters

Cheese sambousek

Spinach fatayer

Lamb kibbeh

Seafood kibbeh

Lamb sambousek

Soup Station

Lentil soup

Lamb harira soup

Hot Selections

Arabic mixed grill

Prawns biryani

Lamb tagine with prunes and almonds

Beef filet mignons with wild forest mushroom

cream Butter chicken

Pan-fried hammour filet, mashed potatoes and saffron sauce

Steamed vegetables

Basmati rice

Pasta Station

A selection of pastas and sauces

Mushrooms, sundried tomatoes, sweet corn, veal bacon, parmesan cheese,
pesto, chili flakes, oregano

Desserts

Um Ali

Ward al sham

Kunafa cheese

Tiramisu verrine

Date delight

Blueberry cheesecake

Hazelnut praline tart

Seasonal fruits

Beverages

Fresh fruit juices

Soft drinks

Freshly brewed coffee, decaffeinated coffee

Selection of Ritz-Carlton tea and herbal infusion

Mineral water

Diamond Arabic Buffet Menu

Minimum of 100 guests

Cold starters & Salads

Vine leaves

Baba ganouj

Tabbouleh

Fattoush

Hummus

Beetroot moutabal

Greek salad

Caesar salad

Flaked salmon salad

Thai prawns salad

Quinoa with citrus salad

Pumpkin & goat cheese salad

Corn and crab salad

Selection of freshly baked International bread rolls & Arabic bread

Hot starters

Cheese sambousek

Spinach fatayer

Vegetables sambousek

Seafood kibbeh

Lamb sambousek

Soup Station

Lentil soup

Seafood soup

Hot Selections

Arabic mixed grill
Lobster tails with coriander, tomatoes and chili
Lamb chops with rosemary sauce
Beef tenderloin with mashed potatoes
Moroccan chicken tagine
Grilled prawns, asparagus, butter, lemon sauce
Grilled salmon with capers & dill sauce
Vegetables lasagna
Saffron rice

Lamb Ouzi Station

Traditional dish of the Arabian peninsula
Slow roasted whole baby lamb, traditional blend of spices, saffron rice or oriental rice

Desserts

Um Ali
Kunafa fingers
Brownie caramelia cake
Halawa bil jibneh
Raspberry opera
Vanilla feuilleté verrine
Whipped cheesecake mousse, mango compote
Pistachio cassis noir
Lemon tartlets
Seasonal fruits

Beverages

Fresh fruit juices
Soft drinks
Freshly brewed coffee, decaffeinated coffee
Selection of Ritz-Carlton tea and herbal infusion
Mineral water