



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
- Humus
- 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