

Sample Buffet Menu – Al Wahda All Day Dining

COLD APPERTIZERS

Selection of crudities
Selection of Antipasti

COLD MEAT CUTS AND SEAFOOD

ARABIC SALAD

Hummous
Moutabel
Arabic pickles
Fattouch salad
Wine leaves salad

MARINATED SALAD

Different kind of marinated meat salads
Different kind of seafood salads
Selection of vegetarian salads

SALAD DRESSING AND CONDIMENTS

Vinaigrette French and Italian, Thousand Island, Italian dressing, Olive oil and balsamic vinegar

BREAD STATION

Hard rolls, Soft rolls, Dark rolls, Peanut bread, Arabic bread
French baguette, whole wheat bread, Farmer bread, Rye bread

SOUP

Two kinds of soup - cream based and clear soup

MAIN COURSE (menu changes on daily rotation)

Selection of 12 international dishes comprising of Arabic, Indian, Asian and European
Basmati Rice/Shrimp Biryani
Dingri Muttar/Makhani Dal/Paratha
Trio of Beans and Butter Corn
Baked Spinach pasta
Shish Barak/Vermicelli Rice
Seafood selection
Lamb Stew with Polenta
Roast Duck w/ Lychee Mandarin Sauce

SELECTION OF DESSERT