

## **MEDITERRANEO ARABIC NIGHT MENU**

### **COLD SHOW KITCHEN**

#### **ARABIC COLD MEZZE**

- Sumac crusted lamb loin with Htipiti | Roasted red pepper and feta dip with chili
- Moroccan Aborigine & chickpeas salad
- Ras al Hanout Scallops with beetroot Mutable
- Shrimps and Spinach Bil Zeit | Spinach Leaves cocked with olive oil, Mixed Bell Pepper and Onion , fresh water shrimps
- Pearl barley and pomegranate salad with Harissa dressing
- Green pea fava | Mashed green peas with olive oil and lemon, topped with red onions and tomato
- Iser | traditional Turkish salad | bulgur wheat | tomato paste
- Harissa marinated Chicken salad with bod beans and artichoke
- Warak I nab | Vine Leaves Salad
- Mohammara | Spiced bread with chili paste and red capsicum
- Tabbouleh
- Fattoush
- Hummus Beiruti | Chickpeas Purée, Tahini Paste
- Artichoke Mutable | Grilled eggplant with tahina and garlic
- Avocado Labneh With Dry mint

#### **ARABIC VEGETABLES**

Spring Onion | Cucumber | Tomato Cherry | Romaine baby Lettuce | Carrot | Capsicum | Fresh Mint | Red Radish

#### **Dressing**

Balsamic - Lemon - Thousand Island – Extra Virgin Olive Oil

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# ARMANI

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**Condiments:** Mignonette - Tartar - Cocktail - Aioli - Yogurt and chives - Lemon wrap – Soya

## **TERRINE Counter**

Salmon Terrine | Duck Terrine | Chicken Terrine | Dory Terrine | Smoked Salmon | Bresaola

## **CHEESE COUNTER – Selection of International and Arabic Cheese**

- Baladi Cheese
- Labna with Zaatar
- Labna Balls with Smoked Paprika
- Labna Balls with Sumac Powder
- Jibna Chilal
- Nabulsia
- Halloumi
- Testouri
- Shankleesh
- Qarish

## **Fattoush and Tabbouleh Station**

## **HOT SHOW KITCHEN**

### **SOUP**

- Arabic Lentil Soup with Crispy Arabic Crouton and Lemon Wedges
- Andalusia Authentic Seafood soup with Thyme and Mixed Vegetables

### **Arabic Hot Mezze & Side Dish**

- Lamb Merguez with Thyme Flavored Tomato Sauce and Mix Bell Pepper
- Mixed Capsicum, Chickpeas and Egg Plant Moussaka
- Sautee Vegetables with Ras Al Hanout
- Mushroom and Olives Fatayer

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- Moroccan Roasted Salad with White onion and Black Olives
- Seafood Briwates
- Chicken Mussakan with Sumac and Onion.
- Dawood Basha | Meat Balls Stew with Tomato Sauce and Onion.
- Chicken Fatta with Chick peas and Fried Arabic Crouton

## **Individual Items**

- Moroccan Chermoula Grilled Chicken Wings
- Lamb Safayeh with Tomato, Onion and Pomegranate Sauce
- Lamb Arayess with Pine seeds and Tomato
- Fried Home Made Falafel with Cheese and Sesame

## **SHAWARMA | MANAKISH**

- Chicken Shawarma with Pickles and Garlic Sauce
- Meat Shawarma with Parsley and Tahina Sauce
- Manakesh Cheese
- Manakesh Zaatar

## **HOT MAINS**

- Chicken Cous Cous | with Chickpeas and Vegetables
- Grilled Seabass with Harra Sauce and Saved Bbay Vegetables warm Salad
- Stuffed Baby Eggplant with Lamb served with Cilantro Spicy Tomato Sauce
- Braised Baby Lamb Leg Tagine | Caramelized Dry Prawns, Boiled Egg and Roasted Almond
- Chicken Addana Kebbeb | Grilled Chicken with Yoghurt Sauce and Crispy Garlic
- Syrian Style Shrimps Provençale with Semi Dried Tomato and Lemon Crisp
- Lamb Chop and Bbay Marrow Mahashi served with Dried Mint and lemon Sauce
- Cheese and Spinach Ravioli served with Black Olives and Spicy Kuzbariah Sauce

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## **OUZI STATION**

- Moroccan Whole lamb Meshwi with Saffron Rice, Cashew Nuts and Dry Fruits

## **DAILY CARVING**

- Oven Roasted Gulf Fish | Grilled Vegetables and Charmoula Sauce
- Roasted Whole Chicken with herbs Sauce

## **GRILL KEBAB STATION**

- Chicken Adana Kebab
- Lamb Kebab Orfali | Lamb Kofta with Eggplant
- Fish and Prawns Kebab
- Iranian Chicken Kebab with Mixed Capsicum and Onion
- Marinated Syrian Beef Kebab with Yoghurt
- Vegetables Skewers

## **FRUIT COUNTER**

- Sliced fruit: Rock Melon – Watermelon – Pineapple – Cantaloupe Melon
- Fruity Gazpacho and smoothies
- Carving fruit display on ice
- Mango
- Strawberries
- Cherries
- Banana
- Orange
- Lychees
- Kiwi
- Green Apple
- Grapes
- Ramboutan
- Papaya
- Fresh Dates

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## **PASTRY SHOW KITCHEN**

### **ACTION STATION**

- Crepes with Filling | Nutella, Whipped Cream , Vanilla Sauce, Icing Sugar, Raspberry Compote

### **ORIENTAL DESSERT COUNTER**

- Katayef with nuts and cheese
- Awamat skewer
- Halva Semolina coconut
- Arabic Sweet (baklawa, bourma, nabulsia)
- Orange blossom crème brulee
- Assorted macarons oriental flavor
- Dates filled with nuts and dry fruit

### **Warm Dessert**

- Umm Ali with nuts
- Kunafa Nabulsiyah with Cheese

### **INTERNATIONAL DESSERTS DISPLAY**

- Peach lychee Pannacotta
- Pineapple coconut cremoso
- Tiramisu Exotic
- Caramelia, popcorn
- White chocolate cheese cake
- Strawberry millefeuille
- Paris Dubai, sesame praline

### **ICE CREAM /SORBET**

- Served with waffle mini cone and garnish

**300 AED FOOD ONLY**

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## MEDITERRANEO SEAFOOD NIGHT

### COLD SHOW KITCHEN

#### MEDITERRANEAN ANTIPASTI

- Herring salad with Cajun potato and sour cream
- Butter poached Mussels and De puy lentil salad
- Grilled squid with tomato, olives, capers, pine seed and rapeseed oil
- Beetroot cure salmon Gravlax with avocado Guacamole
- Shrimp and avocado cocktail
- Grilled octopus salad with roast bell pepper and mandarin
- Greek salad
- winter vegetable with smoked Quinoa salad
- Poached chicken with avocado, fresh grapefruit and butter lettuce
- Slow cooked beef loin with vegetable ratatouille

#### SEAFOOD ON ICE

Tiger Prawns - Balik Salmon- Lobster Tails- Octopus- - Blue Crab- Oysters- Green Mussels- Scallop – Clams, Beetroot cured salmon

#### Condiment:

Mignonette - Tartar - Cocktail - Aioli - Pickled ginger- Horseradish - Wasabi - Lemon Wrap

#### ARABIC COLD MEZZE

- Moutabal | Grilled Eggplant with Tahina and Garlic
- Babaganoush | Roasted Eggplant with Coriander and Peppers
- Hummus Beiruti | Chickpeas Purée, Sesame oil and Chopped Parsley
- Mohammara | Spicy Bread with Tomato Paste
- Labneh Bil Khear | Dry Yoghurt, Cucumber, Paprika and Mint

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## **GREENS and VEGETABLES**

Oak Leaves - Mix Greens - Rocket – Baby Jam Lettuce - Chicory Salad – Frisee – Endives- Lolo Rosso - Radicchio (6 types on Rotation) Baby Carrot - Cherry Tomato - Cucumber – Sweet Corn (2 types on Rotation)

## **Dressing**

Balsamic - Lemon - Thousand Island – Extra Virgin Olive Oil

## **HOT SHOW KITCHEN**

### **SOUP**

- Double Fish Consommé with Prawns Dumplings and Pearl Vegetables

### **SIDE DISHES**

- Prawns Croquette
- Spinach and Mushroom Gratin
- Cauliflower Mornay
- Sweet potato puree
- Buttered Mediterranean Vegetables with Thyme
- Mushroom Pilaf
- Grilled vegetables
- Creamy Polenta
- Roasted Mediterranean Baby Potato with Mixed Capsicum and Kalamata Olives
- Sautéed Cabbage and Broccoli with Roasted Almond

### **Pizza**

- Seafood Pizza, Tomato ,Mozzarella , Calamari , Shrimps with Pesto Sauce,
- Crab Meat and Bell Pepper Quiche
- Salmon and Vegetable Chausson

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## DAILY CARVING

- Fritto misto with condiments (Sardine, Shrimps, Calamari, White Fish , Zucchini) with Romesco sauce and saffron sauce
- Whole Salmon in Pommery Mustards Salt Crust with Capers Beurre Blanc

## HOT MAINS (8 Items)

- German Baked Mayo Cheese and Chives Mussels with Parsley and Lemon.
- Lobster Thermidor with Mushroom and Cheese.
- Moroccan Prawns Tagine with Carrot ,Potato and Green Olives
- Portuguese Cod Brandade
- Grilled Sea bass Fish with Caper Orange and Mixed Capsicum Relish
- Marrow Boats | stuffed with Caponata vegetables and Cheese.
- Beef Medallion with Crust Potato & Sun Dried Tomato Quenelles and Thyme Jus
- Cannelloni Pasta | Wild Mushroom, Spinach and Parmesan Fondue

## GRILL STATION

5 kinds of daily catch with condiments (Sea Bream, Farsh fish, Salmon, Prawns, Beef steak, and Calamari)

Served with Vierge Sauce

## OYSTERS STATION

Live open Fresh Oysters served with Traditional Condiments  
(Lemon wrap, white mignonette, red mignonette, Tabasco)

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## **PASTRY SHOW KITCHEN**

### **DESSERT OF THE DAY**

- Vanilla crème Brulee
- Umali (All Day)
- Hazelnut Praline Tart
- Pavlova strawberry

### **DESSERTS DISPLAY on the Vitrine**

- Berries macaroon
- Trio chocolate
- Coconut Pannacotta
- Exotic fruit Tartlet
- Vanilla Mille-Feuille
- Chocolate profiteroles
- Xocomeli

### **DESSERTS IN FRONT**

- Pecan Brownies
- Financier lemon
- Cannoli

### **DESSERT in the COUNTER (6 Items)**

- Macaroons
- Arabic Sweet
- Lollipops
- Mix dates

## **ACTION STATION**

### **Crepes**

Home Made Crepe with Chocolate, Nutella, Vanilla Sauce, Whipped Cream, Red Fruit Sauce

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## **ICE CREAM and SORBETS**

Served with mini cones and garnish

## **FRUIT COUNTER**

- Whole Fruit: Green Apple- Red Apple
- Sliced Fruit: Melon – Watermelon – Pineapple –Dragon Fruit
- Berries: Raspberries - Blueberries

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