



THE ART OF HOSTING

Live Stations

Lamb Lokma

16kg Spit Roast Australian Lamb

Fresh Saj

Sauces: Daqoos, Fresh Chatta, Tzatziki
Condiments: Mixed Oils, Fresh Herbs, Spices

Sides: Roasted Fingerling Potatoes, Fresh Mouttabal

5,000AED Total

Good for 30 Guests

Mediterranean Mashawi Station

Shishtaouk

Tenderloin & Kofta Skewers

Lamb Chops

Grilled Seasonal Vegetables

Sauces: Daqoos, Garlic Toun
Dips: Hummus, Mouttabal, Arabic Bread
Sides: Tabbouleh, Arabic Pickles, Arabic Bread

130 AED per person

Spanish Station

Pan Con Tomate with Toppings (Anchovies, Duck Ham, Tuna Belly)

Spanish White Bean Salad

Sauces: Confit Garlic Aioli, Spicy Tomato Sauce

Tapas

Gambas al Ajilio (Spanish Garlic Shrimp)

Croquetas

Octopus on Mashed Potato with Smoked Paprika

Woodfire Paella: Choice of 1

Paella De Marisco (Seafood)

Arroz Negra (Squid Ink Paella)

Chicken and Chorizo

Vegetarian

170 AED per Person

More Stations

Italian Station

Focaccia Bruschetta

Aperitivo Cicchetti

Burrata Crostini with Lemon Oil and Pistachios

Grissini Con Carpaccio with Olive Mayo

Gambero Rosso Mazara

Pizza/Pizzette Station

Burrata Pizza with Almond Pesto and Confit Tomato

Premium Salami with Taleggio

Risotto and Pasta Station

Mixed Mushroom Truffle Pasta

Risotto Verde

180 AED per person

Live Cooking Station (Prices are for Food Only. Staff Hire and Equipment Rental Additional)



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Grill Stations

BBQ Station

Sourdough Bread

Levantine Salad with Manchego, Olives and Boston Lettuce

Grill

Australian Grain Fed Flank Steak

Australian Grain Fed Tenderloin

Jumbo Prawns

Spatchcock Cornfed Chicken

Wagyu Chorizo Sausage

Sauces: Chimichurri, Entrecote Steak Sauce, BBQ Sauce

Sides: Grilled Vegetables, Rosemary Roasted Potatoes

275 AED per person

BBQ Station

Homemade Jalapeno and Honey Cornbread

Classic Caesar Salad

Guacamole, Salsa and Tortilla Chips

Classic Burger Sliders with Classic Sauce

Buffalo Chicken Sliders with Cheesy Mayo

House Smoked Brisket Carving

Crispy Cod Tacos in Corn Tortillas with Slaw and Tartare Sauce

Sides: Skin on Fries with Classic Sauce, Jalapeno Corn Casserole

Sauces: Homemade BBQ Sauce, Classic Sauce, Chimichurri

190 AED per person

Seafood Station

Raw Bar

Fresh Oysters with Condiments

Tuna Taco with Oscietra Caviar

Crispy Salmon Tartare

Grills

Salt Baked Seabass

Red Snapper in Banana Leaf with Nam Jim Jaew Sauce

Grilled Jambo Prawns

Sides

Green Papaya Salad

Grilled Corn with Lime Butter

325 AED per person

Dessert Add-Ons

BBQ Pineapple with Coconut Ice Cream and Spiced Caramel Sauce

Freshly Made Churros with Chocolate Sauce and Caramel Sauce

Pain Perdu with Dulce De Leche Ice Cream and Maple Caramel

Live Crepe Station

Waffle and Pancakes Station
50AED

Prices are for Food Only
Staff Hire and Equipment Rental Additional
Stations are for 20 or more guests per station