

Corporate / Weddings / Events Menu Selector



PACKAGE – A

3 Marinated Salads, 3 Fresh Salads, 3 Cold Appetisers, 2 Hot Appetisers, Assorted Condiments & Dressings, 5 Main Courses (Fish / chicken / beef / Pasta / Vegetable) 1 Rice, 5 Desserts, 3 Gourmet Breads Selection.

SAR 180 + VAT, per guest, in-house | SAR 210 + VAT, per guest, private catering
Minimum 30 Guests

PACKAGE – B

4 Marinated Salads, 3 Fresh Salads, 3 Cold Appetisers, 2 Hot Appetisers, Assorted Condiments & Dressings, 1 Soup, 6 Main Courses (Fish / chicken / lamb / beef / Pasta / Vegetable) 1 Rice, 6 Desserts, 4 Gourmet Breads Selection.

SAR 210 + VAT, per guest, in-house | SAR 240+ VAT, per guest, private catering
Minimum 30 Guests

PACKAGE – C

5 Marinated Salads, 4 Fresh Salads, 4 Cold Appetisers, 3 Hot Appetisers, Assorted Condiments & Dressings, 1 Soup, 7 Main Courses (Fish / 2X chicken / lamb / beef / Pasta / Vegetable) 1 Rice, 7 Desserts, 4 Gourmet Breads Selection.

SAR 240 + VAT, per guest, in-house | SAR 270 + VAT, per guest, private catering
Minimum 30 Guests

PACKAGE – D

6 Marinated Salads, 5 Fresh Salads, 4 Cold Appetisers, 3 Hot Appetisers, Assorted Condiments & Dressings, 1 Soup, 8 Main Courses (2X Fish / 2X chicken / lamb / beef / Pasta / Vegetable) 1 Rice, 8 Desserts, 4 Gourmet Breads Selection.

SAR 280 + VAT, per guest, in-house | SAR 320 + VAT, per guest, private catering
Minimum 50 Guests

- All packages include local mineral water, soft drinks, chilled juices & tea/coffee
- Any additional item will be charged SAR 10.00 for marinated salad, SAR 15.00 for appetiser /dessert, SAR 20.00 for main course per selection.
- Indoor live cooking station can be purchased at an extra cost of SAR 25.00 for appetizers & dessert & SAR 30.00 for Main course per guest.

- (V) Suitable for vegetarians
- * Supplement of SAR 8 to above packages
- ** Supplement of SAR 12 to above packages

Please inform us of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have



Please select box beside item(s) to create your own menu from the Menu Selector ☒

MARINATED SALADS

INTERNATIONAL

- ☐ German potato
- ☐ Potato with anchovies
- ☐ Russian salad
- ☐ Calamari & cannellini beans
- ☐ Niçoise salad
- ☐ Tuna salad*
- ☐ Chicken & pineapple
- ☐ Roast beef, feta & cucumber
- ☐ Creamy potato with herbs (v)
- ☐ Greek salad (v)
- ☐ Eggplant, zucchini & goat cheese (v)
- ☐ Caprese salad (v)
- ☐ Red cabbage & apple (v)
- ☐ Braised zucchinis with almond (v)
- ☐ Red kidney beans (v)
- ☐ Green beans & potato (v)
- ☐ Carrot & apple (v)
- ☐ Rucola with orange & fennel (v)
- ☐ Frisee lettuce & balsamic (v)
- ☐ Fennel & orange (v)
- ☐ Carrot & radish (v)
- ☐ Quinoa Avocado

ARABIC/LOCAL

- ☐ Hummus (v)
- ☐ Hummus Beiruti (v)
- ☐ Moutabel (v)
- ☐ Beetroot moutabel (v)
- ☐ Tabouleh (v)
- ☐ Fattoush (v)
- ☐ Baba ghanoush (v)
- ☐ Vine leaves (v)
- ☐ Tomato Sumac (v)
- ☐ Raheb Salad (v)
- ☐ Couscous salad (v)
- ☐ Cabbage salad (v)
- ☐ Batata salad (v)
- ☐ Spinach Salad (v)
- ☐ Cheese with zaatar (v)
- ☐ Beans salad (v)
- ☐ Spinach with olive oil (v)
- ☐ Rocca & beetroot salad (v)
- ☐ Eggplant salad (v)
- ☐ Cheese with olives (v)
- ☐ Okra salad (v)
- ☐ Cucumber with yoghurt (v)
- ☐ White beans salad (v)
- ☐ Fried cauliflower with tahina (v)
- ☐ Mujaddara (v)
- ☐ Muhammara (v)
- ☐ Arabic pickles & mixed olives (v)

ASIAN

- ☐ Mixed seafood salad*
- ☐ Thai chicken salad
- ☐ Thai beef salad
- ☐ Green mango salad
- ☐ Spicy Himalayan potato (v)
- ☐ Cold Edamame (v)
- ☐ Green salad with ginger dressing (v)

- ☐ Chinese noodles salad (v)
- ☐ Roasted chicken
- ☐ Spicy chicken & cabbage
- ☐ Seared beef sirloin salad**
- ☐ Thai cucumber salad (v)
- ☐ Kachumber (v)
- ☐ Beans & capsicum (v)
- ☐ Aloo Chana chaat (v)
- ☐ Chicken tikka salad
- ☐ Spicy fruit chaat (v)

FRESH SALADS

- ☐ Cucumber
 - ☐ Tomato wedges / Cherry tomato
 - ☐ Iceberg lettuce
 - ☐ Radicchio lettuce
 - ☐ Romaine lettuce
 - ☐ Rucola
 - ☐ Celery
 - ☐ Cabbage
 - ☐ Carrot
 - ☐ Beetroot
 - ☐ Onion
 - ☐ Bell Pepper
 - ☐ Mushroom
 - ☐ Green beans
 - ☐ Artichoke
 - ☐ Corn
- (Thousand Island, Cocktail sauce, Horseradish sauce, Tahini sauce, Balsamic dressing & Vinaigrette

COLD MEZZEH I COLD APPETIZER

INTERNATIONAL

- ☐ Smoked seafood platter **
- ☐ Chilled prawns **
- ☐ Prawn cocktail with spicy gazpacho **
- ☐ Scottish smoked salmon *
- ☐ Poached crab *
- ☐ Spanish mussels **
- ☐ Smoked chicken with orange segments
- ☐ Cold cut platter
- ☐ Sushi, nigiri, sashimi & maki **

HOT MEZZEH I HOT APPETIZER

INTERNATIONAL/ASIAN

- ☐ Wasabi prawn tempura *
 - ☐ Fish cake
 - ☐ Crispy calamari
 - ☐ Fried wontons
 - ☐ Chicken dim sum **
 - ☐ Chicken satay
 - ☐ Chicken spring roll
 - ☐ Beef satay
 - ☐ Vegetable spring roll (v)
 - ☐ Vegetable tempura (v) *
 - ☐ Crispy cauliflower (v)
-
- ☐ Fish Amritsari
 - ☐ Murgh tikka
 - ☐ Tandoori malai chicken
 - ☐ Masaledar lamb chops*
 - ☐ Lamb seekh kebab

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- ☐ Paneer tikka (v)
- ☐ Onion bhajiya (v)
- ☐ Hara bhara Kebab (v)
- ☐ Aloo tikki (v)
- ☐ Veg. samosas with mint chutney (v)

- ☐ Chicken wings
- ☐ Chicken quesadilla
- ☐ Mini empanadas
- ☐ Beef quesadilla
- ☐ Hand cut chips with cheese (v)

ARABIC/LOCAL

- ☐ Meat kibbeh
- ☐ Meat Sambousek
- ☐ Spinach fatayer (v)
- ☐ Cheese sambousek (v)
- ☐ Cheese roll (v)
- ☐ Falafel (v)
- ☐ Cheese & zaatar manakish (v)
- ☐ Potato Kibbeh (v)

SOUPS

- ☐ Arabic Lentil (v)
- ☐ Harira soup
- ☐ Minestrone (v)
- ☐ Chicken & vegetable broth
- ☐ Cream of chicken
- ☐ Chicken corn
- ☐ Hot & sour (v)
- ☐ French onion (v)
- ☐ Farmhouse vegetable broth (v)
- ☐ Carrot & coriander(v)
- ☐ Roast tomato & basil (v)
- ☐ Leek & potato (v)
- ☐ Mushroom & thyme (v)
- ☐ Cream of pumpkin (v)
- ☐ Cream of cauliflower (v)
- ☐ Cream of mushroom (v)

GOURMET BREAD SELECTION

BREAD ROLL

- ☐ Petit pain white
- ☐ Petit pain whole meal
- ☐ Petit pain multi cereal
- ☐ Kaiser roll white
- ☐ Kaiser roll whole meal
- ☐ Kaiser roll multi cereal

WHOLE BREAD

- ☐ French baguette
- ☐ Authentic loaf
- ☐ Pretzel bread
- ☐ Multi cereal loaf

ARABIC

- ☐ Arabic bread white
- ☐ Arabic bread brown

MAIN COURSE

INTERNATIONAL / WESTERN / ITALIAN

- ☐ Grilled fish of the day with tarragon butter sauce
- ☐ Roast salmon fillet with horseradish crumbs lemon butter sauce **
- ☐ Pan seared salmon with braised fennel, saffron sauce **
- ☐ Grilled chicken breast with tomato chives & mushroom ragout
- ☐ Grilled chicken with mushroom sauce
- ☐ Pan-fried chicken breast with peppercorn sauce
- ☐ Herb roasted chicken with wild mushroom & shallot cream sauce
- ☐ Almond crusted chicken breast with mushroom ragout & rosemary jus
- ☐ Lamb shank slow cooked with rosemary & garlic sauce **
- ☐ Roasted lamb leg with thyme jus *
- ☐ Lamb curry

- ☐ Fillet of beef with wild mushroom sauce
- ☐ Beef medallions with peppercorn sauce
- ☐ Beef stroganoff
- ☐ Beef lasagna

PASTA

- ☐ Penne with shredded chicken, vegetables & white sauce
- ☐ Penne bolognaises
- ☐ Penne Arrabbiata (v)
- ☐ Fettuccini Alfredo (v)
- ☐ Fusilli with artichoke cream sauce (v)
- ☐ Ricotta & spinach tortellini (v)
- ☐ Ravioli of wild mushrooms, spinach & cream (v)

VEGETABLES

- ☐ Stir fry vegetables (v)
- ☐ Ratatouille vegetables (v)
- ☐ Vegetables lasagna (v)
- ☐ Wild mushroom risotto* (v)
- ☐ White rice (v)

POTATOES

- ☐ Lyonnaise (v)
- ☐ Dauphinoise (v)
- ☐ Garlic diced (v)
- ☐ Potatoes with herbs (v)
- ☐ Potato with hot sauce (v)
- ☐ Potato mille feuille (v) *

ARABIC/LOCAL

- ☐ Fish harra sauce
- ☐ Fish with lemon butter sauce
- ☐ Fish tagine
- ☐ Fish Masala
- ☐ Fish Sadiya

- ☐ Moroccan chicken tagine
- ☐ Chicken with potato & garlic
- ☐ Chicken molokhia
- ☐ Chicken freekeh
- ☐ Chicken musakhan
- ☐ Chicken moghrabieh
- ☐ Chicken maqluba
- ☐ Chicken kabsa

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- ☐ Oriental mixed grill
(shish taouk, lamb kebab & lamb kofta)
- ☐ Dawood basha
- ☐ Kibbeh bil laban
- ☐ White beans with lamb cubes
- ☐ Lamb makloubeh
- ☐ Lamb & vegetables couscous
- ☐ Lamb moussaka
- ☐ Lamb okra
- ☐ Lamb kofta sanya
- ☐ Lamb sheik al mahshi

- ☐ Oriental beef stew with potato
- ☐ Beef kebab with tomato sauce

VEGETABLES

- ☐ Grilled eggplant moussaka (v)
- ☐ Okra bil zeit (v)
- ☐ Moroccan couscous (v)
- ☐ Vegetable salona (v)
- ☐ Batata harra (v)

PASTA

- ☐ Macaroni béchamel (v)
- ☐ Macaroni gratin (v)

RICE

- ☐ Oriental rice
- ☐ Kabsa rice
- ☐ Bazella rice
- ☐ Vermicelli rice (v)
- ☐ Saffron rice (v)
- ☐ Kushari rice (v)

ASIAN / INDIAN / CHINEESE/ JAPANESE

- ☐ Prawn jalfrezi **
- ☐ Prawns' masala **
- ☐ Amritsari fried fish fillet
- ☐ Goan fish curry with coconut milk
- ☐ Fish in garlic chili sauce
- ☐ Sweet & sour fish
- ☐ Lemon fish with sesame seed
- ☐ Fish with tamarind sauce
- ☐ Salmon teriyaki
- ☐ Fish Cajun

- ☐ Chicken curry
- ☐ Chicken pepper
- ☐ Chicken Hyderabad korma
- ☐ Murgh makhni / butter chicken
- ☐ Kung Pao chicken
- ☐ Black pepper chicken
- ☐ Sweet & sour chicken
- ☐ Chicken red curry
- ☐ Chicken green curry
- ☐ Chicken teriyaki
- ☐ Chicken fajitas

- ☐ Mutton kadai
- ☐ Mutton do pyaza

- ☐ Beef curry
- ☐ Beef vindaloo
- ☐ Beef stew
- ☐ Beef with oyster sauce
- ☐ Beef chili dry
- ☐ Stir fried beef with mushroom

VEGETABLES / LENTILS

- ☐ Thai green curry vegetable (v)
- ☐ Paneer butter masala (v)
- ☐ Paneer makhani (v)
- ☐ Aloo gobi (v)
- ☐ Vegetable jalfrezi (v)
- ☐ Vegetable Korma (v)
- ☐ Bhindi do pyaza (v)
- ☐ Aloo Shimla mirch (v)
- ☐ Aloo Mutter (v)
- ☐ Aloo Jeera (v)

- ☐ Dal makhani (v)
- ☐ Dal tadka (v)
- ☐ Chana masala (v)

RICE & NOODLES

- ☐ Prawns' biryani **
- ☐ Fish biryani *
- ☐ Chicken biryani
- ☐ Mutton biryani
- ☐ Pea's pulao (v)
- ☐ Jeera pulao (v)
- ☐ Biryani sabz bahar (v)
- ☐ Jasmine rice

- ☐ Chicken fried rice
- ☐ Egg fried rice (v)

- ☐ Chicken noodle
- ☐ Singapore style noodle (v)

DESSERT

Our impressive range of desserts made in the hotel ensures there is something to please everyone.

INTERNATIONAL / WESTERN

- ☐ Crème brûlée
- ☐ Tiramisu
- ☐ Cheesecake
- ☐ Apple tart
- ☐ Coconut panna cotta
- ☐ Fruit tartlets
- ☐ Classic lemon tart
- ☐ Chocolate & coffee mousse
- ☐ Profiteroles with chocolate sauce
- ☐ Apple pie
- ☐ Mini coffee eclair
- ☐ Traditional English trifle
- ☐ Fresh fruit salad in lemongrass syrup

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CAKES

- ☐ Farmhouse carrot cake
- ☐ Opera cake
- ☐ Caramel cake
- ☐ Coconut cake
- ☐ Black forest cake
- ☐ Chocolate fudge
- ☐ Lemon cake
- ☐ Lazy cake
- ☐ Strawberry cake

WARM WESTERN

- ☐ Bread & butter pudding
- ☐ Chocolate fondant
- ☐ Sticky toffee pudding
- ☐ Malva pudding

ASIAN / INDIAN

- ☐ Kheer
- ☐ Rasmalai with saffron
- ☐ Phirni

WARM INDIAN

- ☐ Gulab jamun
- ☐ Gajar halwa

ARABIC/LOCAL

- ☐ Kataif
- ☐ Assorted baklava
- ☐ Cheese kunafa
- ☐ Basbousa
- ☐ Balah el sham
- ☐ Mahalabia with raisin & nuts
- ☐ Awamat
- ☐ Maamoul
- ☐ Sfouf

- ☐ Fresh sliced fruits

WARM ARABIC

- ☐ Um ali
- ☐ Kunafa