

BANQUET MENU

THELUXURYCOLLECTION.COM/AJMANSARAY

INTERNATIONAL BUFFET MENU 1

Minimum of 40 persons

BREADS

Selection of International breads

SOUP

Cream of tomato soup with crispy croutons

COLD STARTERS

Hummus, Moutabel
Babaghanouj, Tabouleh
Zaatar Labneh, Tuna Nicoise
Mohammara, Fassoliah Bil Zeit
Seasonal mixed leaves and assorted dressings
Couscous salad with coriander and mint
Marinated olives and Arabic pickles
Assorted cold cuts, tapenade

MAIN COURSE

Lamb navarin
Penne pasta Alfredo with seafood
Roasted chicken with artichokes and lemon
Chicken Biryani with cucumber raita and papadums
Wok fried beef with basil and chili
Buttered seasonal vegetable
Goan fish curry
Steamed rice

DESSERTS

Om ali
Crème caramel
Chocolate fudge cake, Black forest cake
Assorted baklava and basboussa
Lemon meringue pie
Seasonal sliced fruit
Strawberry tart

Chilled juices upon arrival
Still mineral water & soft drinks

INTERNATIONAL BUFFET MENU 2

Minimum of 50 persons

BREADS

Selection of International breads

SOUP

French onion soup with Gruyere toasts Roasted pumpkin soup

COLD STARTERS

Fried Cauliflower & Tahina
Artichokes and beef bacon salad
Tuscan salad, Balsamic dressing
Caesar salad with garlic croutons
Asparagus, chopped Egg Vinaigrette
Beetroot salad with goat cheese and caramelized walnuts
Greek Salad, Crumbled Feta, Grilled Eggplant, Mint & Olive Oil
Basterma & sweet melon Marinated Olives and Pickles
Vine ripped tomato & mozzarella with fresh basil
Seasonal mixed leaves with assorted dressings
Hummus, Moutabel, Mohammara, Fattoush

MAIN COURSE

Lamb majboos

Black pepper beef

Chicken shawerma sandwich

Grilled salmon steak, capers, almond & French beans

Creamy chicken stew, mushroom & tarragon

Sweet and sour seafood, Butter chicken masala

Indian vegetable curry, Singaporean noodle

Steamed rice

DESSERTS

Malabiya, Bala al sham
Sago with lychee
Bread and butter pudding
Coffee & Chocolate éclairs
Chocolate pot de crème
Pistachio crème brulée
Pear & almond tart
Seasonal sliced fruit
Mango tartlet

Chilled juices upon arrival
Still mineral water & soft drinks

INTERNATIONAL BUFFET MENU 3

Minimum of 60 persons

BREADS

Selection of International breads

SOUP

Moroccan harrira soup Asparagus soup, brie toasts

HOT STARTERS

Spring rolls, Vegetable samosa, Cheese sambousek Meat sambousek, Spinach fatayer

COLD STARTERS

Portuguese seafood salad
Palm heart & mango Salad
Assorted cold cuts, tapenade
Caesar salad with garlic croutons
Marinated olives & Arabic pickles
Roasted Mushrooms with parsley lemon oil
White beans salad with cherry tomato & salmon confit
Fattoush, Tabouleh, Zaatar Labneh, Fassoliah Bil Zeit,
Seasonal mixed leaves, assorted dressings
Roasted Capsicums with Anchovies
Potato salad, beef bacon & chives
Hummus, Moutabel, Mohammara, Fried cauliflower & Tahina

MAIN COURSE

Bakmi Goreng, Paneer Butter Masala
Thai egg fried rice, Massaman lamb curry
Hammour, tomato fondue, olives & basil
Roast chicken, baby potato with rosemary
Beef medallion, creamy peppercorn sauce
Mixed Mashawi – Shish Taouk, Shish Kebab, Kofta Kebab
Chicken tandoori, katchumber salad & mint raita
French beans, broccoli & carrot Vichy, Dawood basha, Oriental rice

DESSERTS

Apple tart tatin, Mix fruit tartlets

Chocolate mousse, Passion fruit pannacotta, White chocolate & strawberry mille feuille

Apple & blackberry crumble, Coconut moelleux

Fresh fruit salad, Gulab jamun, Mammoul

Chilled juices upon arrival
Still mineral water & soft drinks

ENHANCEMENTS

LIVE STATIONS Carving

Roasted beef tenderloin, horseradish sauce and mushroom jus

Roasted Turkey Carving Station With herb gravy and oriental rice

Roasted Leg of Lamb Carving Station With gravy, lyonnaise potatoes

> Lobster Omani With thermidor sauce

Pasta Station

Three kinds of pasta, finished with your choice of bolognaise sauce, Cream sauce & tomato basil sauce

Chocolate Fountain

The aroma, sight and taste of our warm cascading chocolate fountain with fresh fruits, marshmallows, biscotti & brownie will make a spectacular addition to your event.

ON THE BUFFET Chicken or Lamb Shawarma

Caesar Salad Bar

Crispy lettuce tossed with Caesar dressing Served with Focaccia croutons, anchovy fillets, parmesan shavings and grilled chicken

Assorted cheese counter Selection of International cheese and condiments

ON PLATTER
Roasted Camel
Served with saffron rice

Whole Ouzi

Served with oriental rice, saffron rice or vermicelli rice