

WEDDINGS

BY
EMAAR



PACKAGE 1

AED 300

COLD MEZZE

Hummus | Chickpea Puree, Extra Virgin Olive Oil (V)
Fattoush | Romaine Lettuce, Tomato, Pita Bread Crouton (G)(V)
Tabbouleh | Chopped Parsley, Bulgur, Lemon (G)(V)
Moutabal | Roasted Eggplant, Tahini, Greek Yoghurt (D)(V)

HOT MEZZE

Cheese Fatayer | Feta Cheese, Parsley, Mint (D)(G)(Z)
Spinach Fatayer | Savoy Spinach, Heirloom Tomato, Sumac (D)(G)

APPETIZER

Green Papaya Salad, Peanut, Red Chili Infusion (N)(V)
Citrus Cured Atlantic Salmon, Pumpernickel Diamond, Dill Crème (D)(G)(Z)
Honey Dew Melon, Paper Cut Air Dried Beef, Mint Oil

SALAD BAR (D)(G)(N)

Selection of Lettuce, Chopped Heirloom Tomato, Sliced Cucumber, Carrot, Beetroot, Celery,
Capsicum, Yellow Corn, Chick Pea, Pickled Vegetable, Grilled Halloumi
Toasted Pine Nut, Walnut, Sunflower Seed, Flaxseed, Herb Crouton
Balsamic Dressing, French Dressing, Yoghurt Lemon Dressing
Extra Virgin Olive Oil Dressing
Arabic Bread, Baguette, Sour Dough Bread (G)(D)

MAIN COURSE

Slow Braised Australian Wagyu Short Rib, Root Vegetable, Rosemary Jus (D)(Z)
Oriental Free-Range Chicken Shish Tawook, Tahina Saffron Sauce (D)
Sticky Asian Seabass, Spring Onion, Persian Honey, Dark Soy Sauce
Thyme Crushed Potato (V)
Signature Mixed Vegetable Biryani, Basmati Rice, Cardamom, Golden Raisin (D)(N)(Z)

LIVE COOKING STATION

Seafood Pasta (S)(D)
Fettuccini, Prawn, Mussels, Calamari, Seafood Bisque, Fresh Basil

WEDDING DESSERT

Red Velvet Cake, Cream Cheese, Milk Chocolate pearls (D)(G)
Chocolate Choux, Cocoa Crumble & Crunchy Pearl (D)(G)
Umali, Arabic Bread Butter Pudding, Almond (D)(G)(N)
Cut Ripe Seasonal Fruit (V)