

# WEDDINGS

BY  
EMAAR

**MENUS**

# W E D D I N G S | BY EMAAR

## INTERNATIONAL BUFFET

### Appetizer

Hummus, Chick Pea Puree, Extra Virgin Olive Oil (V)(Z) | Fattoush

Salad Baby Gem Lettuce, Zaatar Leaf, Cucumber, Pomegranate

Dressing (G) | Moutabal, Roasted Eggplant, Tahini, Greek Yoghurt

(D) | Grilled Beetroot, Goat Cheese, Walnut (D) | Potato Salad,

Scallion, Grain Mustard Dressing (V)

### Bakers Basket

Assorted Freshly Baked Bread, Rolls, Arabic Bread (G)

### Hot Mezze

Lamb Kibbeh, Ground Lamb, Onion, Pine Nut (N) | Cheese Fatayer,

Feta Cheese, Parsley, Mint (D)

### Soup

Green Lentil Cappuccino (D)(G)(Z) | Root Vegetable, Diamond

Crouton, Green Lentil Foam



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## INTERNATIONAL BUFFET

### Main Course

Wagyu Beef Stew, White Bottom Mushroom, Pearl Onion (D)(G) |

Penne Pasta Gratin, Smoked Scottish Loch Fyne Salmon, Dill (D) |

Signature Chicken Biryani, Basmati Rice, Cinnamon, Cardamom

(D)(N)(Z) | Roasted Potato with Paprika, Parsley Butter Sauce(D)

### Dessert

Classic Tiramisu, Lady Finger, Mascarpone Cheese, Espresso (D)(G)

| Um Ali, Flaked Pastry, Rose Water, Flaked Almond (D)(G) | Mixed

Baklava, Layered Filo Dough, Walnut – Pistachio – Hazelnut

(D)(G)(N) | Sliced Ripe Seasonal Fruit (V)



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