# W E D D I N G S 

BY
EMAAR

WEDDING MENU

## INTERNATIONAL BUFFET

Appetizer<br>Shrimp and Avocado Salad | Creamy Italian Dressing (S, D)<br>Norwegian Smoked Salmon | Crispy Capers and Soured Cream (D)<br>Teriyaki Beef Salad with Peppers and Sesame Dressing (G)<br>Oliver Salad with Poached Chicken and Quail Eggs (D)<br>Caprese Salad | Marinated Roma Tomato Mozzarella<br>Cheese and Basil Pesto (D, V, N)<br>Cold Mezze | Hummus (V), Mohammara (V, G, N), Moutabal (D, V), Fattoush (G, V),<br>Labneh (D, V), Mix Olive<br>Quinoa Salad | Tossed Quinoa pearls with peppers, Baby Spinach and Pomegranate (V)<br>Organic Salad Leaves | Seasonal greens and Cress<br>Dressings, Condiments, Arabic Olives and Pickles<br>Bakers Basket | Oven Fresh Selection of our Home Baked International Breads and Rolls (G)<br>\section*{Soup}<br>Tuscan Tomato Soup| Garlic Croutons<br>and Basil Oil (G)

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## Main Course

Teriyaki Salmon | Asian Greens and Medley of Mushrooms (G) Pan Seared Sea Bass, Chive Mash, Piperade (D) Murgh Makhni | Chicken Tikka with Creamy Tomato Sauce (D) Beef Bourguignonne | Robust Beef Stew with Root Vegetables (G) Harrisa Rubbed Chicken Thighs, Freekah Risotto Coriander and Lemon Dressing (D)<br>Ravioli | Ricotta and Spinach Ravioli with Mushroom and Truffle (G, D, V)<br>Sauté Vegetables | Tarragon Butter and Fine Herbs (D, V)<br>Vegetable Pad Thai | Rice Noodles Stir Fried with Egg, Vegetables and Peanuts (N, V)<br>Steamed Basmati | Long Grain Steamed Rice

Dessert
Tart | Lemon Meringue (G, D, N)
Assorted Macaroon | Chef's Selection of the day (N, D)
Arabic Sweets Platter | Selection of Fine Arabic Sweets and Dates (G, N)

Cheese Cake \| White Chocolate Baked Cheesecake (G, D, N)
Duo Chocolate Mousse | Sinful Combination of Dark and White Chocolate (D)

Tiramisu | Mascarpone and Espresso (G, D)
Fresh Fruits | Seasonal Fresh Fruit Platter

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