

# W E D D I N G S

BY  
EMAAR

**MENUS**

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

## INTERNATIONAL BUFFET

### Appetizer

Shrimp, And Avocado Salad, Gems Lettuce (S,D) | Smoked Salmon  
with Chive Cream, Red Chard and Capers (D,S) | Seared Beef Tataki  
with Truffle Soy Dressing (SS) | Selection of Hummus (V,SS),  
Beetroot Moutable (D, V), Garlic Labneh (D) | Quinoa Salad with  
Feta and Lemon Chia Dressing (D, V) | Balsamic Grilled Vegetables  
Platter (V) | Californian Maki Roll with Condiments | Assorted  
Lettuces with Condiments and Dressings

Oven Fresh Selection of our Home Baked International Breads (G)

### Hot Appetizer

Vegetable Spring Rolls, Sweet Chilli Sauce (G) | Lamb Samosa with  
Mint Chutney (G, D) | Spinach Fatayer with Tahina Sauce(g)  
Soup – Cream of Forest Mushrooms, Truffle Oil



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## INTERNATIONAL BUFFET

### Main Course

Pan Seared Sea Bass with Fregola Sarda and Broccoli (D,s ) | Stir  
Fried Chicken with Bok Choy and Teriyaki Sauce, Enoki (G,SS,SB) |  
Beef Tenderloin | Carrots, Asparagus and Pumpkin Puree (D) |  
Charmula Crusted Lamb Chops, Moroccan Couscous  
Murg Makhani | Chicken Tikka with Creamy Tomato Sauce (D,N) |  
Orichette Pasta with Slow Cooked Tomato Fondue and Basil (D,G) |  
Oven Baked Harra Potato with Garlic and Chili (V) | Seasonal Mixed  
Vegetables Tossed with Soy and Sesame | Saffron Rice with Nuts  
(N,V) | Whole Salmon Fillet Carvery with Dill and Honey Crust (S) |  
Whole Roast Leg of Lamb with Mustard and Mint Sauce (M)

### Dessert

Hazelnut Crunch, Chocolate Mousse (D,G,N,E) | Red Velvet Pastry  
(D,N,E) | Paris Brest Choux Praline (D,G,N,E) | Classic Mascarpone  
Tiramisu (D,G,E) | Vanilla Custard Pie (D,G,E) | Passion Fruit and  
Mango Cheesecake (G,D,N,E) | Sliced Fruit Platter (V)



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DOWNTOWN