



BURRATA PLATTER [D, N, V] - 375 AED

6 pieces of Premium Italian Burrata, A Zesty Dressing of Roasted Pistachios, Preserved Lemon, Lemon Zest, Castelvetrano Olives, Fresh and Dried Thyme, Olive Oil, Basil Leaves and Maldon Salt.

Serves 6 Guests

HOME SMOKED SALMON PLATTER [F] - 280 AED

500 Grams of Premium In-House Maple Wood-Smoked Norwegian Salmon, Mustard Dressing, Gem Lettuce, with a Side of Capers, Caperons and Lemon Wedges.

Serves 6 Guests

MISO EGGPLANT [S, SM, N, VEGAN] - 200 AED

Japanese Miso Stuffed Baby Eggplant Topped with Scallions and Sesame Seeds

Serves 8 Guests

Additional Portion - 25aed

COLD VINE LEAVES [N, VEGAN] - 335 AED

1 KG of Mama's Cold Vine Leaves Slow Cooked in Pomegranate Vinaigrette

Serves 10 Guests

GREEK PLATTER [D, N, V] - 265 AED

Baked Feta with Roasted Cherry Tomatoes & Kalamata Olives. Served with Rustic Garlic Bread

Serves 6 Guests

VITELLO TONNATO [E, M] - 320 AED

A Classic Italian Dish made of Sliced Milk-Fed Veal with Homemade Tuna Sauce and Capers

Serves 8 Guests

SALMON CRUDO PLATTER (RAW) [F] - 280AED

Sashimi Style Salmon Platter with a Delicious Shallot Caper Sauce

Serves 6 Guests

VEGETABLE RICE PAPER SPRING ROLLS [S, SM, N, VEGAN] - 200AED

Mixed Vegetable Rice Paper Spring Rolls Served with a Peanut Dipping Sauce. Elegant and Fresh!

Serves 8 Guests

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TORTILLA CHIP 'N' DIP – 50AED PER DIP OPTION

Crispy Tortilla Chips served with One Dip Option

- Anchovy, Spring Onion and Cream Cheese Dip [d, f]
- Tzatziki Dip [d, v]
- Caramelized Onion Labneh Dip [d, v]
- Avocado Ranch Dip [d, v]
- Sriracha Peanut Dip [n, vegan, s, sm]
- Traditional Guacamole [vegan]
- Mild Tomato Salsa (Vegan)
- Elote Queso (Mexican Cheese Dip with Roasted Corn and Coriander) [d, v]
- Hummus with Dukkha [n, sm, vegan]
- Sundried Tomato and Artichoke Dip [d, v]
- Labneh Dip with Zaatar, Pistachio, Mint, Olive and Pomegranate [d, n, v]

Serves 5 Guests

Additional Dip Portion 10 AED

Additional 10 AED For Crudités per person

We also recommend some options from our canapés menu as some choices for appetizers. Our team can assist you with this



SALADS

SERVES 10 GUESTS

ARUGULA SALAD [D, V] – 250 AED

Fennel, Shaved Parmesan and Lemon Vinaigrette

MEXICAN STREET CORN SALAD [D, M, V] – 300 AED

Roasted Corn, Scallions, Jalapeno Pepper, Cotija Cheese, Coriander, Red Bell Pepper, Avocado with Smoked Lime Dressing

AUTHENTIC GREEK SALAD [D, V] – 300 AED

Tomato, Cucumber, Green Bell Pepper, Red Onion, Kalamata Olives, Dried Oregano with Greek Feta and a Greek Vinaigrette

CORONATION CHICKEN COLESLAW SALAD

[D, N, CN, V] – 300AED

Roasted Shredded Chicken, Tricolor Cabbage, Shredded Carrot, Golden Raisins and Roasted Cashews with a Curried Coronation Dressing

SHREDDED KALE AND BROCCOLI CAESAR SALAD

[N, G, SM, S, VEGAN] – 300 AED

Roasted Broccoli, Shredded Kale, Cannellini Beans, Parsley, Sunflower Seeds, Homemade Croutons and a Cashew Vegan Caesar Dressing

SRIRACHA HONEY-LIME QUINOA SALAD

[SM, VEGAN] – 250 AED

Tricolor Quinoa, Edamame, Red Cabbage, Carrots, Red Bell Pepper, Scallions, Sesame Seeds and a Sesame Sriracha Lime Dressing



ADDITIONAL PROTEIN:

- Chicken 10AED per Person
- Duck 15AED per Person
- Shrimp 15AED per Person

Allergies – Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

SALADS

SERVES 10 GUESTS

MEDITERRANEAN ROASTED CHICKPEA AND BABY SPINACH SALAD [N, VEGAN] - 300 AED

With Roasted Pumpkin, Slivered Almonds and Maple Balsamic Dressing

THAI CRUNCH SALAD [SM, N, VEGAN] - 250 AED

Shredded Tricolor Cabbage, Red & Yellow Capsicum, Green Onion, Carrots, Sesame Seeds, Roasted Peanuts with Thai Peanut Dressing

ROASTED BEETROOT SALAD [D, M, N, SM, V] - 300 AED

Spiced Walnuts, Orange Segments, Fennel, Pickled Red Onions, Feta Cheese and Fresh Zaatar with Greek Vinaigrette

MIXED HERBS SALAD [V] - 250 AED

Mixed Greens with Orange and Grapefruit Segments with Herb Vinaigrette

FRENCH LENTIL SALAD [D, M, V] - 300 AED

Lentilles Du Puy with Mirepoix, Greek Feta and Grilled Onion Vinaigrette

LINA'S SALAD [N, VEGAN] - 250 AED

Mixed Greens, Fresh Zaatar, Walnuts, Pomegranate, and Citrus Dressing

QUINOA, AND EDAMAME SALAD [M, VEGAN] - 250 AED

Mixed Capsicum, Spring Onions and Cherry Tomatoes with a Citrus-Mandarin Dressing

VIETNAMESE NOODLE SALAD (V) [S, F, V] - 250 AED

Glass Rice Noodles with Mixed Vegetables, Fresh Herbs with a Light Vietnamese Soya Dressing

GOAT CHEESE SALAD [D, N, V] - 250 AED

Toasted Goat Cheese with Spinach, Mesclun, Candied Pecans, Beetroot, Roasted Cherry Tomato with Maple Balsamic Dressing

LET'S GET FREEKEH SALAD [D, G, N, M, V] - 300 AED

Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese & Lime Coriander Dressing

ASIAN KALE SALAD [S, SM, VEGAN] - 300 AED

Kale, Carrot, Daikon, Mango, and Cabbage with Asian Avocado Dressing



ADDITIONAL PROTEIN:

- Chicken 10AED per Person
- Duck 15AED per Person
- Shrimp 15AED per Person

Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

CASSEROLES

KIBBEH BIL SINIYEH [D, G, N] - 300 AED

Angus Beef, Bulgur and Pine Nuts Pie. Served with a Side of Yogurt and Cucumbers

Serves 6 Guests

ULTIMATE BEEF LASAGNA [D, G, CN, C] - 300 AED

Savor our classic beef lasagna, featuring tender layers of perfectly cooked pasta, a hearty Bolognese sauce, luscious béchamel, and gooey melted mozzarella, all baked to golden perfection.

Serves 6 Guests

MAMA'S KOOSA WARAK ENAB [CN] - 500 AED

Traditional Jordanian Pot of Stuffed Baby Zucchini and Vine leaves. Slow Roasted in a Tomato Sauce and Topped with Lamb Chops

Serves 8 Guests

BRISKET SHEPHERD'S PIE [D] - 500 AED

Brisket, Caramelized Onions, Gruyere Cheese, Creamed Corn, Sweet Potato Mash

Serves 8 Guests

KOFTA BEL SINIYEH [CN] - 300 AED

Kofta Spread in a Pan with Tomatoes, Onions, Potatoes and Tomato Sauce

Serves 6 Guests

CREAMY CHICKEN DAUPHINOISE [D, G] - 300 AED

Chicken with a Creamy Potato Dauphinoise

Serves 6 Guests

CHICKEN BECHAMEL [D, G] - 300AED

A Classic Lebanese Casserole Dish with Roasted Shredded Chicken, Ziti Pasta, Bechamel and Mozzarella

Serves 6 Guests

SPINACH AND FETA PIE [D, G, V] - 300 AED

Filo Pastry, Greek Feta and Sundried Tomato in a Caserole

Serves 6 Guests

SWEET POTATO AND EGGPLANT LASAGNA [D, G, V] - 250 AED

Our Vegetarian Version of Lasagna is to die for! Pasta Sheets with Bechamel, Mozzarella and Roasted Sweet Potato and Eggplant

Serves 6 Guests

BEEF

SERVES 10 GUESTS

SMOKED ANGUS BEEF BRISKET [D] - 500 AED

Succulent Brisket, Smoked and Slow Cooked to Perfection. Served with Maple Glazed Carrots and Creamy Mashed Potatoes on the Side

DAOUD BASHA [G] - 450 AED

Beef Meatballs in Tomato Sauce. Served with Vermicelli Rice

KOOSA BIL BANDORA [D, N] - 450 AED

Stuffed Baby Marrow Cooked in Tomato Sauce

KOOSA BI LABAN [D, N] - 450 AED

Stuffed Baby Marrow Cooked in Yogurt Sauce

BEEF BOURGUIGNON [C, D] - 450 AED

Traditional French Beef Stew with Carrots, Onions and Mushroom. Served with Mashed Potatoes

BEEF STROGANOFF [D, G] - 450 AED

Sautéed Beef with Caramelized Onions, Mushrooms and a Creamy Beef Jus Sauce. Served with Vermicelli Rice

SPICY MEATBALLS, CREAMY LEEK & SPINACH [D] - 450 AED

Pan-Seared Angus Meatballs on a Bed of Creamy Leeks & Spinach. Served with Mashed Potatoes

BEEF, MUSHROOM & GREENS STIR-FRY [SM] - 450 AED

Tender Beef Sautéed with Delicious Mushroom and Greens

BEEF BIRYANI [N, CN, D] - 450 AED

An Aromatic Delight of Beef Biryani with Tender Marinated Beef and Fragrant Basmati Rice. Layered with Exotic Spices, Herbs and Topped with Sultana Raisins and Cashews. Served with Raita

ANGUS SMOKED AND SLOW BRAISED CHUCK ROAST [C,D] - 450 AED

Juicy Chuck Roast Smoked and Slow Cooked to Perfection



Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

BEEF

MINIMUM ORDER OF 10
PORTIONS PER SELECTION



ANGUS SMOKED AND SLOW BRAISED BEEF CHEEKS [C,D] - 450 AED

Tender Beef Smoked and Braised in a Homemade Beef Jus

VEAL PICCATA A LIMONE [D, G] - 500 AED

Crusted Milk Fed Veal Served in a Lemony Chicken Broth with Capers, Shallots and Fresh Parsley

VEAL MILANESE [G] - 500 AED

Parmesan Breaded Milk Fed Veal Served with a Rich Tomato Sauce and Lemon Wedges on the Side

LAMB

SERVES 10 GUESTS

RUSTIC LAMB ROAST [D, CN] - 500 AED

A Classic Pinch Recipe from Day One. Slow Roasted and Braised Lamb Shoulder in Homemade Lamb Stock, Mixed with Date Gravy. Served with Rosemary Roasted Potatoes

LAMB BIRYANI [D, N, CN] - 500 AED

A Cousin to our Delicious Beef Biryani Yet Done with Tender Australian Lamb. Fragrant Basmati Rice and South Asian Spices Compliment the Dish. Topped with Sultana Raisins and Cashews. Served with Raita and Kachumber Salad

TRADITIONAL JORDANIAN LAMB MANSAF [D, N, CN, G] - 500 AED

Tender Lamb Cooked in a Fermented Yogurt Sauce (Jameed) with Fragrant Rice and Toasted Nuts

MOROCCAN LAMB TAGINE WITH DATES AND ALMONDS [D, N, CN] - 500 AED

A North African Delight with Moroccan Spiced Lamb, Dates and Almonds. Tender, Sweet and a Crowd Pleaser. Served with Pearl Couscous

SLOW BRAISED LAMB SHANKS WITH HERBED PEARL COUSCOUS [D, N, CN, G] - 600 AED

Fall-off-the-Bone Lamb Shanks Roasted and Braised in a Homemade Lamb Stock and Mixed with a Date Gravy. Served with Delicious Herbed Pearl Couscous

PISTACHIO CRUSTED LEG OF LAMB [D, N, CN] - 500 AED

Roasted Leg of Lamb Encrusted with a Golden Layer of Crushed Pistachios and Herbs. Served with Balsamic Glazed Roasted Oriental Veggies (Tomato, Pepper and Red Onion, Fresh Thyme).

Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

CHICKEN

450 AED - SERVES 10 GUESTS

PORTUGUESE CHICKEN WITH ROASTED BABY POTATOES [D]

Portuguese Style Chicken Marinated with a Homemade Pimento Paste. Served with Rosemary Roasted Baby Potatoes

FREEKEH WITH ARABIC CHICKEN AND TOASTED NUTS [D, G, N]

A Secret Family Recipe Made with Green Durum Wheat. Served with Arabic Spiced Chicken and Toasted Almonds. Served with Chicken Gravy and Tzatziki

CHICKEN PICCATA A LIMONE [D, G]

Crispy Chicken Served in a Lemony Chicken Broth with Capers, Shallots and Fresh Parsley

SWEET AND SOUR CHICKEN [S, N]

Aunty Hanan's Delicious Sweet and Sour Chicken. Served with Coconut Crunchy Rice

ORANGE CHICKEN [N]

A Zesty Asian Style Chicken in a Homemade Orange Sauce. Served with Coconut Crunchy Rice

CHICKEN SOUVLAKI WITH GREEK PITA BREAD [G, D]

A Classic Greek Marinated Grilled Chicken with a Homemade Greek Pita Bread

HOMEMADE BUTTER CHICKEN [D, G, M, N]

A Very Authentic Butter Chicken Dish Served with Cilantro Rice and Naan

THYME & GARLIC CHICKEN

Healthy, Hearty and Oh So Delicious! Served with Confit Green Beans

THAI RED CURRY CHICKEN 🌶️ [G, SM]

Slow Cooked Chicken in an Aromatic Red Curry Sauce. Served with Coconut Rice

GRILLED CHICKEN WITH ROMESCO SAUCE [N]

Tender Grilled Chicken Breast with Romesco Sauce. Served with Carrots and Potatoes

POULET STROGANOFF [D, M]

A Creamy Chicken Stroganoff Stew with Mixed Capsicums and Mushroom. Served with Vermicelli Rice



Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

CHICKEN

450 AED, SERVES 10 GUESTS

CHICKEN BIRYANI [D, N]

Tender Chicken Thigh Biryani. Aromatic and Fragrant Basmati Rice Mixed with South Asian Spices and Topped with Sultana Raisins and Cashews. Served with Raita and Kachumber Salad

CHICKEN TIKKA MASALA 🌶️ [D, G, M, N]

A Classic Indian Dish with Tender Chicken in a Rich & Sweet Sauce with a Slight Hint of Spice. Served with Kachumber Salad and Cilantro Rice

CHICKEN MOLOKHIA [G]

Molokhia Leaves Cooked in a Homemade Chicken Stock with Onion, Garlic, and Coriander. Served with Vermicelli Rice

GREEK CHICKEN THIGHS

Tender Chicken Thighs Marinated with Greek Spices, Olive Oil and Lemon Juice. Served with Confit Green Beans



FISH & SEAFOOD

*SOME PRICES ARE DETERMINED AS PER THE MARKET.
SERVES 10 GUESTS UNLESS MENTIONED*

SEA BASS SAYADIEH [D, SM, F, N] - 500 AED

Oriental Sayadieh Rice, Grilled Sea Bass, Burnt Onion Gravy and Topped with Crispy Onions

Serves 6 persons

MISO BLACKENED SALMON FILET [S, F, D] - 500 AED

Roasted Fillet of Salmon with A Caramelized Sweet Miso Paste. Served with Rosemary Roasted Baby Potatoes

Serves 6 persons

SEAFOOD PAELLA [SF, F] - 1000 AED

Experience the vibrant Flavors of our authentic Seafood paella, crafted with aromatic Bomba Rice and a medley of the freshest Seafood. Served with a side of Garlic Aioli

Serves 10 persons

Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (Sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

FISH & SEAFOOD

SOME PRICES ARE DETERMINED AS PER THE MARKET.
SERVES 10 GUESTS UNLESS MENTIONED

OVEN BAKED SALMON FILLET [F, D] - 500 AED

Choice of Lemon Dill Sauce or Sundried Tomato Sauce. Served with Confit Garlic Mash

Serves 6 persons

HERB CRUSTED BARRAMUNDI [F, D] - 500 AED

Roasted Asian Seabass. Served with Grilled Asparagus

ONE LOVE, THAI PRAWN STEW [SF, D] - 500 AED

Roasted Shrimp with Baked Onion Coconut Sauce. Served with Sesame Rice

GREEN INDIAN SEAFOOD CURRY WITH MANGO [SF, F, D] - 500 AED

Mixed Seafood Curry with Mango, Green Beans and Coconut Milk. Served with Cilantro Rice

COCONUT SHRIMP CURRY [SF, D] - 500 AED

Mediterranean Style Shrimp Stew with a Fragrant Tomato Sauce made with Seafood Stock. Served with Ginger Rice

THAI LEMONGRASS SHRIMP [SF, D] - 500 AED

A Thai Style Shrimp Stew with a Lemongrass Infused Sauce. Served with Ginger Rice

SWEET CHILI SHRIMP [SF, S, N] - 500 AED

Pan Seared Shrimp in a Delicious Homemade Sweet Chili Sauce. Served with Crunchy Coconut Rice

SEA BASS FILLETS WITH CAPER BUTTER [F, D] - 600 AED

Oven Roasted Sea Bass topped with Creamy Caper Butter Sauce and Lemon. Served with Baby Potato Salad

MEDITERRANEAN SEA BASS [F, D] - 600 AED

Whole Roasted Seabass with Braised Fennel, Capers, and Kalamata Olives

Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (Sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)

VEGETARIAN

450 AED, SERVES 10 GUESTS

FATET BATHENJAN [D, G, N, SM, V]

Eggplant Fatteh with Tahini Yogurt, Pomegranate Molasses and Chili Oil. Topped with Toasted Bread and Pine Nuts

FATET HUMMUS [D, G, N, SM, V]

Hummus Fatteh with Tahini Yogurt, Toasted Pine Seeds and Chili Oil. Topped with Toasted Bread and Pine Nuts

GIGANTIC TRUFFLED CHEESY MAC [D, G, V]

Mixed Mushroom and Truffle Mac 'n' Cheese. A Pinch Classic!

SWEET POTATO, MUSHROOM AND LENTIL CURRY [VEGAN]

Our Vegetarian Version of Butter Chicken. Done with Battered and Fried Cauliflower Florets. Served with Cilantro Rice

BUTTER CHICKEN NO CHICKEN [D, G, M, N, V]

A Zesty Asian Style Chicken in a Homemade Orange Sauce. Served with Coconut Crunchy Rice

ROASTED SQUASH & GARLIC LENTIL, CHIPOTLE YOGURT [D, S, V]

Roasted Squash Mixed with Tender Garlic Lentils, Topped with Chipotle Yogurt

CREAMY RED KIDNEY BEAN STEW [VEGAN]

A Protein Packed Delicious and Hearty Stew. Served with Steamed Rice

VEGAN BUDDIES, SWEET POTATO STEAKS [VEGAN]

Seasoned Guacamole on Top of Roasted Sweet Potatoes

SWEET POTATO, LENTIL & LEAFY SPINACH STEW [VEGAN]

A Hearty Vegan Stew Good for the Soul. Served with Spiced Basmati Rice

VEGETARIAN BIRYANI [D, M, N, V]

Aromatic and Fragrant Basmati Rice Mixed with South Asian Spices and Vegetables. Topped with Sultana Raisins and Cashews. Served with Raita

MOUJADDARA WITH CRISPY ONIONS [D, V]

A Vegetarian Levantine Dish of Rice and Lentils Topped with Crispy Fried Onions. Served with Tzatziki

MISO EGGPLANT ON UDON NOODLES WITH EDAMAME AND SESAME 🌶️ [S, SM, VEGAN]

Roasted Eggplant with Japanese Miso, Udon Noodles, Edamame and Sesame



CAULIFLOWER STEAK [D, N, V]

Roasted Cauliflower Steak with Walnut Caper Salsa and a Greek Yogurt Sauce on the Side

CAULIFLOWER BAKE [D, G, V]

Roasted Cauliflower Florets with Decadent Cheese Sauce and Smoked Paprika. Just The Way Mama Used to Make It

Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)



RICE & GRAINS

20 AED per portion, *Minimum order of 10 portions per selection*

- Arabic Rice [d, v]
- Vermicelli Rice [d, g, v]
- Saffron Rice [d, v]
- Garlic Rice [d, v]
- Cilantro Rice [d, v]
- Mushroom Rice [d, v]
- Crunchy Coconut Rice [d, n, v]
- Sesame Rice [d, v]
- Spiced Basmati Rice [d, v]
- Ginger Rice [d, v]
- Herbed Couscous [d, g, v]
- Quinoa [v]

VEGETABLES

20 AED per portion, *Minimum order of 10 portions per selection*

Please Note Some Vegetables Are Seasonal and Are Not Available All Year Round

- Maple Glazed Carrots [d, v]
- Coconut Poached Corn Ribs with Miso Butter [d, v]
- Broccoli [d, v]
- Roasted Cauliflower with Tahini [d, sm, v]
- Roasted Mushrooms [d, v]
- Roasted Zucchini with Lemon Zest [d, v]
- Roasted Green Asparagus [d, v]
- Roasted White Asparagus with Lemon and Garlic [v]
- Roasted Root Vegetables [v]
- Sauteéd Garlic Green Beans [d, v]
- Creamed Spinach [d, v]
- Roasted Crispy Brussel Sprouts [d, v]
- Celery Root Purée [d, v]
- Roasted Colored Cauliflower [d, v]
- Caramelized Carrot Purée [d, v]
- Wild Garlic and Spinach Purée [d, v]
- Butternut Squash and Goat Cheese Purée [d, v]
- Cauliflower Purée [d, v]
- Parsnip Purée [d, v]

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SIDES

POTATO

20 AED per portion, *Minimum order of 10 portions per selection*

- Creamy Mashed Potatoes [d, v]
- Roasted Garlic Mashed Potatoes [d, v]
- Truffled Mashed Potatoes [d, v]
- Rosemary Roasted Baby Potatoes [d, v]
- Cajun Roasted Baby Potatoes [d, v]
- Potato Gratin [d, v]
- Rainbow Potatoes [d, v]
- Greek Potato Wedges with Oregano [d, v]
- Roasted Sweet Potato Cubes [d, v]
- Duck Fat Roasted Potatoes
- Triple Cooked Duck Fat Fries with Sesame and Scallions [sm, v]
- Skin-on Fries Served with Classic Sauce [v]
Choice of Classic, Cajun or Truffle Parmesan
- Crinkle-Cut Fries Served with Classic Sauce [v]
Choice of Classic, Cajun or Truffle Parmesan



TERMS & CONDITIONS

- Final number of guests is requested 48 hours prior to the event.
- Pricing per person can be tailored to suit your budget. Conditions apply.
- The minimum hire period for staff is 5 hours. The team typically arrives one and a half hours prior to the guests' arrival. Any extra hours will be charged at the prevailing rate at the time of invoicing.
 - WAITER: **500 AED** for 5 hours, extra charge of 100 AED per hour for overtime
 - BARTENDER: **600 AED** for 5 hours, extra charge of 120 AED per hour for overtime
 - CHEF: **400 AED** additional per chef for 5 hours, extra charge of 80 AED per hour for overtime
- Glassware Package (Wine Glass, Old Fashioned Glass, High Ball Glass, Ice, Straws, Water Package) - 25 AED per person
- Plates and Cutlery Package - 25 AED per person
- We require full payment in advance to confirm the event.
- Cancellations made less than 72 hours in advance will forfeit the advance payment.

Allergies - Celery (c), Cinnamon (cn), Dairy (d), Egg (e), Fish (f), Gluten (g), Mustard (m), Nuts (n), Sesame (Sm), Shellfish (sf), Soy (s), Vegetarian (v), Vegan (vegan)