

TARTINE STATION

3,550 AED



Introducing a twist to the original open-faced sandwich with premium toppings on rustic French Poilâne bread. Choose up to 4 Varieties. This station is also great for pass around and cocktail events.

Good for 30 Guests.

Includes: 120 Mini Bites, 1 Chef, Set Up, Pick up and Equipment
50 AED per Additional Guest

- **GUACAMOLE TARTINE [G, VEGAN]**
 - Roasted Cherry Tomatoes Tossed in Fresh Herbs & Maldon Salt on Homemade Guacamole
- **ARABIC TOMATO BRUSCHETTA [G, D, SM, V]**
 - Tangy Olive Tapenade & Fresh Cherry Tomatoes, Topped with Greek Feta, Palestinian Zaatar & Olive Oil
- **BURRATA TARTINE [G, D, N, V]**
 - Creamy Italian Burrata with Pistachios, Lemon Zest, Lemon Oil and Castelvetrano Olives
- **BRIE DE MEAUX TARTINE [G, D, V]**
 - Caramelized Red Onion Jam, Roasted Garlic Aioli and Brie De Meaux
- **WILD MUSHROOM TARTINE [G, D, V]**
 - Roasted Wild Mushrooms in Truffle Sauce, Parmesan and Arugula
- **GOAT CHEESE TARTINE [G, D, N, V]**
 - Whipped Goat Cheese Topped with Roasted Almonds and Hatta Honey
- **BRESAOLA TARTINE [G, D, N]**
 - Thinly Sliced Bresaola with Burrata, Almond Pesto and a Balsamic Glaze
- **SMOKED SALMON TARTINE [G, D, F]**
 - House Smoked Salmon with Labneh & Lemon Zest, Crispy Capers, Dill and Preserved Lemon
- **CAJUN SHRIMP TARTINE [G, SF]**
 - Grilled Shrimps in a Cajun Dry Rub with a Sweet and Spicy Mango Salsa, and Homemade Guacamole
- **SMOKED BRISKET BRUSCHETTA [G, C, E, M]**
 - House Smoked Brisket with Caramelized Onions and a Classic Sauce

Gluten Free Options Also Available.

Ask Our Team for More Details!



WOOD-FIRED SEAFOOD PAELLA STATION [C, F, SF, E, M]

Authentic Valencian Seafood Paella Made with Bomba Rice and Fresh Seafood on an Open Wood-Fire and Served in a Traditional Paella Pan. Served with a Side of Roasted Garlic Aioli

Medium Paella Pan - 3,150AED (Good for 15 Guests)

Large Paella Pan - 4,550AED (Good for 30 Guests)

Includes: 1 Chef, Set-Up, Pick Up And Equipment.

Please note that price is per Paella Pan

LAMB LOKMA STATION [G, D] 4,975 AED

16kg Australian Lamb, Marinated in Nana's Secret Marinade, Spit Roasted on Firewood and Charcoal

Served with Our Original Mixture of Spices, Oils and Herbs, Markook Bread, Tzatziki and Roasted Baby Potatoes

Good for 30 Guests.

Includes: 1 Chef, Set-up, Pick up and Equipment

LEVANTINE MASHAWI STATION 5,000 AED

Selection of Shish Taouk, Beef Filet Skewers, Lamb Chops, Lamb Koftas, Grilled Tomatoes and Veggies [g, d]

Served with sides of Hummus, Tabbouleh, Garlic Toum Sauce, Arabic Bread, Pickles.

Good for 30 Guests.

Includes: 1 Chef, Set-up, Pick up and Equipment
100AED Per Additional Guest



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)

SAJ STATION

[G, D, SM]

2,900 AED

A Levantine Station with a Variety of Different Fresh Saj Options that are Perfect for Any Indoor or Outdoor Gathering. Cooked on a Traditional Saj Oven. Comes with Fresh Tomato, Cucumber, Mint, Kalamata Olives and Sesame Seeds on the side.

Good for 30 Guests.

Choices: Zaatar, Zaatar & Labneh, Zaatar & Cheese, Keshek, Akkawi Cheese, Halloumi & Mozzarella, Smoked Turkey & Cheese, Halloumi & Bacon, Lahim Bil Ajine

Includes: Delivery, Pick Up and Set-Up, 1 Chef and 1 Assistant Chef (Price Includes 2 Options.)

450 AED per Additional Option for 15 Guests.

Additional Staff and Equipment Hire May Be Required as Per the Needs of the Event)



MANAKEESH STATION

[G, D, SM]

2,900 AED

Freshly Made Levantine Dough Baked in Our Woodfired Ovens. Comes with Fresh Tomato, Cucumber, Mint, Kalamata Olives and Sesame Seeds on the side.

Good for 30 Guests.

Choices: : Zaatar, Zaatar & Labneh, Zaatar & Cheese, Keshek, Akkawi Cheese, Halloumi & Mozzarella, Smoked Turkey & Cheese, Halloumi & Bacon, Lahim Bil Ajine

Includes: Delivery, Pick Up and Set-Up, 1 Chef and 1 Assistant Chef (Price Includes 2 Options.)

450 AED per Additional Option for 15 Guests.

Additional Staff and Equipment Hire May Be Required as Per the Needs of the Event

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)



ANGUS HOUSE-SMOKED BRISKET CARVING STATION

[G, M, E, D,]

3,900 AED

6 kg Of Our 16-Hour Smoked Angus Beef Brisket With Homemade Potato Buns and Tortilla Wraps, BBQ Sauce, Classic Sauce, Mustard, Homemade Pickles, Corn Coleslaw, Mango Salsa & Jalapeno Corn Casserole.

Good for 30 Guests.

Includes: 1 Chef, Set-Up, Pick Up and Equipment.

65 AED Per Additional Guest

SALT BAKED SEA BASS STATION

[F, E]

2,975 AED

Fresh Mediterranean Sea Bass Molded in a Salt Bed and Baked to Perfection. Our Chefs Will Serve the Seabass Mixed with Lemon in Muslin Cloth, Capers, Maldon Salt, Olive Oil and Served In a Baby Gem Lettuce, Olive Tapenade, Chimichurri.

Good for 15 Guests.

Includes: 1 Chef, Set-up, Pick up and Equipment

55 AED Per Additional Guest



DIM SUM STATION

[G, M, E, D,]

3,900 AED

Homemade Shrimp Har Gao and Vegetarian (Mushroom & Water Chestnut) Dim Sum Steamed and Served in Bamboo Baskets. Served with a Side of Sweet Chili Sauce and Soy Sauce.

Good for 30 Guests.

Includes: 1 Chef, Set-Up, Pick Up and Equipment.

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event

40 AED Per Additional Guest

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)



PORTUGUESE ROTISSERIE CHICKEN STATION

[G,D]

3,350 AED

Brined and Marinated Corn Fed Chicken with a Special Portuguese Red Pepper Sauce and Spit Roasted on Charcoal and Woodfire. Served with Roasted Rosemary Potatoes, Bread Rolls, Garlic Tourné Sauce, Markook Bread, Chicken Gravy & Portuguese Chicken Sauce.

Good for 30 Guests.

Includes: 1 Chef, Set-Up, Pick Up and Equipment.

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event

45 AED Per Additional Guest

RISOTTO & PASTA STATION

3,200 AED

Risotto And Pasta Will Be Displayed In Fresh Parmesan Wheels.

Good for 30 Guests.

Includes: Delivery, pick Up and Set-Up, 1 Chef and 1 Sous-Chef

Additional Staff and Equipment Hire May Be Required As Per The Needs Of The Event

Additional Parmesan Wheel: **500 AED** Charge Per Wheel.

40 AED Per Additional Guest



RISOTTO

- **MUSHROOM TRUFFLE [V, D]**
 - Mixed Mushroom And Truffle
- **RISOTTO VERDE [V, D]**
 - Asparagus, Watercress And Green Pea & Pea Purée With Lemon Zest
- **WINTER RISOTTO [V, D]**
 - Butternut Squash, Crispy Sage, Crumbled Feta

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)

RISOTTO

- **BLUE CHEESE AND WALNUT RISOTTO [V, D, N]**
 - Pumpkin, Gorgonzola Cheese, Crispy Speck, Walnuts
- **LEMON SHRIMP RISOTTO [SF, D]**
 - Cajun Shrimps with Spinach & Lemon
- **RISOTTO PUTTANESCA [SF, D]**
 - Kalamata Olives, Anchovies, Capers, Garlic and Tomato Sauce



PASTA

- **MIXED MUSHROOM AND TRUFFLE [G, D, V]**
 - Spaghetti With Mixed Mushrooms (Shimeji, Oyster and Portobello) In A Truffle Cream Sauce
- **PENNE ARABIATTA [G, V]**
 - Penne Pasta with Fresh Arabiatta Sauce
- **FRESH MUSHROOM AND TRUFFLE RAVIOLIS [G, D, V]**
 - Homemade Mixed Mushroom Raviolis In A Truffle, Cream Sauce
- **FRESH BURRATA RAVIOLI [G, D, V]**
 - Homemade Raviolis With Burrata In Onion-Cream Sauce
- **BUTTERNUT SQUASH GNOCCHI [G, D, V]**
 - Butternut, Homemade Gnocchi, Crispy Sage
- **TAGLIATELLE CARBONARA [E, G, D,]**
 - Cream Sauce and Veal Bacon
- **AGLIO E OLIO WITH SHRIMPS [G, SF]**
 - Spaghetti Cooked With Garlic, Coriander And Olive Oil And Topped With Cajun Shrimp
- **CHICKEN ALFREDO [G, D]**
 - Spaghetti with Pan Seared Chicken Breast in a Creamy Sauce

ROYAL WOODFIRE PIZZA STATION

3,050 AED (INCLUDING 15 PIZZAS)

A Minimum Of 5 Pizzas Per Selection Must Be Ordered

Good for 30 Guests.

Includes: Delivery, pick Up and Set-Up, 1 Chef

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event

Station includes Chili Oil, Hot Honey, Chili Flakes, Fresh Basil

70 AED Per Additional Pizza



SAVORY PIZZAS

- **CLASSIC MARGHERITA**
 - With Tomato Sauce, Mozzarella And Oregano [g, d, v]
- **BURRATA**
 - With Confit Cherry Tomato And Almond Pesto, Fresh Basil [g, d, v, n]
- **CREAMY TRUFFLE PIZZA**
 - With Mixed Forest Mushrooms and Caramelized Onions [g, d, v]
- **CREAMY SPINACH ARTICHOKE**
 - With Parmigiano-Reggiano, Kalamata Olives [g, d, v]
- **QUATTRO FROMAGGI**
 - A Four Cheese Masterpiece with Mozzarella, Gorgonzola, Parmigiano-Reggiano & Fontina [g, d, v]
- **QUATTRO STAGIONI**
 - The Four Seasons of Spring (Artichokes), Summer (Tomatoes & Basil), Autumn (Mushrooms) and Winter (Smoked Turkey Ham & Olives). Topped with Mozzarella Cheese [g, d]
- **PEPPERONI PIZZA**
 - Premium Salami, Taleggio Cheese, Mozzarella, Homemade Tomato Sauce [g, d]
- **BRESAOLA PIZZA**
 - Topped With Arugula, Parmigiano-Reggiano and a Balsamic Glaze [g, d]
- **CHICKEN TIKKA**
 - Chicken In Ginger Garlic Paste, Chili, Natural Yogurt & Lemon, Mozzarella Cheese [g, d]

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)

- **DECADENT NUTELLA AND BANANA CALZONE**
[G, D, N]
- **APPLE PIE CALZONE**
 - Dusted With Cinnamon And Sugar (Topped With Vanilla Ice Cream) [g, d]
- **KITKAT CALZONE**
 - Done with a KitKat Spread [g, d]

CHEESE & DESSERT STATIONS

CHURROS STATION [D, G, E, CN] - 3,200 AED

Freshly Made Churros Served in Bamboo Cones and Coated in Cinnamon and Sugar. Served with Chocolate Sauce, Caramel Sauce and Kit Kat Spread

Good for 30 Guests

40 AED per Additional Guest

SPIT-ROASTED PINEAPPLE STATION [D, G, E, CN] - 3,200AED

Our Take on the Classic Pina Colada with Pineapples Roast on a Flame and Topped with Coconut Ice Cream and Spiced Caramel Sauce

Good for 30 Guests

40 AED per Additional Guest

CHOCOLATE FOUNTAIN [D, G, E] - 3,200 AED

Freshly Made Churros Served in Bamboo Cones and Coated in Cinnamon and Sugar. Served with Chocolate Sauce, Caramel Sauce and Kit Kat Spread

Good for 30 Guests

30 AED per Additional Guest

OUR INFAMOUS CHEESE AND COLD CUTS CART [D, G] 4,750AED

A Variety of Premium Cheeses and Cold Cuts Served on our Signature Cheese Cart.

Good for 30 Guests

RACLETTE STATION [D, G] - 4,250AED

Freshly Melted Raclette Served with a Side of Homemade Baguette, Cornichons, Roasted Potatoes & Bresaola

Good for 30 Guests

75 AED per Additional Guest

PAIN PERDU STATION [D, G, E, CN] - 3,200AED

Our Famous French Toast Topped with Vanilla Ice Cream, Maple Caramel and Fresh Fruits

Good for 30 Guests

40 AED per Additional Guest

BBQ STATION

2,000 AED

Live Cooking Mixed with Different Protein Options. This Station is Definitely a Crowd Pleaser! Grilled On A Charcoal BBQ [d, g, m, e]

Good for 30 Guests.

Includes: Delivery, pick Up and Set-Up, 1 Chef and 1 Sous-Chef

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event



TURF

Angus Tenderloin - **4,500 AED**

Angus Rib Eye Steak - **3,600 AED**

Angus Sirloin - **2,850 AED**

Angus Beef Sausage - **1,050 AED**

Lamb Chops - **1,800 AED**

Portuguese Chicken - **1,200 AED**

Lemon Garlic Chicken - **1,200 AED**

Tomahawk Steak - **7,325 AED**

SAUCES: Homemade Steak Sauce, BBQ Sauce, Chimichurri

CONDIMENTS & SIDES: Mustard (Dijon & A l'Ancienne), Bread, Oils, Homemade Pickles, Seasonal Roasted Vegetables, Roasted Garlic & Banana Shallots, Compound Butters

SURF

Lobster Thermidor [sf] - **Market Price**

Garlic Coriander Prawns [sf] - **2,100AED**

Whole Sea Bass in Banana Leaf [f] - **2,350AED**

Grilled Salmon [f] - **2,350AED**

SAUCES: Lemon Dill Sauce

CONDIMENTS & SIDES: Mustard (Dijon & A l'Ancienne), Bread, Oils, Homemade Pickles, Seasonal Roasted Vegetables, Roasted Garlic & Banana Shallots, Compound Butters



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)

GOURMET STREETFOOD STATION

Choose from a variety of Streetfood Options Made Popular by Gourmet Streetfood Trucks Around the World.

Includes: 1 Chef, 1 Sous Chef, Delivery & Set Up and Choice of 1 Food Option.

Additional Staff And Equipment Hire May Be Required As Per The Needs Of The Event

2,900 AED for 1 Streetfood Option (Good for 30 Guests)

900 AED per additional Streetfood Option (Good for 30 Guests)

450 AED per additional Side Option (Good for 30 Guests)

*Additional Food Option is **30 AED** per Portion (Minimum 30 portions per Food Option)*

Want to Rent a Food Truck? Ask Our Team For Options!

BEEF BURGERS

60g Angus Patties In A Homemade Potato Bun / 150g Angus Patties in a Homemade Potato Bun

TRUFFLE SHUFFLE BURGER SLIDERS [G, E]

Angus Beef, Red Onion Jam, Truffle Aioli, Arugula

Add Gruyere[d]: + **5AED**

Make 150g Patty: + **25AED**

CLASSIC BURGER SLIDERS [G, E, M]

Classic Sauce, Homemade Pickles, Lettuce, Tomato

Add American Cheese[d]: +**5 AED**

Make 150g Patty: +**25 AED**

THE RED, WHITE AND BLUE SLIDER [G, E, D, M]

Cheddar Cheese, Homemade BBQ Sauce, Mustard, Crispy Onion Ring

Make 150g Patty: +**25 AED**



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 BURGERS

60g Angus Patties In A
Homemade Potato Bun /
150g Angus Patties in a
Homemade Potato Bun



OTHER BURGERS

ASIAN BURGER [G, E]

Sesame Marinated Burger Patty, Wasabi Mayo, Kim Chi

Make 150g Patty: **+25 AED**

OKLAHOMA SMASH BURGER [G, E, D, M]

Onion Smashed Burger Patty with American Cheese and Classic Sauce

Make 150g Patty: **+25 AED**

CHICKEN BURGERS

Fresh Buttermilk Fried Chicken Marinated in a
Homemade Potato Buns

K-POP CHICKEN BURGER [G, E]

Homemade Dredge Sauce, Kimchi Ranch, Kimchi,
Cucumber Pickles

Add American Cheese[d]: + **5AED**

Upsized Chicken Burger: **+20 AED**

SESAME CHICKEN BURGER [G, E]

Sesame Sauce, Fresh & Fried Pickled Papaya, Lettuce

Add American Cheese[d]: + **5AED**

Upsized Chicken Burger: **+20 AED**

BUFFALO CHICKEN BURGER [G, E]

Buffalo Hot Sauce, Roasted Corn Slaw, Ranch Sauce

Add American Cheese[d]: + **5AED**

Upsized Chicken Burger: **+20 AED**

LAMB BURGER [G, D]

Spiced Lamb Patty with Tzatziki, Roasted Tomato,
Caramelized Onion, Pickled Cucumber and Tzatziki

Add Feta Cheese: + **5AED**

Make 150g Patty: **+25 AED**

VEGGIE BURGER [S, G, D, VEGAN]

Roasted Mushroom and Potato Patty with Vegan
Chipotle Mayo, Frisée Lettuce and Chili Tomato Jam.

MEXICAN TACOS

Choice of Flour Tortillas [g], Soft Corn Tortillas or Hard-Shell Tortillas

- **ANGUS BEEF BRISKET TACOS [D]**
 - With Guacamole, Pickled Red Onions, Corn Coleslaw
- **ANGUS BEEF BIRRIA TACOS (MADE WITH FLOUR TORTILLAS) [G, D]**
 - Slow Cooked Beef Chuck in Homemade Broth with Mozzarella, Chopped Onion, Cilantro and Lime
- **AUTHENTIC MINCED BEEF TACOS [D]**
 - Shredded Lettuce, Pico De Gallo, Salsa, Sour Cream, Guacamole, Pickled Jalapeños, Monterey Jack Cheese
- **TENDERLOIN FILLET TACOS [D]**
 - With Chimichurri, Cotija Cheese, Avocado, Pickled Red Onion
- **LAMB BIRRIA TACOS (MADE WITH FLOUR TORTILLAS) [G, D]**
 - Slow Cooked Lamb in Homemade Broth with Mozzarella, Chopped Onion, Cilantro and Lime
- **MEXICAN CHICKEN TACOS**
 - Roasted Capsicum, Smoked Paprika, Guacamole, Pico De Gallo
- **CRISPY CHICKEN TACO [G, E]**
 - Crispy Chicken, Corn Coleslaw, Chipotle Mayo, Guacamole, Cilantro
- **WASABI SHRIMP TACOS [SF, E]**
 - Cajun Shrimp with Wasabi Mayo, Mango Salsa and Cabbage Slaw
- **CRISPY FISH TACOS [F, G, E]**
 - Crispy Cod, Cabbage Slaw, Tartare Sauce
- **MUSHROOM TACOS [VEGAN]**
 - Mixed Mexican Spiced Mushrooms, Chipotle Mayo, Guacamole, Pico De Gallo





OTHER STREET FOOD OPTIONS

FISH & CHIPS [G, E, F, M]

0.0% Beer Battered Cod with Homemade Tartare Sauce, Mushy Peas, Pickled Onions and Skin on Fries

FALAFEL SANDWICH [G, SM, VEGAN]

Falafel In Homemade Pita Bread with Tarator Tahini Sauce, Homemade Pickles, Parsley and Red Onion

CLASSIC BEEF HOT DOG [G, M, E]

Ketchup, Mayo, Shredded Pickles, American Mustard, Cheddar Cheese, Stick Chips, Tomato Salsa, Jalapeno

CHICKEN SOUVLAKI [G, D]

Authentic Greek Gyros in Homemade Greek Pita Bread with Tzatziki, Tomato, Red Onion and Parsley

RAS BEIRUT CHICKEN SANDWICH [G]

A Classic Take On The Famous Maroushe Sandwich with Roasted Pulled Chicken, Homemade Pickles, Garlic Toun in a Panini Bread. Better Than a Shawarma!

STREETFOOD SIDES

FRIES

Served with Ketchup and Classic Sauce

- Skin on French Fries (v)
- Cajun Skin on Fries (v)
- Greek Style Skin on Fries (v)
- Sweet Potato Fries (v)
- Truffle Parmesan Fries (v)
- Triple Cooked Duck Fat Fries

MISO CORN RIBS (V)

Coconut Poached Corn on the Cobb with a Miso Glaze

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
- Delivery and set-up charge: 350 AED
- Glassware Package (Wine Glass, Old Fashioned Glass, High Ball Glass, Ice, Straws, Water Package) - 25 AED per person
- Plates and Cutleries 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.