



CHALET HOSPITALITY MENUS

06th – 08th December 2022



CHALET HOSPITALITY

BREAKFAST

MEBATM
SHOW

Hospitality
BY DUBAI WORLD TRADE CENTRE

LIGHT BREAKFAST

10am – 11:30am – AED 95 Per Person



DAY 1

- Plain Croissant
- Cheese Croissant
- Sugared Raspberry Cruffins
- Cherry Berry with Yoghurt
- Cinnamon and Apple Tea cake
- Bread Basket
- Butter and Preserves
- Be kind Whole grain Honey and Oats Bar

DAY 2

- Plain Croissant
- Za'atar Croissant
- Double Chocolate Muffin
- Coconut Turmeric Oats with Currants & Mango
- Lemon and Cranberry Tea Loaf
- Bread Basket
- Butter and Preserves
- Be kind Protein Toasted Caramel Nut Bar

DAY 3

- Plain Croissant
- Cheese Croissant
- Pistachio & Vanilla Madelines
- Apple Cinnamon overnight Soaked Oats
- Carrot & Zucchini Tea Loaf
- Bread Basket
- Butter and Preserves
- Be kind Almond & Coconut Bar

BEVERAGES

Freshly Squeezed Orange Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water

EXECUTIVE BREAKFAST

10am – 11:30am – AED 115 Per Person



DAY 1

- Plain Croissant
- Cheese Croissant
- Sugared Raspberry Cruffin
- Tropical Fruit Yoghurt Parfait
- Bread Basket
- Butter and Preserves
- Be kind Nutritional Healthy Energy Bars
- Pulled Beef and Provolone Cheese in Mini Olive and Rosemary Focaccia
- Plant-based Seitan and Tofu Wrap
- South Italian Chicken Bake in Focaccia

DAY 2

- Plain Croissant
- Za' attar Croissant
- Double Chocolate Muffin
- Tropical Fruit Yoghurt Parfait
- Bread Basket
- Butter and Preserves
- Be kind Nutritional Healthy Energy Bars
- Butter Chicken Breast in Caraway seed Brioche
- Roasted Eggplant and Greek feta cheese in Protein Bread
- Slow Roasted Turkey Provençale Wrap with Spinach, Goat Cheese, and Sundried Tomato

DAY 3

- Plain Croissant
- Cheese Croissant
- Pistachio & Vanilla Madelines
- Tropical Fruit Yogurt Parfait
- Bread Basket
- Butter and Preserves
- Be kind Nutritional Healthy Energy Bars
- Fennel cured Salmon in horseradish Brioche
- Buffalo Mozzarella and Avocado Wrap
- Turkey Avocado and Buffalo Mozzarella in Mini Seeded Bagels

BEVERAGES

Freshly Squeezed Orange Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water

ROYAL BREAKFAST

10am – 11:30am – AED 205 Per Person

DAY 1

- Whipped Gorgonzola Figs and Apricots in Rye Loaf
- Sevruga Caviar Topped Quail Egg
- Rotisserie Maple Smoked Turkey Supreme and Cranberry Relish
- Smoked Duck Breast Confit Cherries Spelt Bread and Micro Red Leaves
- Omelette with Beef Chorizo, Superfood Kale and Gruyere Cheese
- Sliced Dragon fruit with Raspberry Coulis
- Plain Croissant, Cheese Croissant, Cruffins, Cinnamon Danish
- Country Style Apricot and Walnut Farmers Loaf
- Diet Butter, Cream Cheese, Honey and Preserves
- Selection of Charcuterie Platter with Condiments
- Platter of Aged Cheddar, Emmental and Edam Cheese
- Selection of Sour Dough and Rye Breads
- Choubab with Honey and Sago

DAY 2

- 40 Degrees Ocean Trout, Coriander and Black Pepper Crust on Fennel and Horseradish Crème
- Miso Dressed Asian Vegetables in Rice Paper and Siso
- Vietnamese style Chicken In Banh mi Sandwich
- Portuguese Prego with Green Peri Peri in Tomato and Olive Focaccia
- Omelette with spiced curry Prawns & Heirloom Tomatoes
- Fresh Berry Medley
- Plain Croissant, Za' attar Croissant, Almond Croissant, Bavarian Cream Danish, Cranberry & Pistachio Loaf
- Diet Butter, Cream Cheese, Honey and Preserves
- Selection of Charcuterie Platter with Condiments
- Platter of Gouda, Gruyere and Brie Cheese
- Selection of Sour Dough and Rye Breads
- Balaleeth and Khameer with Honey

DAY 3

- Peppered Beef Pastrami and Brie Cheese in Mini Sour Dough Bread
- Pecorino Ricotta Pear Volcanic Salt in Charcoal Brioche
- Brilliant Savarin Cheese & Poached Figs
- King Salmon Trout & Avocado in Caper Brioche
- Omega rich Salmon and Chive Omelette
- Fresh Papaya Pave
- Plain Croissant, Cheese Croissant, Mini Whole Wheat Croissant, Cherry Swirl Danish, Banana & Date Loaf
- Diet Butter, Cream Cheese, Honey and Preserves
- Selection of Charcuterie Platter with Condiments
- Platter Of Camembert, Blue Cheese and Fontina Cheese
- Selection of Sour Dough and Rye Breads
- Choubab with Honey and Aseeda Bobar

BEVERAGES

Freshly Squeezed Orange Juice

Tomato Juice

Watermelon Juice

Freshly Blended Healthy Smoothies

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water



CHALET HOSPITALITY

LUNCH

MEBATM
SHOW

Hospitality
BY DUBAI WORLD TRADE CENTRE

LIGHT LUNCH

12pm – 3pm – AED 165 Per Person

DAY 1

SOUP STATION

- Anti-Oxidant rich Organic Wild Mushrooms Cappuccino with Cheese Straws
- Assorted Bread Rolls, Arabic Bread, Irani Bread

SANDWICHES

- Nasturtium and Borage flavored Mini Baguettes with Gourmet fillings
- Ultimate Chicken Quesadilla, Buffalo Mozzarella Crushed Avocado and Jalapenos
- Roasted Beetroot, Arugula and Goat Cheese in Charcoal Brioche

DESSERT

- Crispy Mandarin Verrines
- Sliced Tropical Fruits of the season with Agave Syrup

DAY 2

SOUP STATION

- Tomatillo and Purple Basil cream Soup with Protein Lavash Crisp
- Assorted Bread Rolls, Arabic Bread, Irani Bread

SANDWICHES

- Nasturtium and Borage flavored Mini Baguettes with Gourmet fillings
- Superfood Spinach and Cured Salmon and Dill infused Philadelphia Cream Cheese Wrap
- Plum Tomato Burrata Cheese, Rocket Leaves in Rosemary and Olive Focaccia

DESSERT

- Sweet and Tangy Rice Pudding Verrines
- Sliced Tropical Fruits of the season Ginger and Mint Essence

DAY 3

SOUP STATION

- Low Sodium Organic grass-fed Beef Broth with Parmesan Breadsticks
- Assorted Bread Rolls, Arabic Bread, Irani Bread

SANDWICHES

- Nasturtium and Borage flavored Mini Baguettes with Gourmet fillings
- Manuka Honey Roasted Turkey and grilled Halloumi Mini Ciabatta
- Ricotta Cheese, Rosemary, Honey and Figs in Quinoa Baguette

DESSERT

- Coconut and Tapioca Verrines
- Sliced Tropical Fruits of the season Tahitian Vanilla essence

BEVERAGES

Chilled Cocktail Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water

EXECUTIVE LUNCH

12pm – 3pm – **AED 340** Per Person

DAY 1

DELUXE MEZZEH

- Hummus, Fattoush, Moutabel

SALADS

- Poached Chicken, piquillo Peppers Romesco, Feta and Rocket
- Queen Scallops, Mango, Avocado and Macadamia Nut Salad
- Roast Ciabatta and Roma Tomatoes with Olive Oil and Shallot Vinaigrette
- Wagyu Bresaola Fennel, raddichio Parmesan and Pickled Shallots
- Garden Greens and Vinaigrette

BREAD CORNER

- Assorted Bread Rolls, Arabic Bread, Irani Bread

SOUP STATION

- Anti-Oxidant rich Organic Wild Mushrooms Cappuccino with Cheese Straws

MAIN COURSE

- Lebanese Chicken and Lamb Kebabs
- Ocean Trout with Artichoke Caponata and crustacean Sauce
- Lamb Rack with Herb Crust and Red Currant Glaze
- Wok Tossed Chicken and Shimeji Mushrooms in Asian Flavors
- Yasai Cha Han (Stir-fried Rice with Mushrooms, Egg, Vegetables and Spring Onions)
- Steamed Vegetables with Basil Seeds
- Herb Ricotta Gnocchi, Baby Root Vegetables, Asparagus, Parmesan and Red Elk Leaves

DESSERT

- Crispy Mandarin Verrines
- Salted Macadamia and treacle Tarte
- Banana Cheesecake Mousse and Honeycomb
- Toffee Date Pudding
- Um Ali
- Sliced Seasonal Fruits

BEVERAGES

Chilled Cocktail Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water

EXECUTIVE LUNCH

12pm – 3pm – **AED 340** Per Person

DAY 2

DELUXE MEZZEH

- Hummus, Babaganoush, Labneh with Mint

SALADS

- Green Tea King Smoked Fish, Yuzu Edamame, crushed Nori and golden Tobiko
- Toulouse Shrimp Salad with Fresh Dill
- Red Quinoa, Beetroot, Pumpkin, Pomegranate Arils and Persian Feta
- Romaine Salad with Toasted Hazelnuts, Lemon Pecorino Vinaigrette
- Garden Greens and Vinaigrette

BREAD CORNER

- Assorted Bread Rolls, Arabic Bread, Irani Bread

SOUP STATION

- Tomatillo and Purple Basil cream Soup with Protein Lavash Crisp

MAIN COURSE

- Oriental Kebabs on Basmati Rice
- Snapper with Green Sorrell Butter and Charred Tomatoes
- Angus Beef with Mushrooms, Carrot and Roasted Potatoes
- Confit Duck Leg and Breast, creamed Corn wilted Kale, Pine Nuts, Currants and juniper Jus
- Cavatappi with Sundried Tomato and Capers
- Green Thai Vegetable Curry with Eggplant and Thai Broccoli
- Basmati Rice

DESSERT

- Yuzu Curd Coconut Mousse, roasted Pineapple Lemon Balm, black sesame Tuile
- Pistachio Meringue, red Berries, Pomegranate Jelly and Gold Leaf
- Passionfruit and Elderflower Opera Cake
- Toffee Date Pudding
- Um Ali
- Seasonal Fruits Skewers

BEVERAGES

Chilled Orange Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water

EXECUTIVE LUNCH

12pm – 3pm – **AED 340** Per Person

DAY 3

DELUXE MEZZEH

- Hummus, Beetroot Salad, Moutabel

SALADS

- Torched Salmon, candied Beets salt & Vinegar Jelly and Pea Tendrils
- Beef Tataki, Wakame & green Mizuna Salad served with Mushroom Ponzu Dressing
- Balsamic Chicken with Lentil, Apple Young Spinach Salad
- Crunchy Chick Pea and Kale Caesar Salad
- Garden Greens and Vinaigrette

BREAD CORNER

- Assorted Bread Rolls, Arabic Bread, Irani Bread

SOUP STATION

- Low Sodium Organic grass-fed Beef Broth with Parmesan Breadsticks

MAIN COURSE

- Koubideh Kebab, Jo Kebab on Rice
- Miso Glazed Tasmanian Salmon on light Soy and Ginger Sauce with Scallion Greens
- Angus Beef Fillet, Horseradish Gratin Porcini salt
- Thai Green Chicken Curry
- Greek Vegetable Moussaka
- Gemelli with Arugula and Feta Cheese in Sundried Tomato
- Lemon Scented Fried Rice

DESSERT

- Bitter Chocolate Mousse on flourless Cake, hazelnut and hazelnut Brittle
- Orange Blossom Saffron Crème Brulee
- Tiramisu Éclair, Espresso Mascarpone, Chocolate Glaze
- Tonka Dulcey Mousse Verrine
- Toffee Date Pudding
- Um Ali
- Sliced Seasonal Fruits

BEVERAGES

Chilled Watermelon Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water

ROYAL LUNCH

12pm – 3pm – AED 395 Per Person

DAY 1

DELUXE MEZZEH

- Hummus, Mohamara, Moutabel, Tabouleh, Vine Leaves

SALADS

- Quinoa Salad Healthy Option with Grapeseed Oil Dressing
- Poached Tasmanian Salmon with Horseradish Cream
- Chicken Orzo Salad with Edamame Beans and Red Pimentos
- Arugula, Kale, Avocado and Quail Egg Salad
- Himalayan Salt Roasted Beef Salad
- Garden Greens and Vinaigrette

BREAD CORNER

- Assorted Bread Rolls, Arabic Bread, Irani Bread

CARVING STATION

- Stuffed Turkey Roll with Cranberry Sauce and Chestnuts
- Ouzi Mansef

MAIN COURSE

- Jo Jo Kebabs & Koubideh Kebab on Bagahli Pulao
- Organic Salmon, Salsa Verde, Garden Vegetables, Chive and Pink Pepper Cream
- Angus Grilled Beef Fillet in Sundried Tomato and Mushroom Crust
- Indonesian Bami Goreng
- Corn-fed Rosemary Baked Chicken with Roasted Baby Potatoes
- Ricotta Pasta with Alfredo Sauce

- Healthy Vegetables with Black Beans
- Steamed Basmati Rice

DESSERT

- Omani Halwa
- Aseeda Bobar
- Assorted Moroccan Sweets
- Chia Pana Cotta
- Chocolate & Coconut Cake
- Toffee Date Pudding
- Sliced Seasonal Fruits

BEVERAGES

Freshly Brewed Coffee / Arabic Coffee

Selection Of Herbal Tea

Suleimani Tea

3 Fresh Juices

Still Water

ROYAL LUNCH

12pm – 3pm – AED 395 Per Person

DAY 2

DELUXE MEZZEH

- Hummus, Babaganoush, Makali, Mohamara, Fattoush

SALADS

- Gourmet Smoked Salmon with Traditional Condiments
- Buffalo Mozzarella with Toasted Baguette and Pesto
- Gogi Berry with Raw Organic Honey, Olives and Tofu
- Chargrilled Asparagus Rolled with Smoked Salmon and Lemon Ricotta
- Balsamic Chicken with Kale Apples, Lentil and Young Spinach Salad with Raspberry Vinaigrette
- Garden Greens and Vinaigrette

BREAD CORNER

- Assorted Bread Rolls, Arabic Bread, Irani Bread

CARVING STATION

- Red Snapper Fillet Wrapped with Kale in Filo Pastry
- Ouzi Regag

MAIN COURSE

- Indian Kebabs on Lemon Pulao
- Gratinated Lobster Tails with Ginger Lemongrass Sauce
- Herb Crusted Lamb Rack with Red Currant Jus
- Veal Medallion topped with Blue Cheese and Pistachio
- Kung Pao Vegetables
- Broccoli, Green Beans and Asparagus Sauté with Toasted Almonds

- Healthy Whole Grain Orecchiette with Zucchini & Blue Cheese Sauce
- South Korean Fried Rice

DESSERT

- Umm Ali
- Sago
- Toffee Date Pudding
- Assorted Oriental Sweet
- Sweet and Spicy Rice Pudding Verrines
- Saffron, Honey and Mini Gulab Jamun Verrines
- Opera Cake
- Seasonal Fruits Skewers

BEVERAGES

Freshly Brewed Coffee / Arabic Coffee

Selection Of Herbal Tea

Suleimani Tea

3 Fresh Juices

Still Water

ROYAL LUNCH

12pm – 3pm – **AED 395** Per Person

DAY 3

DELUXE MEZZEH

- Hummus, Mohamara, Moutabel, Labneh With Mint, Tabouleh

SALADS

- Grilled Octopus Salad with Citrus Vinaigrette
- Assortment of Gourmet Charcuterie
- Smoked Salmon and Lobster Terrine with Horseradish Cream
- Stuffed Baby Tomato with Paprika Cream Cheese
- Endive Salad with Smoked Duck and Balsamico
- Classic Caesar Salad
- Garden Greens and Vinaigrette

BREAD CORNER

- Assorted Bread Rolls, Arabic Bread, Irani Bread

CARVING STATION

- Leg of Lamb with Mint Sauce, Mint Jelly and Thyme Jus
- Aishu Laham

MAIN COURSE

- Oriental Kebabs on Rice
- Chicken Margougah
- Wagyu Beef Tenderloin with Smoked Potato and Rosemary Jus
- Salmon and Sole Roulade in Pink Pepper and Dill Sauce
- Steamed Market Vegetables Rolled in Truffle Butter
- Potato Gratin with Thyme and Nutmeg
- Basmati Rice

- Cavatapi Pasta with Arugula, Capers and Feta in Sundried Tomato Sauce

DESSERT

- Cheese Kunafa
- Toffee Date Pudding
- Um Ali
- Assorted Baklava
- Orange Blossom Saffron Crème Brulee
- Black Forest Verrines
- Tonka Dulcey Mousse Verrines
- Sliced Seasonal Fruits

BEVERAGES

Freshly Brewed Coffee / Arabic Coffee

Selection Of Herbal Tea

Suleimani Tea

3 Fresh Juices

Still Water



CHALET HOSPITALITY

AFTERNOON TEA

MEBATM
SHOW

Hospitality
BY DUBAI WORLD TRADE CENTRE

AFTERNOON TEA

AED 220 Per Person

DAY 1

GOURMET SANDWICHES & WRAPS

HOT SNACKS

- Leek and Gruyere Cheese Tartlet
- Duck Cigars with plum chutney and Micro-Beetroot Cress
- Salt Cured Angus Beef on Skewers, charred pickled onion and chimichurri sauce
- Sundried Tomato and Basil Arancini Skewers with Basil Pesto

SWEETS

- Crispy Lemon Dome Tartlets
- Blackberry and Tahitian Vanilla Crème Brûlée Verrines with Candied Citrus
- Coconut Macaroons

CHEESE BOARD

Selection of 5 kinds of Cheese with Nuts, Dried Fruits, Crackers, & Chutneys

DAY 2

GOURMET SANDWICHES & WRAPS

HOT SNACKS

- Turkey Bacon and Broccoli Quiche
- Chinese Steamed Shrimp Dumplings
- Mini Lamb Noisettes Wellington style with Minted Red Currant
- Russet Potato and Camembert Cheese Croquettes with red Chili Jam

SWEETS

- Pineapple Confit Profit-roles
- White Chocolate, Rhubarb & Strawberry Eton Mess
- Raspberry Macaroons

CHEESE BOARD

Selection of 5 kinds of Cheese with Nuts, Dried Fruits, Crackers, & Chutneys

DAY 3

GOURMET SANDWICHES & WRAPS

HOT SNACKS

- Murgh Tikka Skewers
- Seared Scallops Pea Puree and Crisp Beef Chorizo
- Smoked Beef Brick Pastry Cigar
- Wild Mushroom and Thyme Crostini

SWEETS

- Pabana Dulcey Fingers
- Passion Fruit curd tartlets dehydrated Coconut meringue sticks
- Blueberry Macaroons

CHEESE BOARD

Selection of 5 kinds of Cheese with Nuts, Dried Fruits, Crackers, & Chutneys

BEVERAGES

Freshly Brewed Coffee

Herbal Tea infusions & Flavored Iced Teas

Fresh Juices

Healthy Smoothies



CHALET HOSPITALITY

CANAPÉS

MEBA™
SHOW

Hospitality
BY DUBAI WORLD TRADE CENTRE

CANAPÉS

Served for a maximum of **2 hours** – **AED 210** Per Person

DAY 1

COLD CANAPÉ

- Smoked Salmon Citrus and Horse Cream Baby Capers on Multigrain Bread
- Seared Scallops on Cauliflower Puree and Curry Oil Drizzle
- Wagyu Tataki with Mustard Cress & Chive Pollen
- Goat Cheese, Raspberry and Pistachio Dust Lollipops

HOT CANAPÉ

- Leek and Gruyere Cheese Tartlet
- Duck Cigars with Plum Chutney and Micro-Beetroot Cress
- Salt Cured Angus Beef on Skewers, charred Pickled Onion and Chimichurri Sauce
- Sundried Tomato and Basil Arancini Skewers with Basil Pesto

SWEETS

- Crispy Lemon Dome Tartlets
- Blackberry and Tahitian Vanilla Crème Brulee Verrines with Candied Citrus

DAY 2

COLD CANAPÉ

- Beetroot Salmon gravdax Dill Crème Fraiche with Tobiko Caviar
- Lemongrass Beef and Chili Caramel in Savory Tarts
- Whipper Pecorino Ricotta Crisp Pear and Volcanic Salt on Charcoal Brioche
- Plant Power Brown Shimeji Mushroom Bruschetta

HOT CANAPÉ

- Chinese Steamed Vegetable Dumplings
- Mini Lamb Noisettes Wellington style with minted Red Currant Chutney
- Russet potato and Camembert Cheese Croquettes with Chili Jam
- Butternut Squash and Kale Mini Quiche

SWEETS

- Pineapple Confit Profiteroles
- White Chocolate Rhubarb and Strawberry Eton Mess

DAY 3

COLD CANAPÉ

- Smoked Sturgeon with Beluga Caviar on Chive Blinis
- Seared Rare Angus Beef with Grain Mustard on Horseradish Brioche
- Cauliflower Pana Cotta on Parmesan Shortbread
- Asparagus Confit with Balsamic reduction in Mini Tarts

HOT CANAPÉ

- Murgh Tikka Skewers
- Seared Scallop Pea Puree and Crisp Beef Chorizo
- Quinoa and Broccoli Vegan Slider in Charcoal Brioche
- Wild Mushroom Crostini

SWEETS

- Pabana Dulcey Fingers
- Passion Fruit curd Tartlets dehydrated Coconut Meringue Sticks

BEVERAGES

Chilled Cocktail Juice

Freshly Brewed Coffee

Selection of Herbal Teas

Local Still Water



CHALET HOSPITALITY

LIVE STATIONS

MEBA™
SHOW

Hospitality
BY DUBAI WORLD TRADE CENTRE

LIVE STATION

Minimum order 20 servings

SICILIAN ARANCINI STATION (AED 45 per person)

Served with Choice of Napoli, Truffle Mushroom,
Smoked Tomato and Chili Sauce:
Slow Braised Beef Ribs, Garlic, Thyme Arancini
Saffron and Taleggio Arancini (V)

SLIDER STATION (AED 75 per person)

2 pcs per person per serving
Angus Beef, Saffron Pickled Zucchini, Swiss
Cheddar, Truffle Mayonnaise, Olive Brioche
Katsu Panko Crumbed Chicken, Asian Slaw,
Japanese BBQ Mayonnaise, Shiso, Beetroot Brioche
Portobello Mushroom, Beetroot Relish, Pecorino
Cheese, Roquette Mayo, Brioche (V)

JAPANESE SUSHI & MAKI LIVE STATION (AED 75 per person)

Incredible Tasty Morsels of Traditional Maki and
Sushi with Traditional Condiments
Pickled Japanese Vegetable, Umeboshi
Mayonnaise Roll
California Roll, Blue Swimmer Crab, Avocado,
Tobiko, Miso Mayonnaise
Salmon, Avocado, Purple Sisho, Cucumber,
Black Sesame Seeds Roll
Spicy Tuna, Pickled Cucumber, Togarashi

LIVE CARVERY STATION (AED 165 per person)

Us Prime Roasted Rib of Beef or Australian Herb
Crusted Rack of Lamb or Norwegian Salmon
Coulbiac
Flavorful Herb infused Jus, Red Currant Jelly, &
Tarragon Hollandaise
Honey & Miso Glazed Carrots & Pumpkin
French Green Beans & Broccolini
Thyme Roasted New Potatoes or Sweet Potato
Puree

LIVE STATION

Minimum order 20 servings

RAW OYSTER BAR (AED 100 per person)

Freshly Shucked Raw Sydney Rock Oyster on
Crushed Ice

Served with fresh Lime & Lemon Wedges, Shallots
and red Wine Vinegar, assorted dressings and
Tabasco Sauces

ANTIPASTI GRAZING STATION (AED 55 per person)

Fine Selected Grilled, marinated Vegetables,
Mushrooms, freshly baked crusty bread, sliced
Beef Salami, Gourmet cured meats and kalamata
olives

Displayed on wooden Boards or Black Marble
Platters

PASTA STATION (AED 55 per person)

Freshly Cooked with a selection of your choice of
regular and whole Wheat Pasta and Sauces

Orecchiette, Linguini, Rigatoni, Fettucine
Bolognese, Alfredo, Marinara, Boscaiola Sauce
Parmigiano shavings & Truffle oil

INTERNATIONAL GRAZING CHEESE PLATTER (AED 75 per person)

A selection of International and French Cheese,
dried fruits, Walnuts, Olives and assorted
crackers Chutneys

Asiago d'Allevo, Grana Padano, Stilton,
Gorgonzola, Gouda, Taleggio, Chevre , Brie

An aerial view of an airplane's wing and tail section, set against a warm, golden sunset sky. The sun is low on the horizon, creating a soft glow over the clouds below. The wing extends from the bottom left towards the top right, with the tail fin visible at the end.

For more details, please contact:

mebaahospitalitysales@dwtc.com

MEBATM
SHOW

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BY DUBAI WORLD TRADE CENTRE