



Platter Service



Canapé

AED 295

Cold Canapé Platter (Day 1/3/5)

Smoked salmon on pumpnickel, cracked pepper, and lime wedge

Kraft corn toast with stilton and walnuts

Classic prawn cocktail choux puffs

Foie gras with fig chutney on brioche

Smoked turkey with cranberries in french bread

Mini baked potatoes with cream cheese, capsicum and dill sprig

Cold Canapé Platter (Day 2/4)

Norwegian shrimps marinated with sweet chili sauce in a savory tartlet

Éclair filled with spicy egg mousse and smoked trout

Rock lobster with mango skewer flavored with bourbon vanilla

Smoked scallops with truffle mayonnaise on a skewer

Grilled asparagus rolled in thinly sliced roast beef on mustard shortbread

Smoked turkey with sun dried tomato confit on french bread

Sandwich Platter

AED 210

Cold Sandwich Platter (Day 1/3/5)

Crumbled feta cheese with oven-dried thyme tomatoes on hovis bread

Butter croissant, mustard mayonnaise, smoked turkey and cheddar cheese

Poached salmon quiche topped with smoked salmon and horseradish cream

Seared beef filet with red onion jam on hovis toast

Smoked honey glazed chicken with grilled asparagus on french bread

Cold Sandwich Platter (Day 2/4)

Smoked salmon on kraftkorn bread, served with asparagus spears and wasabi cream

Butter croissant filled with camembert, walnuts, and black grape

Crushed black pepper beef on horseradish cream, served on french bread

Norwegian shrimps in dill mayonnaise, in a savory tartlet

Pesto chicken on sun-dried tomato confit, served on french bread

Appetite for perfection