

# ARABESQUE BRUNCH

## 1PM – 10:30PM



S O F I T E L  
HOTELS & RESORTS

أبوظبي كورنيش  
ABU DHABI CORNICHE



## **ARABESQUE FRIDAY BRUNCH**

**AED 258 net** per person inclusive of water and soft drinks

### **BREAD STATION**

Whole Grain Bread Loaf, Bread Roll, French Baguette

Arabic Bread Brown and White

'Home Made' Arabic Bread - (Pass Around)

Doughnuts – Sumac & Sugar / Saffron Fondant

Zaatar Fondant / Black Lemon & Cinnamon Sugar

Cardamom Fondant

### **CLASSICAL ARABIC MEZZEH**

Hommus, Moutabel

Babaghanouj, Stuffed Vine Leaves

Muhammara, Tabouleh

Fattoush, Labneh With Garlic, Spinach Bil Zeit

Green Bean Bil Zeit, Fava Bean Bil Zeit

Olive's Salad, Makdous Salad

Eggplant Moussaka, Fried Cauliflower Salad

Lamb Brains Salad, Lentil Salad

Selection of Arabic Cold Cuts – Sujuk, Beef Basturma,  
(Sliced Cuts Hanging From Pegs)

### **ARABESQUE MEZZEH**

Saffron Hommus/Beetroot Moutabel - In Cones

Quinoa Tabouleh - In Glass

Mouhammara, Babaghanouj, –In Cones

Watermelon and Feta Salad with Pomegranate

Fattoush with Balsamic Reduction

Poached Shrimps with Labneh Cocktail Sauce

Shisha Smoked Salmon with Caper Berries

Chicken Tikka (Black Lemon) Caesar Salad

Floating Lobster W/ Black Lemon Mayonnaise



### **CHEESE STATION**

Shanklish Cheese

Baladiya, Shilal, Moujadal, Akawi,

Labneh Balls Zaatar, Labneh Balls Sumac, Labneh Balls

3 Kinds of French Cheese

### **WELL BEING CORNER**

Organic Raw Salad Bar With:

Carrot, Tomato, Cucumber, Radish, Spring Onions, Lettuce, Sprouts & Quinoa, Flax Seeds, Celery, Alf Alfa, Spinach

Leaves, Grated Beetroot, Cherry Tomatoes

Olive Oil, Lemon Wedges, Yogurt Dressing

### **ARABESQUE SUSHI**

Hommus Sushi, Falafel Sushi, Shish Taouk Sushi, Rubiyan Harra Sushi

Lamb Kofte Sushi, Tabouleh Sushi, Moutabel Sushi

### **GRILL**

3 Different Kinds of Marinations

Shish Taouk - Bil Banadorah / Bil Zafaran / Bil Khardal

Lamb Tikka- Bil Laban / Bil Shata / Bil Kardal

Kofte Kebab – Kishkas / Kabab Iraqi / Kebab Banjan

### **FRESH FISH**

Shari /Sultan Ibrahim / Sea Bream / Koffer

Mashwi( Grilled) Or Maglee (Fried)

Tartar Sauce / Lemon Garlic Sauce / Spicy Sauce

### **FATEH**

Fateh Bil Ziet

Fateh Bil Samneh

Fateh Bil Lahem



### **OUZI**

Whole Lamb/Ghazal  
With Spicy Sauce

### **MANSAF**

Lamb Shoulder  
Served With Rice, Fried Nuts  
Yoghurt, Cucumber, Dry Mint and Garlic

### **CHICKEN SHAWARMA**

Cucumber Pickles, Slice Tomato  
Parsley Salad with Onion & Sumac, Turnip Pickles, Chili Pickles, Mix Pickles, Garlic Sauce, Tahina Sauce, Sour  
Cream

### **PASTA LIVE STATION**

Penne, Rigatoni, Fusili

### **SOUP STATION**

Harira & Lentil Broth

### **HOT MEZZEH**

Potato Kibbeh, Pumpkin Kibbeh, Kibbeh Hareese  
Kibbeh Mabruma  
Baked - Meat Fattayer, Spinach Fatayer, Cheese Fattayer

### **EMIRATI**

Chicken Tharyeed  
Hammour Nashif



### **CLASSICAL ARABIC DISHES**

Chicken Makloub  
Samak Bil Kesbara  
Shrimps Arnabeyeh  
Laban Immo  
Stuffed Chicken Couscous  
Vegetable Moussaka  
Lamb Biryani  
Rabbit Molokhiya

### **MORROCAN**

Chicken Pastilla  
Couscous Tfaya  
Beef Tagine Mrouzia  
Tagine Adas with Merguez

### **ARABESQUE DISHES**

Camel Bourguignon  
Zaatar Crusted Lamb Chops with Ratatouille Vegetables  
Sumak Grilled Salmon with Beurre Blanc  
Butter Chicken - Arabic  
Paella  
Roast Black Lemon Chicken

### **PATISSERIE**

Cheese Kounafa Live Station  
Loukaymat Station  
Sahlab Station  
Umm Ali



### **ARABIC SWEET - 12 KINDS**

Warbat with Cream or Nuts  
Wardat with Cream  
Madlouka with Cream  
Maghshoshe with Cream  
Osmalia Cream  
Barazek, Ghrebeh  
Stuffed Maamoul, Walnut, Pistachio, Ajwah  
Maamoul Maad, Pistachio, Walnut, Ajweh  
Harissa Pistachio, Almond  
Halwet Al Joben  
Ballouria with Pistachio  
Mabroumeh with Pistachio  
Eish Al Bulbul Pistachio  
Aseeh with Walnut  
Asaabe Turkieh  
Kataif with Nuts or Cream  
Kataif Asafereh with Cream  
Zenab Finger  
Znood Al Seit  
Owameh

### **FRENCH/ARABIC STYLE DESSERTS**

Coconut Mouhalabiya  
Kamaradine Bavarois  
Cinnamon Crème Brûlée  
Black Lemon Éclair  
Date Caramel Cheesecake  
Strawberry & Rose Verrine  
Passion fruit and Milk Chocolate Tart  
Dates Pavlova  
Lemon and Almond Cupcake  
Orange And Saffron Cake





### **ICE CREAM STATION – LIVE**

Bubble Gum, Yogurt & Pomegranate, Cardamom, Dates, Rose  
Chocolate Buttons (Milk & White), M&Ms, Strawberries, Chocolate Sauce, Baklava Dust, Gold Dust, Turkish Delight,  
Banana, Pomegranate Seeds, Chocolate Syrup, Caramel Syrup, Strawberry Syrup

### **CHOCOLATE FOUNTAIN**

Marshmallows, Rock melon Chunks,  
Honeydew Melon Chunks, Pineapple Chunks  
Strawberry Halves

### **FRUIT & VEGETABLE STATION**

Whole Fruits & Vegetable Market (Inside Kitchen)  
Cut Fruits – By Chef Live  
Juice – By Barman / Waiter Live

### **CHILDREN'S CORNER**

Popcorn  
Candies Display  
Mini Kofte Burgers  
Mini Fried Chicken Burgers  
Hotdogs  
Fried Chicken Nuggets  
Vegetable Sticks – Carrot Cucumber Celery





# ASIAN NIGHT MONDAY

SOFITEL  
HOTELS & RESORTS

أبوظبي كورنيش  
ABU DHABI CORNICHE



## ASIAN NIGHT

**AED 252 net** per person inclusive of water and soft drinks

**AED 371 net** per person for free flow house beverages

## INTERNATIONAL SALAD

### THAI

Yam Nuea- Sliced Beef with Cucumber, Coriander and Thai Style Dressing

Som Tum- Green Papaya Sald with Dried Shrimps and Peanuts

### FILIPINO

Shrimps with Spring Onion Sweet Chili Sauce,

Glass Noodles with Asian Vegetables and Soya Dressing,

Green Bean and Egg Salad with Sesame Oil and Soya Sauce

### INDONESIAN

Gado Gado

Green Beans, Bak Choy, Boiled Eggs, Tomato Wedges, Carrot Sticks, Fried Tofu, Bean Sprouts and Baby Corn with  
Spicy Peanut Sauce and Sambal Oelek

### INDIAN

Channa Chat- Boiled Chick Peas & Pepper with Tamarind Dressing

Chicken Tikka Salad- Indian BBQ Chicken with Onion & Tomato

Katchumber Salad- Onion, Tomato and Cucumber With Coriander & Lemon

### JAPAN

Assorted Sushi and Maki Rools

Californian Rolls, Ebi Tempura Maki, Vegetable Maki

### ARABIC MEZZEH

Hommous, Moutabel, Tabouleh,

Fattouche, Babaghanoush, Beetroot Moutable,

Waraq Enab, Okra Bell Zeit, Jar Jeer Salad,

Grilled Eggplant Salad, Oriental Pickles & Olives



## WELLBEING CORNER

Organic Raw Salad Bar with Lettuce, Vegetables, Sprouts & Quinoa  
Olive Oil, Lemon Wedges, Yogurt Dressing

## HOT STARTERS

Vegetable Spring Rolls, Chicken Satay, Vegetable Samosa, Tempura Veg

## SOUP

Pumpkin Soup Infused with Galangal & Lemon Grass

## LIVE STATIONS

### THAI STATION

Gai Phad Med Mamuang - Stir Fried Chicken with Cashew Nuts  
Kaprao Nua - Wok Fried Beef with Thai Basil  
Pad Thai - Stir Fried Rice Noodles  
Talay Curry - Seafood Curry  
Khao Pah Pak - Vegetable Fried Rice

### SHABU SHABU

Beef Broth / Chicken Broth  
Beef Slices / Chicken Slices / Seafood / Meat Balls  
Beans Sprouts / Spring Onion / Kangkong / Bak Choy / Baby Corn / Chinese Cabbage  
Tofu / Glass Noodles / Egg Noodles / Black Mushrooms/ Shitake Mushroom/  
Quail Eggs / Toasted Peanuts / Coriander / Sesame Oil / Garlic Oil / Chili Oil

### PEKING CHICKEN PANCAKES

Chinese 5 Spices Marinated Chicken  
Pickled Cucumbers  
Spring Onion  
Chili  
Hoisin Sauce





## DIMSUM

Chicken Seiwmai and Seafood Dimsum  
Peanut Sauce/ Sesame Sauce/ Chilli Sauce

## CARVING

Whole Roasted Leg of Lamb with Tandoor Marinade and Cooked Over Charcoal  
With Condiments

## MAIN COURSE

### CHINA

Stir Fry Beef with Ginger and Scallion  
Black Mushroom and Broccoli with Oyster Sauce

### INDIAN

Butter Chicken  
Vegetable Biryani

### FILIPINO

Seafood Sinigang  
Vegetable Chopsuey

### INDONESIAN

Potato Parkadel  
Ayam Bakar

### JAPAN

Salmon Teriyaki  
Steam Jasmin Rice



## EMIRATI

Soup

Lamb Thareed

Chicken Kabsa

## INTERNATIONAL

Vegetable Lasagne

Thyme Roasted Chicken

Kibbeh Laban

Couscous Royal

Seven Vegetable Tajin

## DESSERTS

Orange and Saffron Cake

Sago Verrine

Chocolate Tart

Vanilla Pavlova

Pistachio Roulade

Raspberry Cheese Cake

Coffee Éclair

Red Velvet Verrine

Palitaw

Buko Pandan

Bilo Bilo

Japanese Cheese Cake

Gulab Jamun

Rasmalai

Jelibe





# FLAVORS OF ARABIA THURSDAY

S O F I T E L  
HOTELS & RESORTS

أبوظبي كورنيش  
ABU DHABI CORNICHE



## **FLAVORS OF ARABIA**

**AED 252 net** per person inclusive of water and soft drinks

**AED 371 net** per person for free flow house beverages

### **BREAD STATION**

Assorted Arabic Bread, Brown and White, Whole Grain Bread, Bread Roll,

French Baguette

Arabic Bread Home Made

### **CHEESE STATION**

Arabic and Cheese with Condiments

### **COLD MEZZEH STATION (22 TYPES)**

Hummus, Moutabel Babaghanouj,

Labneh with Garlic Muhammara,

Beetroot Moutabel, Tabouleh Stuffed Vine Leaves,

Spinach Bil Zeit Okra Bil Zeit, Green Bean Bil Zeit

Fava Bean Bil Zeit, Shanklish Cheese Kashkeh,

Olive's Salad, Halloumi Cheese Salad

Makdous Salad, Artichoke Bil Zeit Eggplant Moussaka,

Mushroom Bil Zeit, Potato Harra, White Cabbage Salad,

Mojardara with Lentils, White Bean Bil Zeit,

Fried Eggplant Salad, Zucchini Bil Zeit with Mint,

Barrasya Bil Zeit, Fried Zucchini with Tahina Sauce

Fried Cauliflower Salad, Chickpeas Salad with Cumin,

Fried Vegetable with Tahina Sauce, Tomato with Onion and Sumac,

Mix Pickles, Rahib Salad, Lebanese Tagen

Burghul with Chickpeas, Burghol Mojadara,

Hommous Beyroti, Lentil Salad, Assorted Dolmas,

Beef Tongue Salad, Lamb Brain Salad Fattoush Tabooleh





## **INTERNATIONAL SALAD**

Cajun Chicken Salad  
Tomato Mozzarella  
Smoked Salmon with Condiments  
Grilled Vegetables

## **WELL-BEING CORNER**

Organic Raw Salad Bar, Lettuce, Sprouts & Quinoa  
Olive Oil, Lemon Wedges, Yogurt Dressing

## **LIVE STATIONS**

Kibdah Iskandran  
Chicken & Lamb Fresh

## **HOT MEZZEH**

Kebbeh, Cheese Sambousek, Falafel, Meat Sambousek, Spinach Fatayer

## **SHAWARMA**

Chicken Sharwarma  
Cucumber Pickles, Slice Tomato Parsley Salad with Onion & Sumac  
Turnip Pickles, Chili Pickles, Mix Pickles Garlic Sauce, Tahina Sauce, Sour Cream

## **MANAKISH**

Zatar Manakish, Muhamara Manakish,  
Cheese Manakish, Laham Manakish

## **MIXED GRILL STATION**

Bahraini Laham Tika, Shish Taouk, Iraini Mixed Grill

## **OUZI**

Baby Lamb served with Rice, Fried Nuts  
Yoghurt, Cucumber, Dry Mint and Garlic



## **SOUP**

Lamb Harira Soup  
Fried Bread and Lemon Wedges

## **EMIRATI**

Lentil Soup  
Lamb Harees

## **MAIN COURSE**

### **ARABIC**

Chicken Makloubah with Eggplant  
Fish Sayadiah with Fried Onion & Pine Nuts  
Vine Leaves with Lamb Chops  
Shrimp Harra Sauce  
Chicken Moulkiya  
Kabab Hindi  
Stuffed Cabbage  
Macaroni Bel Béchamel  
Sumac Potato with Onion  
Vermicelli Rice

### **MOROCCO**

Alsifat Almaghribia  
Albstyla Bialdijaj  
Chicken with Lemon & Olives

### **INTERNATIONAL**

Marinated Beef Steak with Mushroom Sauce  
Ratatouille Vegetable with Goat Cheese  
Fragrant Steam Rice  
Steam Vegetables





## DESSERT

Bul Bul  
Cardamon Choux  
Caramel Tart  
Oreo Pavlova  
Lemon and Strawberry Roulade  
Chocolate Cake  
Vanilla and Macadamia Nuts Éclair  
Kounafa Fine Cheese  
Kounafa Nabilsya Cheese  
Kounafa Outhmalya Kishta  
Assorted Moroccan Sweet  
Katayef Nuts or Keshta  
Borma Pistachio  
Basboossa  
Shoaybiat Cream  
Halawet Al Jeben  
Madlouka Kista Palady  
Mamoul Mix





# FEAST OF THE SEA WEDNESDAY

SOFITEL  
HOTELS & RESORTS

المطبخ كورنيش  
ABU DHABI CORNICHE



## FLAVORS OF THE SEA

**AED 294 net** per person inclusive of water & softdrinks

**AED 414 net** per person for free flow house beverages

### SALADS

Seared Tuna Nicoise

Asian Shrimps Salad with Sweet Chilli Sauce

Calamari with Pickled Cucumber and Cilantro

Smoked Salmon Caesar Salad

Fish Tikka Salad

Crabmeat and Avocado Martini

Cucumber and Apple Gazpacho

Feta Salad

### VEGETABLE ANTIPASTI

Cocktail Onions, Cornichons, Olives Green & Black,

Croutons, Parmesan Cheese, French Dressing, Thousand Island

Vinaigrette, American Cocktail Sauce,

### WELLBEING CORNER

Organic Raw Salad Bar with:

Carrot, Tomato, Cucumber, Radish, Spring Onions, Lettuce, Sprouts & Quinoa, Flax Seeds, Celery,

Alf Alfa, Spinach Leaves, Julienne Beetroot, Cherry Tomatoes

Olive Oil, Lemon Wedges, Yogurt Dressing

### SUSHI

Californian Rolls, Salmon Maki, Vegetable Maki, Tuna Sashimi

Prawn Nigiri, Salmon Nigiri, Tuna Nigiri

### OYSTER

Freshly Shucked Oysters – Fin De Claire

Oysters on Ice – Dibba and Irish

Lemon Wedges/ Shallots Vinegar / Tabasco



## ARABIC MEZZEH

Hommous, Moutabel, Tabouleh,  
Fattouche, Babaghanoush, Beetroot Moutable,  
Waraq Enab, Okra Bell Zeit, Jar Jeer Salad,  
Grilled Eggplant Salad, Oriental Pickles & Olives

## HOT STARTERS

Thai Fish Cakes  
Baby Shrimp Batbout  
Crumb Fried White Baits

## **STIR FRY & GRILL STATION**

**(Grilled / Fried / Stir Fry / Steamed)**

Prawns Whole, Swimmer Crab, Squid, Mussels Half Shell, Clams

Arabic Marinated Fish

Grilled Prawns

Grilled Cigali

Safi, Koffer, Sultan Ibrahim, Seabream, Kingfish, Salmon,

Black Mussels

Thai Curry Sauce/Oyster Sauce/Sinigang Broth

Rice/Noodles/Asian Vegetables

*Lemon Wedges/Cocktail Sauce/Tartar Sauce/Tabasco*

## **CARVING STATION**

Whole Steamed Salmon with Dill Cream Sauce



## **MAIN COURSE**

Arabic Spiced Roasted Chicken  
Fried Fish with Tahini Sauce  
Kibbeh Bil Laban  
Seafood Paella  
King Fish with Spinach and Lemon Sauce  
Dory in Ginger Oyster Sauce  
Steamed Jasmin Rice  
Steamed Vegetables  
Herb Roasted Potato  
Vegetable Biryani  
Aloo Muttar  
Lentil Tajine  
Vegetable Cous Cous

## **EMIRATI**

Hammour Machbous  
Khodra Salona

## **DESSERTS**

Black Lemon Eclair  
Delight Panna Cotta  
Tangi Tart  
Blackberry Pavlova  
Pistachio and Almond Cup Cake  
Yuzu Opera  
Lemon Éclair  
Black Forest Verrine  
Fruit Sushi  
Sago Verrine  
Tiramisu





INTERNATIONAL  
SAT-SUN-TUES

SOFITEL  
HOTELS & RESORTS

أبو ظبي كورنيش  
ABU DHABI CORNICHE



## **INTERNATIONAL NIGHT**

**AED 252 net** per person inclusive of water and soft drinks

**AED 371 net** per person for free flow house beverages

### **SALAD AND APPETIZER**

Cherry Tomato & Bocconcini Salad

Moutabel, Mouhamara, Stuffed Wine Leaves, Hommous,

Fattoush, Tabouleh, Babaghanouj, Moujadara,

Beetroot Moutabel, Beans Bil Zeit, Eggplant Moussaka, Fried Kousa with Tahina

Roasted Beetroot Salad, Greek Salad, Shrimp & Avocado Timbale, German Style Potato Salad

### **ANTI PASTI**

Marinated Green Bean, Grilled Marinated Mushroom,

Grilled Tomato, Grilled Eggplant, Grilled Zucchini

Grilled Baby Corn, Grilled Bell Pepper, Artichoke with Sun Dried Tomato, Grilled Asparagus

Roasted Cauliflower

### **ORGANIC RAW BAR (WELLBEING SECTION)**

Tomato Wedges, Carrot, Cucumber, Sprouts, Different Lettuces

### **SALAD DRESSINGS**

Mayonnaise, Thousand Island, Caesar,

Vinaigrette, French,

Low Fat Yogurt, American Cocktail Sauce

### **CHEESE**

5 kinds including 01 French, Crackers and Condiments

### **COLD CUTS**

Air Dried Beef / Basturma, Smoked Chicken, Beef Pastrami, Smoked Salmon

### **CHILLED SEAFOOD**

Whole Prawns, Peeled Prawns, Black Mussels, Clams





## CONDIMENT

Horseradish, Red Onion Rings, Pearl Onions, Cornichon, Capers  
Dijon Mustard, Grain Mustard, Green Olives, Black Olives  
Parmesan Cheese, Croutons

## **STEAMED DIM SUM**

With Dipping Sauces

## **SOUP**

Moroccan Harira  
Minestrone

## **Sofitel Bread Ritual**

## **MAIN COURSE**

Thai Chicken Curry & Steamed Jasmine Rice,  
Ayam Bakar – Indonesian Grilled Chicken  
Moroccan Vegetable Cous Cous, Moroccan Beef Tagine  
Steamed Dim Sum with Dipping Sauces  
Okra Salona  
Fish Sayadiyah  
Kibbeh Saneiyah  
Bindhi Jalfrezi  
Gobi Masala  
(Delight Dish)  
Spinach & Ricotta Lasagne(Western/Italian)  
Steamed Salmon Fillet On Saffron Sauce(Western/Italian)  
Steamed Vegetables  
Shawarma & Pizza

Roasted Leg Of Lamb(Bone In), + Sauce + Grain Mustard, Dijon Mustard, Horseradish, Mint Jelly  
Roasted Potato & Pumpkin,



### MEAT AND FISH STATION

Beef Rib-Eye, Lamb Tikka, Chicken Breast,  
Seabream , Nile Perch

### VEGETABLES STATION

Baby Corn, Mushroom, Cauliflower, Broccoli, Pakchoi, Carrot,  
Asparagus, Zucchini, Slice Red Chili, Red Onion  
Bell pepper, Chinese Noodle, Thai Noodle, Long Beans

