

PALACE

DOWNTOWN



ARABIC STATION

Hommous-puree of chickpeas, sesame seed paste & lemon juice
Moutabal-grilled eggplant puree with sesame seed paste & lemon juice
Baba Ghanouj Salad- grilled eggplant topped with diced tomato and diced capsicum,
with olive oil, lemon juice, onion, garlic & parsley
Stuffed Wine Leaves-grilled leaves stuffed with rice, tomato, parsley, mint & onion
Rocca Salad with Thyme, drizzled with lemon & olive oil
Assorted Pickels, a selection of Lebanese pickles
Tabbouleh, chopped parsley with crushed wheat, tomato, mint, lemon & olive oil
Fattoush, assorted fresh vegetables served with crispy bread, lemon juice & sumac
powder
Shanklish , Lebanese goat cheese salad with chopped vegetables
Labneh with garlic & mint, Lebanese cream cheese made from curdled milk with garlic
& mint

SALADS & APPETIZERS

- Oak Lettuce
- Baby Rocket
- Romaine Lettuce
- Carrots
- Tomatoes
- Cucumber
- Radish
- Avocado
- Scallops Terrine
- Tuna Ceviche
- Mussle with ratatouille
- Crab Legs
- Smoked Fish
- Smoked Trout Fish
- Green beans & cherry tomato
- Goat cheese salad with croutons
- Cauliflower & almond salad
- Thai beef salad
- Smoked turkey with pears
- Stuffed zucchini with wild mushroom
- Papaya & artichokes
- Grilled squid with pickles
- Salmon marinated with lime and lemon grass
- Salmon marinated with beetroot

ANTIPASTI

- Grilled Portobello mushroom
- Baby Corn with bresaola
- Grilled Zucchini
- Baby Eggplant Confit

HOT STARTERS

- Sweet & Sour Hammour
- Beef rolled with Palm heart
- Pumpkin Ginger
- Harira Soup
- Potato Macaire
- Lamb Nashif
- Chicken breast with tomato olive oil sauce
- Zucchinni Gratin

HOT LIVE COOKING STATIONS

- Pasta Station Roasted
- Lamb Leg Carving

BREAD STATION

- Assorted French and Oriental selection

CHEESE DISPLAY

- Roqueford Cheese
- Emmental Cheese
- Goat Cheese
- Camembert
- Cream Cheese
- Brie

GRILLED ARABIC DISHES

- Prawns marinated with lemon and garlic
- Lamb kofta served on the side mint yogurt dip
- Chicken marinated with lemon and yogurt

ARABIC HOT DISHES

- Lentil soup
- Lamb celery stew
- Deep fried eggplants with dried mint
- Chicken potatoes with garlic and coriander sauce
 - Green dill rice
- Saj bread with mix topped (fish /meat/vegetarian)

ROTISSERIE

- Beef ribs marinated with barbecue sauce
- Chicken marinated with paprika sea salt
 - Lamb leg marinated with mustard
 - Whole duck marinated in 5 spiced

VEGETABLES

- Chicken soup Ratatouille
- Carrots vichyssoise French fried
- Roasted potatoes Stir fried rice with shrimps & chicken
- Deep fried vegetables spring rolls
- Cauliflower béchamel & cheese sauce

HOT DISHES

- Pan fried rump steak with mushrooms sauce
- Sea bass with seafood sauce (with mussel, scallops, and shrimps)
 - Salmon fillet with lemon and capers butter
- Sweet and sour chicken with pineapple and bell peppers
 - Lamb biryani

PAN FRIED ALA MINUTE

- Squid Rings
- Prawns tempura
- Fish Tempura
- Vegetable Tempura

DESSERTS

- Chocolate cake
- Creme caramel
- Chocolate praline
- Fruit Tart
- Island rice pudding
- Seasonal fruit salad
- Zucotta apple
- Strudel Chocolate
- Ganache tart
- Fruit panna cotta
- Fruit Clafoutis
- Fruit Cheese Cake
- Moulahabia
- Um Ali
- Baklava Selection
- Moroccan Sweets
- Fresh Fruits

CREPES STATION

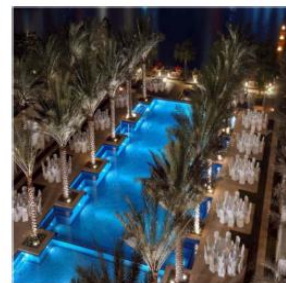
with condiments

ICE CREAM COUNTER

- Vanilla
- Chocolate
- Strawberry

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<ul style="list-style-type: none"> ❖ FRESH JUICES (THREE KINDS), SOFT DRINKS AND STILL AND SPARKLING WATER ❖ AED 80.00 PER PERSON FOR THE FIRST HOUR ❖ AED 35.00 PER ADDITIONAL HOUR 	Non Alcoholic Beverage Package
<ul style="list-style-type: none"> ❖ FRESH JUICES (THREE KINDS), SOFT DRINKS, WATERS, BEER, RED, WHITE AND ROSE WINES (HOUSE WINES) ❖ AED 130.00 PER PERSON FOR THE FIRST HOUR ❖ AED 70.00 PER ADDITIONAL HOUR 	Beverage Package Silver
<ul style="list-style-type: none"> ❖ FRESH JUICES (THREE KINDS), SOFT DRINKS, WATERS, BEER, RED, WHITE AND ROSE WINES (HOUSE WINES), SCOTCH, GIN, RUM, VODKA (HOUSE POURING) ❖ AED 160.00 PER PERSON FOR THE FIRST HOUR ❖ AED 80.00 PER ADDITIONAL HOUR 	Beverage Package Gold
<ul style="list-style-type: none"> ❖ FRESH JUICES (THREE KINDS), SOFT DRINKS, WATERS, BEER, RED, WHITE AND ROSE WINES, SCOTCH, GIN, RUM, VODKA (PREMIUM POURING) ❖ AED 385.00 PER PERSON FOR THE FIRST HOUR ❖ AED 200.00 PER ADDITIONAL HOUR 	Beverage Package Platinum

Menu		
BREAKFAST <small>(Serving time 6am - 11am)</small>		ARABIC HOT MEZZEH
<div><div>70</div><div>Continental Breakfast A basket of assorted rolls, croissants, Danish pastries and muffin, butter, jam and marmalade, choice of fresh fruit juice and tea or coffee</div></div> <div><div>70</div><div>Arabic Baker’s Basket Arabic bread, zaatar croissant, cheese croissant & date muffin</div></div> <div><div>80</div><div>English Breakfast Choice of eggs: Pan-Fried, Poached, Omelet, Scrambled Veal or beef bacon, chicken sausages, grilled mushrooms, tomato, baked beans, hash browns</div></div> <div><div>70</div><div>Fresh Eggs Boiled, Fried, Poached, Scrambled or Omelet Served with mushrooms, hash brown, potato, asparagus</div></div> <div><div>80</div><div>Egg Benedict Two poached eggs with smoked salmon or veal bacon, english muffin topped with hollandaise</div></div> <div><div>70</div><div>Shakshuka Eggs [V] Prepared with roasted bell peppers, tomatoes & spices</div></div>	<div><div>45</div><div>Foul Medames [D] Brown beans with garlic, lemon, cumin, tomato & parsley</div></div> <div><div>35</div><div>Mussaman Traditional Arabic pancake topped with honey</div></div> <div><div>70</div><div>Breakfast cheese platter Emmental, gouda, goat cheese, haloumi</div></div> <div><div>80</div><div>Cold Meat Platter Smoked chicken, turkey ham, beef bresola condiment, sour dough bread</div></div> <div><div>95</div><div>Smoked Fish Platter Salmon, trout, kipper condiments, Bavarian bread</div></div> <div><div>50</div><div>Seasonal Slices of Fresh Fruits</div></div> <div><div>70</div><div>Seasonal Fresh Berries</div></div> <div><div>45</div><div>Pancakes or Waffle or French Toast [D]</div></div>	<div><div>100</div><div>Selection of 3 types</div></div> <div><div>190</div><div>Selection of 6 types</div></div> <div><div>40</div><div>Fried Kebbeh [N] A crisp light parcel of lamb, crushed wheat, stuffed onions and pine nuts</div></div> <div><div>40</div><div>Meat Sambousek [N] Onions and pine nuts</div></div> <div><div>40</div><div>Spinach Fatayer [D] Chopped spinach flavoured lemon and sumaq in homemade pastry</div></div> <div><div>40</div><div>Grilled Halloumi Cheese [D]</div></div> <div><div>40</div><div>Homemade Makanek Lebanese sausage flambéed in lemon juice and coriander</div></div> <div><div>40</div><div>Rokkakat [D] Fried Baladi cheese stuffed in filo pastry and flavoured with herbs</div></div> <div><div>40</div><div>Homemade falafel Tahini sauce</div></div>
ARABIC COLD MEZZEH		SOUPS
<div><div>95</div><div>Selection of 3 types</div></div> <div><div>180</div><div>Selection of 6 types</div></div> <div><div>35</div><div>Hommous [V] Hearty crushed chickpeas, sesame paste, lemon</div></div> <div><div>35</div><div>Moutabel [V] A puree of grilled eggplant blended with sesame paste</div></div> <div><div>35</div><div>Tabouleh [V] Garden fresh parsley, crushed with wheat, tomato and onion</div></div> <div><div>35</div><div>Fattoush [V] A zesty mixed lebanese salad with sumap-flavoured dressing</div></div> <div><div>35</div><div>Labneh [V] [D] Traditional dip of strained yogurt</div></div> <div><div>35</div><div>Warak Enab Vine leaves stuffed with rice, parsley, tomato lemon juice and olive oil</div></div>	<div><div>55</div><div>Lentil Soup Deep fried Arabic bread</div></div> <div><div>60</div><div>Creamy Chicken Soup With mushrooms</div></div> <div><div>60</div><div>Mushroom Soup</div></div>	MAIN COURSE
	SALADS	<div><div>215</div><div>Mixed Grill Meat Platter Mixed grill with beef kebab, shish tawook, lamb chops, lamb kofta, rice and yogurt</div></div> <div><div>225</div><div>Mixed Grill Seafood Platter Hamour, prawns, calamari, Omani lobster, mussel</div></div> <div><div>195</div><div>Prime Beef Tenderloin 200g Mix green salad, onion rings, large chips & bernaise sauce</div></div> <div><div>205</div><div>Grilled Tiger Prawns (5 pieces) Served with parmesan French fries</div></div> <div><div>160</div><div>Grilled Lamb Cutlets Sweet potato fries, honey mint gravy</div></div> <div><div>160</div><div>Grilled Salmon Steak Hollandaise sauce fries, mix salad</div></div> <div><div>160</div><div>Hamour Fish Kebabs With pepper & onion fries</div></div> <div><div>140</div><div>Shish tawook Sweet potato, pickle mix leaves salad</div></div>
	<div><div>78</div><div>Caesar Salad Plain with crispy croutons</div></div> <div><div>95</div><div>Half grilled baby chicken</div></div> <div><div>100</div><div>Grilled prawns</div></div> <div><div>100</div><div>Palace Salad [D] [N] Avocado, blue cheese, cherry tomato, papaya, melon, black olives, walnuts and hazelnuts</div></div> <div><div>100</div><div>Nicoise Salad</div></div> <div><div>90</div><div>Caprese Salad Tomato and buffalo mozzarella with fresh basil and balsamic vinegar</div></div>	
SANDWICHES	SAJ MANAKISH <small>(Served from 7pm - 12pm)</small>	DESSERTS
<div><div>90</div><div>Club Sandwich Veal bacon, chicken breast , egg, tomato, Lettuce & large fries</div></div> <div><div>90</div><div>Chicken Shawarma Flat bread with slow cooked chicken, Lettuce, spring onion and garlic sauce</div></div> <div><div>100</div><div>Lamb Kofta Sandwich Roll in large Arabic bread with raw onion, tomato, pickle; tahini sauce and fries</div></div> <div><div>70</div><div>Falafel Sandwich Wraps Vegetable, pickles, tahini saouce</div></div> <div><div>100</div><div>Palace Cheese Beef Burger Whole meal soft bun with grill onion, tomato, barbecue sauce and sauteed mushrooms</div></div> <div><div>100</div><div>Healthy Sandwich German rye bread, crème cheese & oak smoked salmon</div></div> <div><div>80</div><div>Smoke Salmon Bagel</div></div>	<div><div>65</div><div>Zattar with Labna [D]</div></div> <div><div>65</div><div>Zattar with Haloumi [D]</div></div> <div><div>65</div><div>Zattar with Mozzarella [D]</div></div> <div><div>65</div><div>Lahem bil Ajeen [D] Lamb with onion and cheese</div></div>	<div><div>50</div><div>Cheese Kunafa Served with vanilla ice cream</div></div> <div><div>50</div><div>Um Ali [D] [N] Warm pudding served with saffron ice cream</div></div> <div><div>50</div><div>Sliced Fruit Platter Seasonal fresh fruits and berries</div></div> <div><div>50</div><div>Mango Cheese Cake Served with vanilla compote and mango sponge</div></div> <div><div>50</div><div>Arabic Sweet Selection Brownie Sundae Served with vanilla ice cream, whipped cream</div></div> <div><div>50</div><div>Ice Cream & Sorbet [D] Vanilla, chocolate, strawberry, pistachio or lemon</div></div> <div><div>100</div><div>Fine Cheese Platter Served with grapes, crackers and chutney</div></div>
	PIZZA AND PASTA	
	<div><div>75</div><div>Pizza Margherita (Tomato Mozzarella)</div></div> <div><div>80</div><div>Pizza Vegetarian</div></div> <div><div>85</div><div>Pizza Four Cheese</div></div> <div><div>95</div><div>Pizza Mix Seafood</div></div> <div><div>100</div><div>Penne, Tagliatelle & Spaghetti White sauce or tomato sauce or bolognaise with parmesan</div></div> <div><div>120</div><div>Gluten Free Penne Pasta Seafood garlic olive Grilled chicken strip parmesan Tomato crush fresh basil parmesan Mix Vegetables with and Gluten Free Toppings</div></div>	
All prices are in AED and are inclusive of 7% municipality fee + 10% service charge + 5% VAT		
<div><div>A</div>Alcohol<div>N</div>Nuts<div>V</div>Vegetarian<div>S</div>Shellfish<div>P</div>Pork</div>		

WHITE WINES					RED WINES						
Gls	Btl				Gls	Btl					
45	210	Blossom Hill Classic White South Africa			50	235	Merlot Eaglehawk Wolf Blass Australia				
50	235	Chardonnay Eaglehawk Wolf Blass Australia			55	260	Cabernet Sauvignon Cuvée Sabourin Pays d’Oc IGP France				
55	260	Pinot Grigio Emotivo Lombardy IGT Italy			60	285	Pinotage Fish Hoek South Africa				
60	285	Sauvignon Blanc Cuvée Sabourin Côtes de Gascogne IGP France			65	310	Pinot Noir Dark Horse USA				
65	310	Chenin Blanc False Bay Slow South Africa			70	335	Montepulciano Lupi Reali Italy				
70	335	Rioja Blanco Navajas Spain									
OTHER WINES					BEERS			DRAUGHT BEER			
Gls	Btl				50	Peroni			60	Peroni	
50	235	Rose Blossom Hill Classic South Africa			50	Corona					
70	355	Prosecco Zonin 1821 Brut DOC Italy			50	Heineken					
150	750	Laurent-Perrier Brut NV France			50	Asahi					
SIGNATURE COCKTAILS					CLASSIC COCKTAILS						
60	Tom Yum Collins Gin Home-made Lemongrass Syrup Kaffir Leaf Chili Lime				60	Vodka or Gin Martini					
70	Phoenix Rum Sloe Gin Saffron Rosehip Grapefruit				70	Cosmopolitan Citrus Vodka Cranberry Lime					
70	Turme-Rick Vodka Elderflower Strawberry Home-made Turmeric Syrup Lemon				60	Caipirinha Cachaça Lime Brown Sugar					
70	Back to Black Sumac Infused Gin Mancino Chinato Averna Amaro				60	Mojito Rum Mint Lime Soda					
70	Pavlova Vanilla & Cinnamon Infused Vodka Cognac White Crème de Cacao Coconut Meringue Foam				70	Mai Tai Rum Orange Curacao Orgeat Lime					
VODKA				RUM		GIN			TEQUILA		
30ml	BTL			30ml	BTL		30ml	BTL		30ml	BTL
45	1050	Stolichnaya Premium		45	1050	Bacardi Carta Blanca		45	1050	El Jimador Reposado	
55	1875	Elite by Stolichnaya		65	1500	Havana Club Anejo 7		60	1380	Hendrick’s	
70	1610	Belvedere		90	2070	Ron Zacapa 23 Yr		70	1610	Tanqueray No.Ten	
70	1610	Grey Goose						90	2070	Monkey 47	
BLENDED WHISKEY				SINGLE MALT		AMERICAN WHISKEY			COGNAC		
Chivas Regal 60 1380 12 Year Old 105 2400 18 Year Old				Glenfiddich 70 1610 12 Year Old 105 2415 18 Year Old		45 1050 Jim Beam			60 1380 Hennessy V.S.		
Johnnie Walker 60 1380 Black Label 215 4950 Blue Label				The Macallan 85 1955 12 Year Old 220 5060 18 Year Old		50 1150 Jack Daniel’s Old No.7			85 1955 Hennessy V.S.O.P.		
						60 1380 Maker’s Mark			190 4370 Hennessy X.O.		
MOCKTAILS				SOFT BEVERAGES				COFFEE & TEA			
45	Perfect Pink Raspberry Red Grape Lemon Watermelon Apple			35	Juice Orange Watermelon Mango Pineapple Apple Cranberry Tomato			30	Americano / Espresso		
45	Tropicana Kiwi Guava Orange Lemon			30	Soft Drink Pepsi Pepsi Diet 7 Up Soda Water Tonic Water Ginger Ale			35	Café Latte / Cappuccino		
45	The Daily Double Strawberry Orange Apple			35	Red Bull			35	Turkish Coffee		
45	Papaya Pride Papaya Mango Lime Pineapple			30	Water Voss Still Sparkling 375ml 800ml Lielbata Still Sparkling 330ml 700ml			35	Hot Chocolate		
				25				35	Assorted Tea		
				35				40	Moroccan Tea		
SHISHA - 115 AED for all. Please ask our associate for our shisha flavors.											

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