2026

GALA DINNER

MENU

CHILLED FRUITS OF THE SEA (SF)

CANADIAN LOBSTER TAILS
VIETNAMESE TIGER SHRIMPS
PERUVIAN SCALLOP CEVICHE
HALF SHELL NEW ZEALAND MUSSELS
NORTH ATLANTIC OCTOPUS TENTACLES
AUSTRALIAN RAZOR CLAMS
BLUE CRABS
MUD CRABS
KING CRABS

24K GOLD LEAF OYSTERS (SF)

DIBBA BAY OYSTERS

Mignonette Sauce, Horseradish Sauce, Pesto Genovese, Yuzu Dressing, Classic Cocktail Sauce

SUSHI BOAT

CHEESY KANI ROLL
DEEPSEA ROLL
SMOKED SALMON ROLL
SALMON AVOCADO ROLL
SALMON GINZA ROLL
FURIKAKE TUNA ROLL
SHRIMP TEMPURA ROLL
CLASSIC CALIFORNIA SHRIMP ROLL
GREEN CALIFORNIA SHRIMP ROLL
INARI VEGGIE ROLL (V)
CRUNCHY VEGGIE ROLL (V)
CUCUMBER HOSAMAKI (V)

kenza

D-Dairy | N-Nuts | S-Soy | SF-Seafood | G-Gluten | V-Vegetarian | L-Lactose | M-Mustard

2026 GALA DINNER MENU

MEDITERRANEAN CORNER

GARLIC CONFIT
GRILLED SQUASH
ANCHOVY FILLET
SARDINES
SUNDRIED TOMATO
PICKLED ARTICHOKES
PICKLED MUSHROOMS
KALAMATA OLIVES
CHERRY TOMATOES & FETA (D)
PARMESAN CHEESE (L)
STUFFED CHERRY PEPPERS

WELLNESS CORNER

QUINOA & KALE SALAD (M,V)
ORANGE, WALNUT & ENDIVE SALAD (N,V)
ASIAN EDAMAME & LOTUS ROOT SALAD (S,V)
CAPRESE SALAD (L,V)
VIETNAMESE GLASS NOODLE SALAD (V)
SALAD OLIVIER (D,M,V)
SWEET POTATO & POMEGRANATE SALAD (V)

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2026 GALA DINNER MENU

MIDDLE EASTERN COLD MEZZE

HUMMUS
FATOUSH
KASHKE BADAMJAN
MOHMARRA
TABBOULEH
LABNEH (L)
TZATZIKI (L)
BEETROOT HUMMUS
PUMPKIN HUMMUS
STUFFED OLIVES
MARINATED FETA (L)
MAKDOUS LABNEH (L)

ARTISANAL CHEESE BAR

FRENCH BRIE
DUTCH EDAM
FRENCH ROQUEFORT
ENGLISH RED CHEDDAR
FRENCH BABY BELL
ITALIAN PARMESAN
SWISS EMMENTAL
SPANISH MANCHEGO
FRENCH CHEVRE
ITALIAN BUFFALO MOZZARELLA
GREEK FETA
PALESTINIAN NEBLOUSI
PALESTINIAN AKKAWI

Served with Grapes, Figs, Walnuts, Young Celery Sticks, Dry Fruits, Crackers & Fruit Chutney

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2026 GALA DINNER MENU

COLD MEATS STATION

TURKEY SALAMI
BEEF PASTRAMI
SMOKED SALMON
BEEF BRESAOLA
CHICKEN MORTADELLA
SMOKED MACKEREL
BEEF SALAMI
SMOKED TROUT
WAGYU BEEF SALAMI

LIVE WINTER BBQ

NEW ZEALAND LAMB CHOPS
JUJEH KEBAB
CLASSIC CHICKEN TIKKA
BEEF SHISH KEBAB

HOT APPETIZERS

VEGETABLE SPRING ROLLS (S,G)
FALAFEL
MEAT SAMBOUSEK (G,N)
CHEESE FATAYER (D,G)

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2026 GALA DINNER MENU

BYO SALAD BAR

LOLO ROSSO | ROCCA | ROMAINE | FRISSE | ENIVE
BABY SPINACH

TURNIP | CUCUMBER | CARROT | BEAN SPROUTS
CAULIFLOWER | BROCCOLI | CHERRY TOMATO | BABY
CORN | ASPARAGUS | SUGARSNAP PEAS | ZUCCHINI
MUSHROOMS | CORN

CROUTONS | SESAME SEEDS | SLICED OLIVES
SUNDRIED TOMATO | CORNICHON | SILVER ONION
CAPERS | LEMON WEDGE | JALAPENOS

VINAIGRETTE (M) | HONEY MUSTARD (M) | BALSAMIC
THOUSAND ISLAND (M,D) | COCKTAIL (M,D) | CAESAR
(SF, M, D) | SRIRACHA MAYO (M,D) | POMEGRANATE
MOLASSES | CHILI MINT VINAIGRETTE

SOUP & BREADS

CLASSIC LENTIL SOUP (V)
CHICKEN & ALMOND SOUP

Focaccia | Gold Corn Rolls | Ciabatta Rolls | Soft Bread Rolls | Kraft Corn Rolls

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2026 GALA DINNER MENU

CARVING STATION

ROASTED US PRIME RIB (M)
With Roasted Vegetables

BUTTERBALL TURKEY (M)
With Cranberry Sauce

HERB RUBBED RED SNAPPER (M)

MAIN COURSE

LAMB OUZI WITH KABSA RICE & DAQOUS
POTATO GNOCCHI WITH SAGE BUTTER SAUCE (L,G,V)
PAN SEARED HAMMOUR WITH FENNEL VELOUTE (SF,L,G)
BANNU CHICKEN PULAV WITH RAITA (N,L)
POTATO DAUPHINOISE (V)
BUTTER CHICKEN (L)
RUSSIAN BEEF PANCAKES (L,G)
STEAMED RICE (V)
THAI DRUNKEN NOODLES (G)
KOREAN FRIED RICE
GOCHUJANG SHRIMPS (S,SF)

KOREAN BULDAK RAMEN CORNER

CARBONARA

KID'S CORNER

CHICKEN NUGGETS (G,S)
CRISPY FRIED CHICKEN WITH FRIES (G)
VEGETABLE NOODLES (G,S,V)

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2026

GALA DINNER

MENU

DESSERTS

ENGLISH CARROT CAKE (G,D,N)
BERRY CHEESECAKE (G,D,N)
RED VELVET CAKE (G,D,N)
ASSORTED CUT FRUIT
KUNAFA (G,D,N)
BASBOUSA (N)
MOONG DAL HALWA (L,N)
OPERA (G,D,N)
APPLE PIE (G,D,N)
NUT STUFFED DATES (N)
AISH E BULBUL (G,N)
PANNACOTTA (D)
MAFROUKA (G,D,N)
CUPCAKES (G,D)
MACARONS (D,N)
CHOCOLATE BROWNIE (G,D,N)
CHOCOLATE CRUMBLE TART (G,D,N)
BLACK FOREST (G,D,N)
KATAYEF (G,D,N)
BARAZAK (D,N)
GULAB JAMUN (D)
LADDOO (D,N)

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DESSERTS

RASMALAI (D,N)
SWISS ROLL (G,D,N)
RASPBERRY COCONUT MOUSSE (G,D,N)
APPLE TART (G,D,N)
TREACLE PUDDING WITH CARAMEL SAUCE (G,D,N)
MIDNIGHT VELVET FOREST GATEAU (G,D,N)
ELDER TREE CHOCOLATE BARK MOUSSE (G,D,N)
CARAMEL OAK PECAN PIE MINI TARTS (G,D,N)
HAZELNUT PRALINE MILK CHOCOLATE MOUSSE (G,D,N)
APPLE ORCHARD CRUMBLE TART (G,D,N)
WILD BERRY CHEESECAKE (G,D,N)
STARLIGHT TIRAMISU (G,D,N)
MINI ROCKY PATH BROWNIE STONES (G,D,N)
PANETTONE (G,D,N)
MINCE PIES (G,D,N)
STOLLEN (G,D,N)

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