



SUNDAY Taste of India AED 129

Taste of India

AED 129 adult

AED 65 children (5 years to 11 years old)

Every Sunday Chef's House offers a sophisticated Indian cuisine. Fresh ingredients, elaborates spicing, tasty dishes will bring you in a culinary journey from North to South India.

BEVERAGES

Full buffet is inclusive of unlimited soft drinks package

AED 90 supplement – 2 hours selected alcoholic beverage package

AED 125 supplement – 3 hours selected alcoholic beverage package

SALAD COUNTER

Bitter gourd salad

Tandoori chicken salad

Kachumbari salad

Indian spiced coleslaw

Aloo chaat,

Paneer tikka salad

Dhokla

Channa chaat

Seafood marinated in spicy curry sauce

Snake gourd salad

Lentil salad

Okra salad

Assorted fresh garden greens of lettuce, local lettuce, Asian cucumber, tomatoes, carrot, onions

CONDIMENTS & DRESSING

Marinated olives, Indian pickles, lemon wedges, mango chutney, almond flakes roasted nuts, olive oil, papad, lemon pickle, chili pickle

BREADS

Soft rolls bread, naan bread, paratha bread, hard rolls
Arabic bread, spicy garlic croutons

HOT SNACK

Vegetable pakoda

SOUP

Mulligatawny

LIVE STATION OF MASALA DOSA

Crispy rice pancake stuffed with potato masala and condiments

MAIN COURSE

Vegetable biryani
Chicken tikka masala
Dal tadka
Rajma masala
Dal makhani
Steam Rice
Bombay Potato

LIVE COOKING

Tandoori chicken
Spicy marinated whole fish
Sheekh Kabab

DESSERT

Gulab Jamun
Rasmalai
Gajar Halwa
Fresh Fruit Salad
Coconut rice with fresh mango
Vermicelli Kheer
Double Chocolate cake
Chef's Choice of Assorted Pastries



Tempt-Asian Night

AED 129 adult

AED 65 children

Experience a unique culinary secrets from the Far East Asia continent
with an impressive contemporary Asian cuisine.

BEVERAGES

Full buffet is inclusive of unlimited soft drinks package

AED 90 supplement – 2 hours selected alcoholic beverage package

AED 125 supplement – 3 hours selected alcoholic beverage package

SALAD COUNTER

Thai beef salad

Papaya salad

Chicken tikka salad

Glass noodle salad

Seafood salad

Prawns & asparagus salad

Asian marinated salmon

Green apple slow

Spicy wakame

Seaweed with tofu

Calamari with shitake

Kimchi salad

Assorted fresh garden greens of lettuces, cucumber and tomato, fennel, red radish, spring onion,

CONDIMENTS & DRESSING

Cilantro saucesoya ginger dressing, tomatoes coriander dip, pineapple & tamarind dressing,
sour cream, soya sauce, citrus sauce

BREAD

Soft rolls, hard rolls

Arabic bread, spicy garlic croutons

SOUP

Tom ka la kai

HOT SNACK

Spring rolls

SUSHI STATION

Sushi

Sashimi

Tamaki rolls

California rolls

Nagiri

Capamaki

Maki rolls

Soya sauce

Pickle ginger

Wasabi

DIM SUM TROLLEY

Selection of dim sum from the trolley

LIVE CARVING

Chinese Roasted duck with its condiments

LIVE NOODLES

Egg noodles, shitake Mushroom, spring onion, pok Choy, oyster mushroom, carrot, Chinese cabbage, snow peas, baby corn, beans sprout, coriander, chili, garlic

LIVE COOKING

Meat & Seafood with mixed Asian vegetables

Grilled king prawn

Char-grill

Chicken tandoori

Lamb chops

Grill salmon fillet

Sautéed potatoes with shitake mushroom

Egg fried rice

Wok fried vegetables

DESSERT

Coconut rice with fresh mango

Caramel sago

Lemon grass jelly

Coconut Pandan mousse cake

Passion fruits mousse

Carrot cake with Philadelphia cheese

Fruits sushi

Five spice parfait

Fresh cut fruit

All prices are in AED inclusive of 10% municipality fees and 10% service charge



TUESDAY Mediterranean Night AED 139

Mediterranean Night

AED 139 adult

AED 70 children

Savor healthy, delicious Mediterranean dishes from the South European, North African and Middle Eastern countries.
Enjoy the flavors of this warm, sunny cuisine every Tuesday at Chef's House.

BEVERAGES

Full buffet is inclusive of unlimited soft drinks package
AED 90 supplement – 2 hours selected alcoholic beverage package
AED 125 supplement – 3 hours selected alcoholic beverage package

SALADS COUNTER

Hoummus
Moutabel
Greek salad
Caprese salad
Mediterranean grilled chicken salad
Tuna niçoise salad

Assorted fresh garden greens of lettuces, cucumber, tomatoes, red radish, mixed lettuce, endives, frisee, fennel, carrot

TAPAS

Marinated olives
Marinated octopus
Smoked fish platter
Grilled asparagus
Fish escabeche

DRESSING

Ginger tomato dressing, shallot vinaigrette, lemon dressing, French dressing

SOUP

Tuscany Ribollita

HOT SNACK

Kibbeh with Tahini sauce

BREADS

Soft rolls, Arabic bread, hard rolls, brown bread, pesto crouton

MAIN COURSE

Parmigiana

Seafood paella

Beef tagine

Marinated grilled Mediterranean vegetables

Gratin potatoes

LIVE COOKING

Moules Marinières (Sailor-style mussels)

Marinated calamari

Catch of the day

Mediterranean style prawns

SAUCE

Black pepper, mushroom, lemon butter

DESSERT

Date cake

Chocolate marquise

Croquet en bouche

Orange parfait

Hazelnut mousse

Mille-feuille raspberry

Tiramisu

Double chocolate mousse

Umm Ali

Basboosa

Fresh cut fruits



WEDNESDAY Sushi Lovers Night AED 149

Sushi Night

AED 149 adult

AED 75 children

Pass by Chef's House every Wednesday and be amazed by the contemporary selections of Japanese delicacies.

Don't forget to practice your chopstick skills, as your night will leave you wanting more!

BEVERAGES

Full buffet is inclusive of unlimited soft drinks package

AED 90 supplement – 2 hours selected alcoholic beverage package

AED 125 supplement – 3 hours selected alcoholic beverage package

SUSHI

Sushi

Tamaki rolls

California rolls

Kappamaki

Nigiri

Vegetarian California rolls

Tamago sushi

Ebi

Ikura

Sashimi teka, sashimi shake

Maki rolls

DRESSING & CONDIMENTS

Ginger pickles, wasabi, Kikkoman soya sauce, spicy mayonnaise

Ginger tomato dressing, spicy soya dressing, wasabi vinaigrette Lemon miring

SOUP

Miso soup (fried onion, tofu, spring onion, seaweed)

HOT SNACK

Crispy wasabi prawns

LIVE TEMPURA

Shrimps & vegetable

(Capsicum, sweet potatoes, carrot, zucchini, shitake mushroom, spring onion)

FROM THE GRILL

Chicken teriyaki sauce

Salmon yakitori sauce

MAIN COURSE

Fried rice with OX sauce

Japanese chicken curry

Wok fried Pok Choy

Salmon with mirin & soya sauce

Beef Tongkatsu

Yaki udon noodles

Stir fried crunchy chicken with black pepper sauce

Steamed red snapper in ginger better sauce

DESSERT

Black beans jelly,

Banana mousse cake

Jelly agar agar

Fruit sushi

Wasabi mousse

Sweet soya soft cake

Wasabi parfait

Banana tempura

Green tea crème Brule

Fresh cut fruit



THURSDAY BBQ Skewers Night AED 159

BBQ & Skewers Night

AED 159 adult
AED 80 children

Try our unlimited running skewers cooked to your liking and served at your table,
until you need to say STOP

BEVERAGES

Full buffet is inclusive of unlimited soft drinks package
AED 90 supplement – 2 hours selected alcoholic beverage package
AED 125 supplement – 3 hours selected alcoholic beverage package

SALAD COUNTER

Oriental salad,
Grilled vegetable salad
Bitter gourd salad
Beetroot & boiled eggs salad
Roast pumpkin salad, halloumi salad
Thai beef salad
Apple slow
Octopus with cilantro
Tuna avocado salad
Kenya bean crispy bacon
German potato salad
Assorted fresh garden greens of lettuces, cucumber and tomatoes, fennel, carrot, green apple, turnips

DRESSING & CONDIMENTS

Balsamic, French, citrus vinaigrette, cocktail sauce

BREAD

Soft rolls, Arabic bread, hard rolls, brown bread, pesto crouton

SOUP

Lentil & Cumin

HOT SNACK

Meat sambousek

MAIN COURSE & LIVE COOKING

Steamed rice

Sautéed fresh garden vegetable

Herb roasted potato

Beef kebab

Tandoori Chicken marinated skewers

Grilled shrimps

Malai tikka chicken

Lamb kofta

Lamb chop

Catch of the day

SAUCES

Barbecue sauce, lemon butter sauce, pepper sauce, mushroom sauce

DESSERT

Apple caramel cheese cake

Sago with caramel and fresh mango

Avocado panacotta

Cream Brule with curry leaves

Lemon meringue pie

Banana cake with cashew

Opera

Double chocolate cake

Fresh cut fruits



FRIDAY Seafood Night (500g Lobster) AED 229



Friday Seafood Nights

AED 229 adult

AED 110 children

Surely the most popular night, come & taste a sensational seafood delicacies with live cooking stations that serve the best our seas have to offer

BEVERAGES

Full buffet is inclusive of unlimited soft drinks package

AED 90 supplement – 2 hours selected alcoholic beverage package

AED 125 supplement – 3 hours selected alcoholic beverage package

COUNTER SALAD

Octopus & beetroot

Tuna and avocado

Calamari with crispy fennel, spicy Prawn salad

Greek salad, Asian marinated salmon

Thai beef salad

Waldorf salad

Grilled antipasti

Fattoush

Tabulet

Hommus

Oriental salad

Assorted fresh garden greens, cucumber and tomatoes, fennel, carrot, green apple

DRESSING & CONDIMENTS

Balsamic, dill dressing, citrus vinaigrette, cocktail sauce, soya dressing, honey mustard

Chili & vinegar, onion pickles, jalapeño slice, olives, lime, lemon wages

BREADS

Soft rolls, Arabic bread, hard rolls, brown bread, crouton

SOUP

Tom yam

HOT SNACK

Seafood cutlet

FRESH SEAFOOD

Shrimps, clams, mussel, crab baby, cigalister, oysters

SUSHI

Sushi

Tamaki

Capamaki

Sashimi

California rolls

Nigiri

Ika sushi

Tamago sushi

Shashimi

SIZZLING LIVE SEAFOOD

(Prawns, calamari, vegetable)

Condiments of zucchini carrot, bell peppers, coriander, Cajun powder, chili, tomato, garlic honey ginger,
Mexican powder, jalapeño, lemon juice

LIVE GRILLED COOKING

Seafood grill & Tandoor

(Prawns, fish, calamari, Lobster, Seafood kofta)

MAIN COURSE

Seafood gratin

Red mullet in ginger better sauce

Penne arrabiata

Seafood with Asian black pepper

Calamari & Octopus cooked in tomato and olives

Sautéed green vegetables

Steamed Rice

Sautéed potatoes

DESSERTS

New york baked cheese cake

Double chocolate semifreddo

Strawberry Charlotte

Financier raspberry

Mocha coffee cake

Lime parfait

Crème Brûlée

Pecan pie

Fresh cut fruits