



BIG BOATS

INTERNATIONAL BUFFET MENUS

Choose from three international buffet menus, each with salads, appetizers, main courses, desserts and beverages.

MENU 1

AED **150**

per person + VAT

MAIN COURSES INCLUDE

Lebanese Mix Grill

Mixed Seafood

Chicken Biryani

MENU 2

AED **180**

per person + VAT

MAIN COURSES INCLUDE

Mandi Lamb with Biryani Rice

Thai Coconut Shrimp

Lebanese Mix Grill

MENU 3

AED **200**

per person + VAT

MAIN COURSES INCLUDE

Grilled Salmon with Dill Sauce

Beef Stroganoff

Butter Chicken with Naan

FULL MENU DETAILS ON THE FOLLOWING PAGES

Menu 1

AED **150**
per person + VAT

SALADS

Classic Caesar Salad

Romaine lettuce, garlic croutons, parmesan cheese and Caesar dressing.

Mediterranean Quinoa Salad

Quinoa, cherry tomatoes, cucumbers, Kalamata olives, feta cheese and lemon vinaigrette.

Fattoush

Fresh, vibrant salad with veggies, herbs and crispy bread.

Caprese Salad Skewers

Cherry tomatoes, fresh mozzarella and basil drizzled with balsamic glaze.

COLD APPETIZERS

Hummus

Creamy blend of chickpeas, tahini and lemon.

Greek Eggplant Roll

Diced tomatoes, fresh mozzarella and basil on toasted eggplant slices with a balsamic glaze.

HOT APPETIZERS

Cheese Fattayer

Crunchy, fresh cheese wrapped in puff rolls.

Spring Roll

Vegetable, crispy, golden, savory delight.

MAIN COURSES

Lebanese Mix Grill

Assorted grilled meats, such as kebabs and chicken, showcasing Lebanese flavors.

Mixed Seafood

A delectable combination of assorted seafood, including grilled shrimp and fish, with tartar sauce.

Chicken Biryani

Flavorful rice dish with aromatic spices and tender chicken.

Grilled Lemon Herb Chicken

Tender grilled chicken breasts marinated in lemon, garlic and herbs.

Vegetarian Pasta Primavera

Penne pasta with a variety of seasonal vegetables in a light tomato basil sauce.

DESSERTS

Assorted French Pastry Cake

An elegant ensemble of French pastries.

Cinnamon Roll

Delicious pastry with enticing cinnamon crunch cream.

Fruit Tartlets

Mini tartlets filled with pastry cream and topped with fresh seasonal fruits.

Turkish Baklava

Sweet layers of phyllo dough, nuts and honey syrup.

Fresh Sliced Fruits

A seasonal fruit selection, artfully arranged.

BEVERAGES

Soft Drinks



Menu 2

AED **180**

per person + VAT

SALADS & APPETIZERS

Waldorf Salad

Crunchy apples and walnuts in creamy dressing.

Avocado Mango Salad

Fresh avocado and sweet mango, lettuce in harmony.

Hommos Bairoti

Silky chickpea dip with a lemony twist.

Turkish Mutabel

Creamy eggplant dip with bold, smoky flavors.

Fattoush

Fresh vegetables with crispy bread and tangy dressing.

Mushroom & Watercress Salad

Earthy mushrooms with peppery watercress and zest.

Yogurt with Cucumber & Mint

Cool and refreshing yogurt with crisp cucumbers.

HOT APPETIZERS

Vegetable Samosa

Crispy pastry filled with spiced vegetables.

Chicken Musakhan Roll

Juicy chicken wrapped in warm, seasoned bread.

MAIN COURSES

Mandi Lamb with Biryani Rice

Tender, spiced lamb paired with fragrant rice.

Thai Coconut Shrimp

Juicy shrimp, zesty lime, aromatic herbs and spicy flavors.

Lebanese Mix Grill

Flavorful kebabs and chicken grilled to perfection.

Chicken Roll

Rolled chicken stuffed with cheese, served in a creamy sauce.

Pink Pasta

Creamy, tangy sauce, pasta, hints of garlic and a pink hue.

DESSERTS

Mini Cinnamon Roll

Soft roll drizzled with sweet cinnamon glaze.

Cheese Kunafa

Crispy phyllo filled with sweet, melted cheese.

Baklava with Turkish Ice Cream

Layered pastry with nuts, paired with cool ice cream.

Fruit Tarts

Buttery crusts filled with vibrant, fresh fruits.

Assorted French Pastry Cake

An elegant ensemble of French pastries.

Sliced Fruits

Fresh and juicy seasonal fruit selection.

BEVERAGES

Fresh Juices

Avocado, Orange and Watermelon

Soft Drinks

Assorted soft drinks, family bottles

Menu 3

AED **200**

per person + VAT

SALADS & COLD APPETIZERS

Spinach and Strawberry Salad

Baby spinach, fresh strawberries, feta cheese, red onions and poppy seed dressing.

Taco Salad

Crispy tortilla corn, fresh veggies, cheddar and tangy dressing, light and refreshing.

Greek Salad

Mixed greens, tomatoes, cucumbers, red onions, Kalamata olives and feta cheese with a Greek vinaigrette.

Beet and Goat Cheese Salad

Roasted beets, goat cheese, arugula and candied pecans with a balsamic vinaigrette.

Fattoush

Fresh vegetables with crispy bread and tangy dressing.

Hommos Bairoti

Silky chickpea dip with a lemony twist.

Yogurt & Cucumber Dip

Creamy yogurt, cucumber, garlic and dill dip, served with pita bread.

Stuffed Grape Leaves

Tender grape leaves filled with rice, pine nuts and herbs.

HOT APPETIZERS

Spinach Fattayer

Crispy pie filled with spinach, walnuts and sumac.

Chicken Cream Mushroom in Cup

Creamy chicken in a tortilla cup.

MAIN COURSES

Beef Stroganoff

Tender beef in a creamy mushroom sauce; rich, savory, comforting.

Grilled Salmon with Dill Sauce

Succulent grilled salmon fillets topped with a fresh dill and lemon sauce.

Vegetable Stir Fry

An assortment of vegetables sautéed with soy sauce and sesame oil, served with steamed rice.

Iranian Mixed Grill

Assorted grilled chicken and meats with Persian spices; juicy, flavorful delight.

Butter Chicken with Naan Bread

Creamy tomato-based chicken curry, served with soft naan bread.

DESSERTS

Chocolate Éclairs

Pastry filled with rich chocolate cream and topped with a chocolate glaze.

Kunafa Bil Qishta

Sweet, shredded pastry with creamy custard; a Middle Eastern delight.

Baklava

Layers of phyllo dough with walnuts and honey syrup.

Mini French Pastry Cake

Individual mini cakes topped with assorted fruit and compotes.

Fresh Fruit Platter

A seasonal fruit selection, artfully arranged.

BEVERAGES

Fresh Juices

Avocado, Orange and Watermelon

Soft Drinks

Assorted soft drinks, family bottles

