



MARRIOTT
AL FORSAN
ABU DHABI



EVENTS *Menu*

MARRIOTT HOTEL AL FORSAN, ABU DHABI
KHALIFA CITY A, AL FURSAN STREET, ABU DHABI, UAE T. +971 2 201 4000



MARRIOTT
AL FORSAN
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BUFFET *Menu*

MARRIOTT HOTEL AL FORSAN, ABU DHABI
KHALIFA CITY A, AL FURSAN STREET, ABU DHABI, UAE T. +971 2 201 4000

ARABIC BUFFET MENU 1

BREAD BASKET

Baker's bread basket with selection of Arabic bread and freshly baked bread rolls

Butter and Margarine

SOUP

Lentil Soup

Hummus (v)

Ground chick peas with tahini paste and flavored with olive oil

Muhammara(V)

Ground walnuts with pimento paste and flavored with olive oil

Moutabel (v)

Char-grilled eggplant blended with tahini paste and garlic

Tabbouleh (V)

Finely chopped parsley, tomatoes, onion, bulgur and lemon juice

Fattoush (V)

Fried pita bread, greens, vegetables and tomatoes

FRESH SALAD BAR

Mesclun Salad, rocket leaves, tomatoes, cucumber

Lemon, balsamic, cocktail dressing, croutons, olives and pickles

Hot Mezzah

Selection of kibbeh and samboussek

ARABIC BUFFET MENU 1

(Continuation)

MAIN COURSE

Vermicelli Rice

Egyptian rice with butter ghee and vermicelli

Mahashi mashokalla

Stuffed baby barrow and eggplant

Kibbeh bil laban

Yogurt and pine seeds sauce

Shish barak bil laban

Plain yogurt, fresh coriander and mint leaves

Shrimp Harra

Grilled shrimps in tomato capsicum sauce

Chicken with lemon, garlic and coriander

Chicken drum stick simmered in lemon and garlic

Pastry

Umm Ali

Fresh cut fruits

Section of two pastries

Rose water infused Muhallabia(N)

Basbousa with almonds

AED 120.00 per person

All rates are inclusive of 3.5% Tourism Fee, 10% Service Charge, 5% VAT and 2% Municipality Fee

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ARABIC BUFFET MENU 2

BREAD BASKET

Baker's bread basket with selection of Arabic bread and freshly baked bread rolls

Butter and Margarine

SOUP

Chicken vermicelli soup

Hummus (v)

Ground chick peas with tahini paste and flavored with olive oil

Muhammara(V)

Ground walnuts with pimento paste and flavored with olive oil

Moutabel (v)

Char-grilled eggplant blended with tahini paste and garlic

Tabbouleh (V)

Finely chopped parsley, tomatoes, onion, bulgur and lemon juice

Fattoush (V)

Fried pita bread, greens, vegetables and tomatoes

FRESH SALAD BAR

Mesclun Salad, rocket leaves, tomatoes, cucumber

Lemon, balsamic, cocktail dressing, croutons, olives and pickles

Hot Mezzah

Selection of lamb samboussek and cheese spring rolls

ARABIC BUFFET MENU 2

(Continuation)

MAIN COURSE

Vermicelli Rice

Egyptian rice with butter ghee and vermicelli

Lamb Bamyia

Fresh lamb with okra and tomato sauce

Fish Tahina Tajine

Grilled fish with tahini sauce and fried onion

Chicken Molokhia

Mulukhiyah leaves with roasted garlic and olive oil

Warak Enab

Lamb chops and rice stuffed vine leaves

Fasolya bil laham

Green beans with fresh lamb and tomato sauce

Arabic Mix Grilled

Lamb kofta

Shish taouk

Beef Kebab

Pastry

Umm Ali

Fresh cut fruits

Section of Arabic sweets

Section of 3 kind of pastries

AED 150.00 per person

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ARABIC BUFFET MENU 3

BREAD BASKET

Baker's bread basket with selection of Arabic bread and freshly baked bread rolls

Butter and Margarine

SOUP

Lentil soup

Hummus (v)

Ground chick peas with tahini paste and flavored with olive oil

Muhammara(V)

Ground walnuts with pimento paste and flavored with olive oil

Moutabel (v)

Char-grilled eggplant blended with tahini paste and garlic

Tabbouleh (V)

Finely chopped parsley, tomatoes, onion, bulgur and lemon juice

Fattoush (V)

Fried pita bread, greens, vegetables and tomatoes

FRESH SALAD BAR

Mesclun Salad, rocket leaves, tomatoes, cucumber

Lemon, balsamic, cocktail dressing, croutons, olives and pickles

Hot Mezzah

Selection of lamb samboussek and cheese spring rolls

ARABIC BUFFET MENU 3

(Continuation)

MAIN COURSE

Vermicelli Rice

Egyptian rice with butter ghee and vermicelli

Chicken Yaknah with chick peas

Chicken with chick peas, lemon and garlic

Tabak rouho with mint

Fresh lamb cooked in tomato sauce and mint seasoning

Fish Sayadya

Grilled fish with caramelized onion and brown sauce

Arabic Mix Grill

Lamb kofta

Shish taouk

Beef kebab

Pastry

Umm Ali

Fresh cut fruits

Section of Arabic sweets

Section of 3 kinds of pastries

AED 160.00 per person

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ARABIC BUFFET MENU 4

BREAD BASKET

Baker's bread basket with selection of Arabic bread and freshly baked bread rolls

Butter and Margarine

SOUP

Moroccan Harira Soup

Hummus (v)

Ground chick peas with tahini paste and flavored with olive oil

Muhammara(V)

Ground walnuts with pimento paste and flavored with olive oil

Moutabel (v)

Char-grilled eggplant blended with tahini paste and garlic

Tabbouleh (V)

Finely chopped parsley, tomatoes, onion, bulgur and lemon juice

Fattoush (V)

Fried pita bread, greens, vegetables and tomatoes

FRESH SALAD BAR

Mesclun Salad, rocket leaves, tomatoes, cucumber

Lemon, balsamic, cocktail dressing, croutons, olives and pickles

Hot Mezza

Selection of lamb samboussek and cheese spring rolls

MAIN COURSE

Vermicelli Rice

Egyptian rice with butter ghee and vermicelli

ARABIC BUFFET MENU 4

(Continuation)

MAIN COURSE

Basha asakro

Plain yogurt with fried pine seeds

Fish with saffron

Grilled fish with saffron sauce

Chicken Tajine with apricot

Chicken with apricot and cinnamon

Kosa mahshi bil laban

Baby marrow stuffed with meat and rice

Arabic Mix Grill

Lamb kofta, Shish taouk, Beef kebab

Ouzi

Slow braised lamb shoulder with oriental rice, fried onion and fresh yoghurt

Pastry

Umm Ali

Katayef

Aish saraya

Fresh Cut fruit

Section of Arabic sweets

Section of three kind of pastries

AED 180.00 per person

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INTERNATIONAL BUFFET MENU 1

BREAD BASKET

Baker's basket with selection of Arabic bread and freshly baked bread rolls
Butter and Margarine

SOUP

Minestrone ala-Genovese

Basil pesto flavored vegetables soup served with garlic bread

FRESH SALAD BAR

Mix lettuce, rocket leaves, tomatoes and cucumber
Lemon dressing, balsamic dressing, cocktail dressing, croutons
Olives and pickles

INTERNATIONAL STARTERS

Waldorf salad

Apple ,celery and walnut mix with celery gel and vegetable mayo

Tomato mozzarella

Tomatoes and buffalo mozzarella with basil pesto and balsamic jam

Beetroot cured salmon

Home cured smoked salmon with feta mousse and beetroot

Air dried beef carpaccio

Thin slices of bresaola, served with parmesan and mustard cream

Middle Eastern Hummus

Ground chick peas with tahini paste, flavored with olive oil

HOT STARTER

Chicken Wings

Buffalo sauce chicken wings with celery, carrot and blue cheese dip

Butternut and pepper jack arancini

Crispy risotto rice ball with butternut and spicy togarashi mayo

INTERNATIONAL BUFFET MENU 1

(Continuation)

CONDIMENTS

Mango chutney, Dijon mustard
Horseradish and sweet chili sauce, tomato ketchup

MAIN COURSE

Murgh makhni

Chicken simmered in home made sauce of butter, tomatoes and spices

Stir fried beef

Asian style beef, tendered in a mix of pepper and soya

Lombardy style Lamb

Red wine braised lamb stew with aromatic vegetables

Gorgonzola baked mash Potato

Creamy mash potatoes baked with blue cheese

Steamed Rice

Indian long grain basmati rice cooked with green cardamom and bay leaves

Seafood masala

Mixed seafood cooked with thick onion tomato sauce

Stir fried vegetable noodles

Asian style noodles with chunky vegetables cooked in soya sauce

Lamb shakrya

Middle Eastern lamb stew cooked with laban and baby onion

INTERNATIONAL BUFFET MENU 1

(Continuation)

DESSERTS

Umm Ali

Carrot halwa with almonds and cardamom

Fresh sliced seasonal fruits

Chocolate cake

Red velvet cake

Pear and Almond tart

AED 140.00 per person

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INTERNATIONAL BUFFET MENU 2

BREAD BASKET

Baker's basket with selection of Arabic bread, freshly baked bread rolls
Roti and paratha bread
Butter and Margarine

SOUP

Seafood chowder

Mixed seafood soup with thick cream and served with garlic bread

FRESH SALAD BAR

Mesclun salad, rocket leaves, tomatoes and cucumber
Lemon, balsamic, cocktail dressing, croutons
Olives and pickles

INTERNATIONAL STARTER

Fattoush

Arabic mix green with pomegranate dressing and pita bread

Aloo Chana chat

Indian potato salad coated with sweet tamarind chutney and pomegranate

Thai cabbage salad

Crunchy cabbage dressed with house made Thai dressing

Classic panzanella

Traditional Italian salad with pepper

Watermelon & feta

Pistachio coated feta cheese, ginger infused watermelon

INTERNATIONAL BUFFET MENU 2

(Continuation)

HOT STARTER

Chicken shawarma wrap

Tahini flavored chicken wrapped in tortilla bread

Vegetable samosa

Fried phyllo pastry with Indian style potatoes and vegetables

CONDIMENTS

Assorted Indian pickles, mango chutney

Dijon mustard, horseradish and sweet chili sauce

MAIN COURSE

Yellow dal tadka

Smooth and creamy lentil tempered with Indian spices

Kung pao chicken

Sweet, savory, tangy Kung Pao Sauce with Sichuan pepper

Atlantic grilled salmon

Grilled salmon ,Brussel sprouts, truffle vinaigrette

Irish lamb stew

Braised lamb with herbs and vegetables

Vegetable lasagna

Creamy pasta with basil and cream

Cal canon potato

Creamy mash potatoes mixed with crunchy kale

Steamed Rice

Indian long grain basmati rice cooked with green cardamom and bay leaves

INTERNATIONAL BUFFET MENU 2

(Continuation)

DESSERT

Umm Ali

Seasonal fruits salad

Assorted Arabic sweets

Crème Brûlée

Chocolate mouse cake

Selection of mini pastries

AED 150.00 per person

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INTERNATIONAL BUFFET MENU 3

BREAD BASKET

Baker's basket with selection of Arabic bread and freshly baked bread rolls
Roti and paratha bread
Butter and margarine

SOUP

Cream of cauliflower soup

Cauliflower soup with parmesan cream and truffle bread

FRESH SALAD BAR

Mesclun salad, rocket leaves, tomatoes and cucumber
Lemon, balsamic, cocktail dressing, croutons
Olives and pickles

INTERNATIONAL STARTERS

Tuna Nicoise

Shred yellow fin tuna with capers, beans, potato and boiled eggs

Cob salad

Mixed green leaves, avocado and red apple
Mixed with pecan nuts and blue cheese

Red Quinoa salad

Organic quinoa, rocket leaves, avocado and pomegranate dressing

Sea wave salad

Mixed sea food tossed with beetroot and lemon dressing

Ham and cheese salad

Smoked turkey ham and yellow cheddar cheese

INTERNATIONAL BUFFET MENU 3

(Continuation)

HOT STARTERS

Crispy fried shrimp

Atlantic shrimps with honey mustard

BBQ Veal belly bite

Crispy fried veal belly coated with BBQ sauce

CONDIMENTS

Assorted Indian pickles, mango chutney

Dejon mustard, Horseradish and sweet chili sauce

MAIN COURSE

Stir fried vegetable noodles

Pan Asian vegetables tossed with Thai sauce

Butter chicken

Chicken cooked in creamy, tangy and rich tomato sauce gravy

Seafood thermidor

Seafood cooked with mustard and béchamel sauce, cheese gratin

Lasagna al romana (Beef)

Stuffed pasta with Bolognese and white sauce, parmesan cheese

Vegetable Salona

Middle Eastern vegetable stew

Roasted potato with rosemary

Rosemary flavored roast potatoes

Steamed Rice

Indian long grain basmati rice cooked with green cardamom and bay leaves

INTERNATIONAL BUFFET MENU 3

(Continuation)

PASTRY

Bread and butter pudding
Seasonal fruits salad
Assorted Arabic sweets
Classic Tiramisu
Crème caramel
Selection of French pastries
Individual duo of chocolate mousse
Cheesecake

AED 160.00 per person

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INTERNATIONAL BUFFET MENU 4

BREAD BASKET

Baker's basket with selection of Arabic bread, freshly baked bread rolls
Roti and paratha bread
Butter and margarine

SOUP

Laksha soup

Spicy seafood broth with coconut milk and South Asian herbs

FRESH SALAD BAR

Mesclun salad, rocket leaves, tomatoes and cucumber
Lemon, balsamic, cocktail dressing, croutons
Olives and pickles

INTERNATIONAL STARTERS

COLD STARTERS

Gado gado salad

Steamed crunchy vegetables dressed with peanut sauce

Som tom salad

Asian flavored salad with raw papaya and mango

Hummus (v)

Ground chick peas with tahini paste and flavored with olive oil

Muhammara(V)

Ground walnuts with pimento paste and flavored with olive oil

Kachumbar salad

Small dice of vegetables dressed with fresh lime juice, mustard oil
Indian spices

Aloo Chana chat

Chickpeas and potatoes coated with thick tamarind chutney and pomegranate

INTERNATIONAL BUFFET MENU 4

(Continuation)

HOT STARTERS

Chicken samosa

Lamb kibbeh

Cheese fatayer

CONDIMENTS

Assorted Indian pickles, mango chutney

Dejon mustard, Horseradish and sweet chili sauce

MAIN COURSE

Roast beef

Beef mignon minute steak with mushroom sauce

Lamb okra

Arabic stew with fresh okra, meat cubes and a flavorful tomato sauce

Pad Thai chicken

Wild turmeric root, coriander, green chili and brown butter

Shrimps Kabsa

Arabic rice cooked with shrimps and Arabic spices

Vegetable ratatouille

Vegetable stew with tomato sauce

Creamy mash potato

Mashed potato with rich cream and butter

Steamed Rice

Indian long grain rice cooked with green cardamom and bay leaves

INTERNATIONAL BUFFET MENU 4

(Continuation)

DESSERT

Umm Ali

Seasonal fruits salad

Assorted Arabic sweets

Tiramisu Cake

Crème caramel

Selection of 4 French pastries

Individual duo of chocolate mousse

Cheesecake

AED 180.00 per person

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BBQ MENU

SALAD BAR

Iceberg, Romaine, Mesclun salad and rocket leaves
Pickled Vegetables, Croutons
Green and Black Olives
Lemon, balsamic
Blue cheese, French and cocktail dressings
Fattoush, Russian potatoes salad
Greek salad

BAKER'S BASKET

Selection of freshly baked breads; bread rolls and grissini

EUROPEAN AND ASIAN

Beef short ribs
Fresh catch (fish)
Canadian lobster
BBQ chicken wings
Beef steaks
Grilled prawns
Lamb chops
Veal escalope
Baby chicken
Assortment of condiments and sauces

ARABIC

Shish taouk
Lamb kofta
Jujhu kabab
Iranian beef kabab
Adana kabab
Shish kofte
Cheese kofte

BBQ MENU

(Continuation)

DESSERT

Seasonal fruits salad

Tiramisu

Crème caramel

Selection of 4 French pastries

Individual duo of chocolate mousse

Cheesecake

AED 180.00 per person

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INDIAN MENU 1

VEGETARIAN

Aloo Chaat (Individual)
Khaman Dhokla

NON VEGETARIAN

Murgh malai tikka
Gilafi seekh kebab

SALADS

Dhaniya koshambri salad
Chicken tikka chaat
Kachumber salad
Garden green salad
Cucumber and mint raita
Achar, papad, pickles, chutney

SOUP

Tamatar Chakunder ka Shorba

MAIN COURSE

Mutton Rogan Josh
Goan fish curry
Chicken biryani
Dal Makhani
Paneer do pyazza
Aloo Gobhi masala
Assorted indian breads

DESSERTS

Gulab Jamun
Sevian kheer
Assorted ice cream
Warm chocolate pudding

AED 150.00 per person

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INDIAN MENU 2

VEGETARIAN

Dahi ke kebab
Saunfiya paneer tikka

NON VEGETARIAN

Haryali fish tikka
Murgh malai tikka

SALADS

Papdi Chat
Tandoori vegetables salad
Garden green salad
Boondi raita
Dhokla Salad
Achar, papad, Pickles, chutney

SOUP

Mulligtwany soup

MAIN COURSE

Mutton jungle maas
Meen Manga Curry
Butter chicken
Green peas pulao
Dal Dhaba
Paneer mushroom masala
Charra aloo hara Pyaaz
Assorted breads

DESSERTS

Malpua with Rabdi
Rawa kesri
Fruit kheer
Rasmalai
Assorted Ice cream

AED 170.00 per person

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VEGETARIAN INDIAN MENU 1

STARTERS

Haryali kebab
Jaitooni paneer tikka
Bhune makai ki shammi
Sabudana aur moongphali vada

SALADS

Kachumber salad
Tandoori vegetables salad
Garden green salad
Dal Moong Nariyal
Boondi raita
Achar, papad, Pickles, chutney

SOUP

Tamatar dhaniya ka shorba

MAIN COURSE

Navratan Korma
Gatte Ki subzi
Palak Paneer
Chana Masala
Dal Dhaba
Kashmiri pulao
Assorted Indian breads

DESSERTS

Malpua with Rabdi
Rawa kesri
Fruit kheer
Rasmalai
Assorted Ice cream

AED 150.00 per person

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VEGETARIAN INDIAN MENU 2

STARTERS

Dahi ke kebab
Saunfiya paneer tikka
Punjabi samosa
Bhune makai ki shammi

SALADS

Papdi Chat
Tandoori vegetables salad
Garden green salad
Dal Moong Nariyal
Boondi raita
Dhokla Salad
Achar, papad, Pickles, chutney

SOUP

Mulligtwany soup

MAIN COURSE

Navratan Korma
Aloo Gobhi
Palak Paneer
Chana Masala
Dhal Dhaba
Zaafarani subz biryani
Assorted indian breads

DESSERTS

Malpua with Rabdi
Rawa kesri
Fruit kheer
Rasmalai
Assorted Ice cream

AED 180.00 per person

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Marriott Hotel Al Forsan, Abu Dhabi

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