



RODA
AL BUSTAN

مأكولات
all day dining

Makan Friday Brunch Menu -2019

Greens & Other Things Bar

*Arugula, Ice Berg, Radicchio, Oak Leaf & Romaine
Carrot, Red Onion, Sprouts, Local Grape Tomatoes, Sweet Corn
Semi Dried Tomatoes, Marinated Olives, Parmesan Cheese, Pickled Vegetables Freshly
Baby Corn, Australian Garden Greens ,French, Vinaigrette, Thousand Island, Balsamic, Mustard Vinaigrette*

Arabic Cold Starters & Salads

*Vine Leaves ,Baba Ganouj ,Tabbouleh ,Fatoush ,Hummus ,Beetroot Moutabel
,Muhammara,Rocca Salad Beetroot Salad ,Mix Pickles & Olives ,Yoghurt With Cucumber
And Dry Mint Spinach Salad ,Labneh With Garlic Moujadara ,Shanklish, Green Beans Salad ,Potato Harrah,
Fried Vegetables With Tahina Sauce Zatar Slald Cabbage Salad*

Poached Seafood(From Sea To On ICE Display)

*Crabs, Mussels, Prawns Head On, Oyster
Peeled Shrimps Tail On, Tiger Shrimps
Smoked Salmon, Cured Baked Or Marinated
Lemon Wedges, Capers, Horseradish, Silver Onion,
Cocktail Sauce And Red Vinegar With Shallots*

Marinated Salads

*Mediterranean Seafood Salad With Sundried Tomato And Herb Vinaigrette
Grilled Baby Asparagus With Confit Cherry Tomato, Parmesan Crisp And Sauce Verger
Crabmeat Salad With Pomello And Shaved Coconut, Passion Fruit Dressing
Italian Tomato Mozzarella Salad With Grilled Courgettes And Artichokes, Pesto Dressing
New Potato Salad With Grain Mustard, Fried Capers And Shallots, Lemon Oil Dressing
Thai Beef Salad With Green Mango And Papaya In Light Peanut Fish Sauce
Fennel And Citrus Salad With Grilled Local Calamari
Grilled Vegetables In Olive Oil And Herbs ,Crabmeat Salad
Greek Salad ,Seafood Salad With Fennel And Mary Rose Sauce
Oven Baked Pumpkin And Feta Cheese Salad
Broccolis Salad With Shaved Onion In Vinaigrette And Smoked Salmon
Mexican Calamari And Avocado Salad
Avocado And Roquefort Mousse Shooter*

Cheese And Freshly Baked Bread Bar (Cart)

*Fine Selection Of Assorted Hard And Soft Cheese, Cream Cracker And Water Biscuit
,Danish Blue, Brie, Camembert And Comteparmesan, Asiago, Goat Cheese,
Gorgonzola*

Breads

*Bread & Breakfast Pastry, Selection Of Bread
Assorties Croissant, Danis
Muffins, Douchant
Brioche*

Flavors Of Japanese &Raw Bar

*Fresh Shucked Oysters - Local, East Coast Or West Coast Oysters, Fresh Shucked
Seared Ahi Tuna - Wasabi And Soy Sauce
Ceviche -Bay Scallops And Shrimp
Accoutrements -Saltine Crackers, Lemon Wedges, Shaved Fresh Horseradish,
Traditional Cocktail Sauce, Mignonette
Sushi &Makimono On Counter With Condiments (Wasabi, Soy Sauce, Pickled Ginger)
5 Types Of Maki Mono (California, Spicy Salmon, Bonzai, Vegetarian And Benihana Special)
4 Types Of Nigiri (Salmon, Ika, Ebi , Hammour)*

Individual Salads (Tapas)

*Spiced Chilled Watermelon Soup With Wasabi, Tempura Tofu Skewer
Teriyaki Prawns And Sweet Soya Salmon Terrine With Japanese Cucumber Remoulade,
Beef Pastrami And Braised Fennel Roll With Orange Compote, Raspberry Jam
Wild Mushroom And Leek Mini Roulade With Tomato, Parmesan And Olive Tapenade
Foie Gras,Duck Leg Terrine With Peach Puree, Apple Jelly And Brioche Crisp
Glazed Thyme Goat Cheese, Pickled Aborigine, Beetroot And Pomelo, Lotus Root Crisps*

Live Charcuterie Station

*Dried Lamb Leg, Smoked Duck, Turkey Ham, Cecina
Chicken Galantine,Bresaola,,Smoked Chicken, Chicken Mortadella, Chicken Liver Pate
Accompaniments-Fig Jam, Onion Marmalade ,Plum Chutney, Dijon Mustard,
Cocktail Onions, Gherkins*

Soup Of The Day

*Lentil Soup With Condiments
Cream Of Chicken With Truffle Essence And Pistachio*

Carving Trolley Roda Grill

*Rib Of Beef With Herb Crumble
Pomme Neuf, Yorkshire Pudding, Split Pan Jus, Selection Of Mustards*

Carving Station Hot Kitchen

*Mint Cured Salmon In Lemon Potato Mousseline, Chilled Sliced Pickled Cucumber In Dill Crème
Fennel Vinaigrette, Horseradish Black Pepper Sauce*

Carving Station

*Mint Cured Salmon In Lemon Potato Mousseline
Chilled Sliced Pickled Cucumber In Dill Crème
Fennel Vinaigrette
Horseradish Black Pepper Sauce*

International Main Course

*Parmesan Chicken With Balsamic Butter Sauce
Smoky Meat Loaf With Prune Ketchup
Braised Short Ribs & Pan Seared Scallops -Tomato Emulsion-Basil Oi*

Arabic

*Arabic Mixed Grill
Fish And Shrimps Tahina Safran Sauce
Stuffed Baby Chicken W Oriental Rice
Lamb Adana Kabab W Yogurt Sauce
Beef Zaghoura With Green Peace And Artichok
Berber Vegetable Tagine With Cous Cous*

Western

*Parmesan Chicken With Balsamic Butter Sauce
Smoky Meat Loaf With Prune Ketchup
Braised Short Ribs & Pan Seared Scallops -Tomato Emulsion-Basil Oil
Potato gratin with Cheese and Cream
Eggplant Rollatini (V)
Spicy Vegetable Ragout (V)*

Thai/Asian

*Sichuan Beef
Red Curry Vegetables
Dak Gang Jung (Korean Spicy Fried Chicken)*

Indian

*Jhinga Moili - Prawn In Coconut Milk And Curry Leaf
Dal Makhani - Dal Cooked With Tomato, Butter And Cream
Adraki Panje - Lamb Chops With Cooked Onion, Tomato Gravy, Flavored With Ginger
Kashmir Pulau - Rice Cooked With Raisin And Nuts
Butter Naan, Aloo Paratha, Laccha Paratha*

Pasta Station

Grab-And-Go Dim Sum Trolley (Cart)

*Selection Of Assorted Dim Sum with Sweet Chili Sauce
Accoutrements Soy Sauce, more thai sauce*

Assorted Crunchy Crackers Station

Verity Of Crackers Over The Worlds

Raclette (Create your Own One)

*Smoked Gouda, Sharp Cheddar And Tomato Grilled Cheese
Bacon Chipotle Chicken, Turkey Ham, Smoked Chicken, Chicken Mortadella, Chicken Liver Pate
Accompaniments-Fig Jam, Onion Marmalade ,Plum Chutney, Dijon Mustard,
Cocktail Onions, Gherkins*

Kid's Corner In Meeting Plus

*Kid's Sandwich
Tomato Ketchup/ Mustard
Chafing Dish
1. Mini Beef Burgers
2. Penne
3. Bolognaise Sauce
4. Chicken Hotdogs
5. Chicken Nuggets
6. French Fries
7. Fish Fingers
8. Mini Pizzas*

*(Kids Pastry Set Up)
Assorted Mini Doughnut
Smiley Face Cookies
Chocolate Mini Brownies*