



feast

DINNER BUFFET

Sheraton Grand Hotel, Dubai, Feast, Level 6
Monday - Thursday, 7:00 PM - 10:30 PM

SOUP

Sample Menu for Dinner at Feast
Cream Of Broccoli (D, G)
Live Cooking Soup Station in Asian Station

COMPOUND SALAD

Salmon poke bowl with yuzu dressing (SF,S)
Chicken souvlaki salad (M,D)
Caprese salad with avocado and balsamic vinegar (D,V,N)
Sweet beets salad with, baby spinach,
goat cheese, red onions, orange
segment, walnuts lemon vinaigrette (N,D)

VEGETABLES

Green Peas, Sweet Corn, Tomato, Cucumber, Carrot,
Bell Pepper, Chick Peas, broccoli, Lemon
Mixed Lettuce, Baby Gem, Spinach, And Rocket Leaves

DRESSINGS:

French Dressing (M) , Caesar Dressing (SF,M,D), Balsamic
Dressing (M), Cocktail Dressing (E) Raspberry Vinaigrette (M)

CONDIMENTS

Capers, Sunflower Seeds, Pumpkin Seeds, Line Seeds,
Pine Seeds, Sesame Seeds, Chia Seeds (G,N,SS)

COLD MEZZE

Beetroot Hummus (SS) , Tabbouleh (V) ,
Marinated Olives/Pickles (N,D) Sushi:
Ryori salmon uramaki (SF, D,E), Avocado And
Crispy Quinoa Sushi (S, D), California Roll
(SF,S, G, S) (Crab, Avocado, Cucumber)

CHEESE

French And Italian Artisan Cheese Selection (D)
Pear & Raisin Chutney, Mango Chutneys,
Grapes, Nuts, Dry Fruits, Crackers, Grissini
Sticks, Lavish (D,G,Y,N,SS)

BREAD

Assorted Bread Selection (G,SS, E, Y,D)

LIVE GRILL STATION

Roasted Salmon
Beef Striploin
Shrimp, Barramundi
Chicken

ROAST OF THE DAY & WESTERN SECTION

Braised Beef Brisket (G,M)
roasted lemon & parmesan Crusted salmon (SF,D)
Beef Jus & Mushroom sauce (G,D)
Roasted Whole Garlic, Cherry Tomato ,Yorkshire Pudding
Honey Glazed Carrot (V,D)
Roasted winter Vegetable With Garlic Thyme (V)
Roasted potato with garlic thyme (V)
Butternut squash lasagna with kale and mushroom (D,E)
Mussels pot In Spicy Tomato Gravy (SF,D)
Chicken stew with green pea, potato & carrot (D,G)



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INDIAN SELECTION

Punjabi cocktail samosa (V,G)
Beans and carrot Poriyal (V)carrots and beans
seasoned with mustard seeds, urad dal
and curry leaves
Fish Curry (SF) (Ginger, Garlic, Onion, Tomato)
Chana Masala (V)(Chick Peas Cooked In Onion, Tomat
Mutton sukka(D)Indian Whole Spices, Onion And Tomatoes)
Chicken Biryani (N, D) Saffron Flavored Rice With
Chicken And Fried Onion And Cashew Nut)
Basmati Rice
Naan (G, D) Plain paratha (G)
Yoghurt Raita, Indian Pickle, Lemon Wedges, Green Chili,
Mango Chutney, Pappad (G, D, M, SP)

ARABIC

Lamb pilaf rice (D) (Carrot, Onion, Lamb stock)
Beef mosaqa (SP,N)
Spinach fatayar (G,D, E)
Meat kibbeh (G,D, E)
Chicken shish tawook (D, E,) Lamb kofta Pizza Station:
Gourmet Veggie Pizza (G, D) Vegetables,
Ricotta Cheese, Tomato Sauce)
Pizza fruity di mare (SF, G, D) (Mix seafood, tomato sauce)

ASIAN

Tom yam Soup (D,G,S,E,SF,SS)
Pokchoy, Beansprout, Broccoli, Cabbage, Carrot, Baby Corn,
Lemon Grass, Galangal, Lemon, Chili Flakes, Spring Onion,
Char Kway Teow (E, S, N,D, SP,SS)
Grilled Chicken Yakitori (D,G,SS)
Vegetable spring roll,(D,G)
Prawn Cracker (SF,G)
Thai Green Mix curry vegetable (V)
Singaporean chili crab (SF,G,E)
Fish Sweet & Sour (S,SF,SS,G,SP) (Soy,
Garlic, Vinegar, Sweet Chili Sauce)
Chili Garlic Chicken (S,SS,G,SP) (Soy,
Chili Bean, Oyster Sauce)
Veg Dim sum (G,S,N,SS,SP,E,D)
Vegetable Gyoza (G,S,N,SS,SP,E,D)
Nasi Hujan Panas (D,G)

DESSERTS

Vanilla, Chocolate, Strawberry, Pistachio, Salted
Caramel, Blackberry, Coconut, Raspberry,
Mango, Lemon (E, N, D, G, Y, SP)
Raspberry cheese cake, Peach crumble tart, Passion
chocolate cremeux, Caramel fudge cake, Carrot cake,
Classic opera, Assorted Arabic sweet (E, N, D, G, Y, SP, S)
Mix berry crumble, vanilla sauce
Whole Fruit Basket, Orange, Banana, Apple, Plum
Selection of ice creams, pastries/cakes and fresh fruits