



A LA CARTE

COLD MEZZEH

Selection of 3 types

90

Selection of 6 types

170

Hummus

33

Hearty crushed chickpeas, sesame paste and lemon

Moutabel

33

A purée of grilled aubergine blended with sesame paste

Tabouleh

33

Garden fresh parsley, burgol wheat, tomato and onion

Fattoush

33

A zesty mixed Lebanese salad with sumac dressing

Labneh (V) (D)

33

Traditional dip of strained yoghurt

Warak Enab

33

Rice and vegetables cooked in fresh vine leaves

HOT MEZZEH

Selection of 3 types

95

Selection of 6 types

180

Grilled Halloumi (D)

35

Lamb Kebbeh (N)

35

Cheese Sambousek (D)

35

Spinach Fatayer (N)

35

Rokkakat (D)

35

Lamb Sambousek (N)

35

Makanek Homemade

35

Lebanese sausage flambéed in tomato sauce and coriander

Homemade falafel with tahini sauce

35

SOUP

Tomato Soup

50

With garlic croutons

Lentil Soup

50

Served with deep fried Arabic bread

Mushrooms Soup

50

Crispy morel truffle

Onion Soup

50

Gratinated with cheese croutons

Creamy Chicken Soup

55

SAJ (D) (Served from 19:00)

Lahem Bil Ajeen

55

Lamb with onion and cheese

Zattar with Labneh

55

Zattar with Mozzarella

55

Zattar with Haloumi

55

Saj Chocoba (D) (N)

55

Chocolate, banana and almonds wrap

Saj Halawa Tahinia

55

Served with icing sugar and roasted almond

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(D) DAIRY (N) NUTS (SP) SPICY

(S) SHELLFISH (V) VEGETARIAN



A LA CARTE

SALADS

Caesar Salad	
Plain with crispy croutons	70
Marinated grilled chicken	90
Marinated grilled prawns	95
Nicoise Salad	80
With fresh made tuna confit in basil oil	
Palace Salad with Chicken	85
Avocado, cherry tomato, papaya, cantaloupe melon, green olives, walnuts, hazelnuts, balsamic vinegar, olive oil and blue cheese	
Avocado and prawn cocktail	95
With pomegranate seed	
Prawns Pomelo Salad	85
Dried coconuts and shrimp	
Duo of salmon tartar & dill curd	85
Served with honey mustard dill dressing and pickled cucumber	
Greek Salad	80
With creamed Greek feta cheese and kalamata olives	
Caprese Salad	75
Tomato and buffalo mozzarella salad with fresh basil and balsamic vinegar	
Oyster Fine De Claire	125
6 pieces oysters, shallots, red wine vinegar and lemon	

KEBABS

Hamour Kebab (N)	145
Hamour fish kebab with bell pepper, onion, served with almond cream and french fries	
Lamb Kebab	120
Lamb kebabs with bell pepper, onion served with moutabel and potato wedges	
Prawn Kebab (S)	140
Prawn kebabs with garlic butter sauce, wrapped in fine saj bread, served with sweet potato fries	
Shish Tawook	125
Served with sweet potatoes, mix leaves salad and pickles	

SNACKS

The Palace Platter (N)	185
Dim sum, chicken satay, lamb kofta, prawns tempura, vegetable samosas and spring rolls	
Prawns Tempura (6 pieces)	160
With sweet chili sauce and soya sauce	
Deep Fried Calamari (SP)	80
Served with chili tomato sauce and french fries	
Nachos (SP)	60
Cilantro, melted cheese, tomato salsa and guacamole	
Trio of Satay	125
Chicken, beef, prawns and warm peanut sauce	
Poutine Fries (D)	60
French fries with beef gravy and fresh cheese curds	
Potato Dippers	60
Bolognaise, cheese, guacamole dip and sour cream	
Fried Fish in Batter	85
Served with saffron tartar sauce	
Dim Sum Mix	85
Prawns, chicken and vegetables (3 pieces each)	
Sushi & Sashimi Platter	250
Sushi: salmon, tuna, smoked eel, white fish and prawns	
Sashimi: salmon and tuna (2 pieces each)	
Maki Roll: avocado and prawns (2 pieces each)	

PIZZA & PASTA

Margherita (D)	65
Tomato and Mozzarella cheese	
Penne or Spaghetti	75
With white, tomato or bolognaise sauce and parmesan	

PIZZA & PASTA TOPPINGS

Mixed Seafood (S)	15
Chicken Chorizo	15
Diced Chicken	15
Beef Pastrami	15
Prawns (S)	15
Mixed Vegetables (V)	5

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A LA CARTE

SANDWICH & WRAP

Club Sandwich	95
Toasted brown or white bread, marinated grilled chicken breast, fried egg, turkey slice, tomato, iceberg lettuce and mayonnaise served with french fries	
Fajita Chicken Wrap (SP)	85
Grilled marinated chicken breast with sautéed red onion, sweet pepper served with soft flour tortilla chips, guacamole and sour cream	
Palace Beef Cheese Burger	90
Homemade beef patty, emmental cheese and BBQ onion on a soft bun served with steak fries	
Palace Chicken Burger	90
Grilled chicken breast with pickles, tomato, boston lettuce in wholemeal soft bun	
Camel Meat Burger	85
Served with deep fried aubergine and zattar fries	
Lamb Sausage Burger	85
Red cabbage, pickle, chili mayonnaise and potato wedges	
Chicken Shawarma	80
Flat bread with slow cook chicken, shredded lettuce, spring onion and garlic sauce	
Lamb Kofta Sandwich	90
Roll in large Arabic bread with raw onions, tomatoes, pickles and tahini mayonnaise sauce	
Grilled Halloumi Sandwich	70
Flat bread wrap with tomato, cucumber, zattar pesto served with French fries	
Falafel Sandwich	65
With vegetables, pickle, tahini sauce and fries	
Prawns Kofta Sandwich	125
Grilled marinated prawns with onion, tomato, pickles served with tahini mayonnaise and fries	
Rib Eye Steak Sandwich	135
Fine slice of rib eye steak with melted cheese and sautéed onion in crispy bread	

HOT DISHES

Mix Grilled Meat Platter	205
Lams kofta, beef kebab, shish tawook and lamb cutlet	
Argentinean Tenderloin 250g	195
Mix green salad, onion rings, chips and béarnaise sauce	
Argentinean Rib Eye 300g	250
Mix green salad, onion rings, chips and béarnaise sauce	
Grilled Lamb Cutlet	150
Sweet potato fries and mint honey gravy	
Grilled Seafood Platter	215
Hamour, prawns, calamari, omani lobster and mussels	
Mixed Seafood Fritters (S)	185
Deep fried mussels, prawns, calamari and omani lobster	
Grilled Tiger prawns	195
Served with parmesan French fries	
Grilled Dover Sole	255
Whole dover sole with lemon butter	
Grilled Salmon Steak	145
Served with mixed salad and lemon butter sauce	
DESSERT	
Arabic Sweet Selection	45
Umm Ali (D)	45
Bread Pudding Arabic style	
Cheese Kunafa	45
Cinnamon ice cream and sugar syrup	
Sliced Fruit Platter	45
Date Cheese Cake (D)	45
A rich date flavored cheese cake	
Mango Cheese Cake	45
Served with mango sorbet	
Tiramisu	45
Served in glass with biscotti	
Traditional Apple Tart	45
Served with cinnamon ice cream	
Chocolate Fondant	45
Warm cake and orange sorbet	
Ice Cream & Sorbet (D)	45
Vanilla, chocolate, strawberry, pistachio and lemon	
Fine Cheese Platter	95
Served with grapes, crackers and chutney	

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FROM THE BUFFET

ARABIC STATION

Hommous - puree of chickpeas, sesame seed paste & lemon juice

Moutabal - grilled eggplant puree with sesame seed paste & lemon juice

Babaghanouj salad - grilled eggplant topped with diced tomato and diced capsicum, with olive oil, lemon juice, onion, garlic & parsley

Stuffed vine leaves - grilled leaves stuffed with rice, tomato, parsley, mint & onion

Rocca salad with thyme, drizzled with lemon & olive oil

Assorted pickels, a selection of lebanese pickles

Tabbouleh - chopped parsley with crushed wheat, tomato, mint, lemon & olive oil

Fattoush - assorted fresh vegetables served with crispy bread, lemon juice & sumac powder

Shanklish - lebanese goat cheese salad with chopped vegetables

Labneh with garlic & mint - lebanese cream cheese made from curdled milk with garlic & mint

SALADS

Oak lettuce

Baby rocket

Romaine lettuce

Carrots

Tomatoes

Cucumber

Radish

Avocado

Fresh oyster with condiments

Prawns cocktails

Hammour carpaccio

Baby octopus salad

Scallops terrine

Tuna ceviche

Mussel with ratatouille

Crab legs

Smoked fish

Smoked trout fish

Green beans & cherry tomato

Goat cheese salad with croutons

Cauliflower & almond salad

Thai beef salad

Smoked turkey with pears

Stuffed zucchini with wild mushroom

Papaya & artichoke

Grilled squid with pickles

Salmon marinated with lime and lemon grass

Salmon marinated with Thai green curry

Salmon marinated with beetroot

ANTIPASTI

Grilled portobello mushroom

Baby corn with bresaola

Grilled zucchini

Baby eggplant confit

Hot starters

Sweet & sour hammour

Beef rolled with palm heart

Pumpkin ginger

Harira soup

Potato macaie

Lamb nashif

Chicken breast with tomato olive sauce

Zucchinni gratin



FROM THE BUFFET

HOT LIVE COOKING STATIONS

Pasta station
Roasted lamb leg carving
Chicken shawarma

BREAD STATION

Assorted French and oriental selection

CHEESE DISPLAY

Roquefort
Emmental
Goat cheese
Camembert
Cream cheese
Brie

GRILLED ARABIC DISHES

Prawns marinated with lemon and garlic
Lamb kofta served on the side mint yogurt dip
Chicken marinated with lemon and yogurt

ARABIC HOT DISHES

Lentil soup
Lamb celery stew
Deep fried eggplants with dried mint
Chicken potatoes with garlic and coriander sauce
Green dill rice
Chicken sharma
Saj bread with mix topped (fish /meat/vegetarian)

ROTISSERIE

Beef ribs marinated with barbecue sauce
Chicken marinated with paprika sea salt
Lamb leg marinated with mustard
Whole duck marinated in 5 spiced

VEGETABLES

Chicken soup
Ratatouille
Carrots vichyssoise
French fried
Roasted potatoes
Stir fried rice with shrimps & chicken
Deep fried vegetables spring rolls
Cauliflower béchamel & cheese sauce

HOT DISHES

Pan fried rump steak with mushrooms sauce
Sea bass with seafood sauce (with mussel, scallops, and shrimps)
Salmon fillet with lemon and capers butter
Sweet and sour chicken with pineapple and bell peppers
Lamb biryani

PAN FRIED A LA MINUTE

Squids rings
Prawns tempura
Shrimp balls curry
Pan fried foie gras
Scallops
Rib eye steak



FROM THE BUFFET

DESSERT

Chocolate cake
Creme caramel
Chocolate praline
Fruit tart
Island rice pudding
Seasonal fruit salad
Zucotta apple
Strudel chocolate
Ganache tart
Fruit tart baba
Fruit panna cotta
Fruit clafoutis
Fruit cheese cake
Moulahabia
Chocolate mude cake
Um ali
Baklava selection
Moroccan sweets

CREPES STATION

with condiments

ICE CREAM

Vanilla
Chocolate
Strawberry

