



Kempinski Hotel
Mall of the Emirates

DUBAI

KOSHER CERTIFIED

BANQUET MENU



BREAKFAST

Fresh Breads

Hummus yoghurt and homemade granola pots

Flat bread, hummus, labneh, marinated olives

Platter of smoked salmon bagel with capers and vegan labneh

Egg salad

Vegan Shakshuka with polenta

Fresh sliced fruit

Fresh Juice

AED 200 per person

All prices are in UAE Dirhams and inclusive of 5% VAT and delivery charge.



LIGHT LUNCH 1

Platter vegetable crudités with hummus
Thyme baked beetroot, charred leek, mint, soya dressing salad
Platter sumac chicken ciabatta
Platter Ruebens sandwich on rye
Orange and lemon drizzle cake
Whole fruit

LIGHT LUNCH 2

Grissini and flat bread with dips
House falafel, tahini pita sandwiches
Chicken shawarma salad
Roasted eggplant, soft herb, chickpea salad, tahini yoghurt dressing
Rhubarb and almond torte
Chocolate Brownie
Sliced fruits

LIGHT LUNCH 3

Grissini and flat bread with dips
Smoked salmon platter with fresh lemon
Egg salad
Fattoush salad
Vegetables shawarma, celery, parsley, pine nut, pomegranate, carrot,
eggplant, zucchini sesame dressing
Chocolate brownie
Sliced fruits

AED 250 per person



SHABBAT LUNCH (COLD)

Challah

Vegetables crudités with hummus

Smoked salmon croutes

Marinated roast vegetables mezze

Challah rolls

Chicken goujons

Vegetables shawarma, celery, flat leaf parsley, pine nut, pomegranate, tahini, carrot, eggplant, zucchini, and roasted sesame dressing

Fattoush salad

Quinoa with roasted sweet potato salad

Carved salt beef with pickle, mustards, and rye breads

Jewelled Israeli couscous

Almond and rhubarb torte

Fresh sliced fruits and berries

AED 400 per person



DINNER 1

Olives, tahini, grissini and bread
Roasted Mediterranean vegetables
Thyme baked beetroot, slow roast leek, mint soy yoghurt dressing
Roasted salmon, potato salad with fennel
Chocolate brownie, sour strawberry compote

DINNER 2

Olives, tahini, grissini and bread
Charred cauliflower steak, roasted sesame sauce, molasses, flat leaf
parsley, pomegranate salsa
Roasted eggplant, soft herb, chickpea salad, tahini dressing
Slow cooked lamb shoulder with yoghurt sauce
Sticky date pudding, almond date "butterscotch" sauce
Chocolate dipped strawberries

AED 300 per person

PLATED CHOICE DINNER

STARTER

Beetroot carpaccio, wild rocket, vegan feta with thyme mustard dressing

Or

Smoked with chive vegan sour cream, pickled onion, capers, lemon
wedges, crostini

MAIN

Stuffed eggplant with spiced onion, tomato, spinach, and sweet potato

Or

Baked Chilean seabass, caramelized onion rice, herb and tomato salsa

DESSERT

Granny smith apple bake, almond crème Anglaise with crumble

AED 300 per person

FRIDAY DINNER

Challah rolls

Zaalouk

Pickled cabbage salad with dill

Traditional chicken soup with noodles

Chicken tagine with date, olives, green peas and herbs couscous

Roast baby potato salad

Granny smith apple bake, almond crème Anglaise

Fresh sliced sweet melon with ginger

Date and cardamom cake

AED 400 per person

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