

PLATINUM

MENU



PLATINUM
HERITAGE

SUNSET CANAPES

Smoked salmon, caviar, gherkin, fennel,
onion, mayonnaise

Marinated beef, red cheese, broccoli,
cherry tomato, ratatouille sauce

Mixed vegetables, zucchini, onion, red and
green bell pepper, black olives and olive oil

SOUP

CREAMY BUTTERNUT AND BROCCOLI SOUP

With coriander and cream

GENTLE SPICED LENTIL SOUP

Red lentils, onion, black pepper, cumin,
lime, coriander, garlic, tomato
and vermicelli



Sunset Canapes

SALADS

CAVIAR SALAD

Served with fresh salsa, tangy dressing and fresh tomato and cucumber salsa

CHICKEN SALAD

Served with fresh salsa and a mustard dressing

FIG AND CHEESE SALAD

Served with seasoned greens and optional basturma (cured Arabic beef)



Fig and Cheese Salad

STARTERS

BABA GANOUSH

Eggplant, onion, tomato, garlic, green and red peppers, pomegranates and walnuts

VIRGIN MARY OYSTER SHOT

Fujairah oyster served in a spicy tomato sauce (option to serve grilled)

FRUITY PRAWNS

Grilled prawns, mango, avocado, red pepper, served with a mildly spiced sauce

ROAST DUCK

Tender duck dressed in orange sauce, served with crunchy mixed vegetables



Fruity Prawns

MAIN COURSE

AUSTRALIAN
ANGUS STEAK

A thick juicy steak grilled on an open fire,
drizzled with mushroom sauce, served
with mashed potato, grilled asparagus and
mixed vegetables



Australian Angus Steak

MAIN COURSE

GRILLED SALMON AND ARABIAN PRAWNS

Chargrilled salmon accompanied with succulent Arabian prawns, served with mixed vegetable

ARABIC SPICED CHICKEN

A world-famous Arabic speciality, marinated chicken breast grilled on an open fire, served with roast potato, onion and parsley



Grilled Salmon and
Arabian Prawns

MAIN COURSE

GRILLED VEGETABLE KEBABS

Mushroom, potato, marrow, red and green pepper, cherry tomatoes and freshly sliced avocado

VEGETARIAN MOUSSAKA

A classic Greek inspired dish transformed into a veggie delight baked aubergines, plum tomatoes, chickpeas, onions and cheese

Children's menu upon request

Grilled chicken with fries and coleslaw or Spaghetti Napolitano



Vegetarian Moussaka

DESSERT

UMM ALI

Traditional Arabic dessert of bread blended with pistachios, coconut flakes, raisin, milk and sugar

CINNAMON GRILLED BANANA

Served with shaved chocolate

ARABIC FRUIT SALAD

Layered fruits with Turkish cream drizzled in Black Forest honey

BEVERAGES

Sparkling date juice, traditional Arabic coffee, standard coffee, selection of teas fresh juice, still and sparkling water



Umm Ali



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