

Chef's at the Armani restaurant will prepare a varied buffet which will include a range of the dishes listed below

Sample Menu

1: Potato

Potato | Roasted with garlic and thyme
or
Potato | Roasted with feta cheese
or
Baby Potato | Baked with thyme
or
Baby potato confit with duck fat and caramelized onion
or
Potato wedge | Fried with lemon grass and sundried tomato

2: Leafy

Spinach | Gratiné with eggs
or
White Cabbage | Sauteed with thyme
or
Pok choy | Glazed with sage butter
or
White cabbage | Roasted with walnut
or
Kale | Sautéed with almond

3: Vegetables Puree

Sweet potato puree
or
Pumpkin puree with roasted chestnut
or
Truffle Celeriac puree
or
Green peas and mint puree
or
Fennel and orange puree

4: Vegetables

Provençal | grilled Mixed vegetables with herbs
or
Snow peas | Sauteed with cinnamon
or
Kenya bean | Sautéed with garlic and tarragon
or
Roasted Vegetables | Pesto sauce and pinenuts
or
Green asparagus | grilled with lemon butter

5: Mushrooms

Mushroom a la greek | Sauteed mushroom with lemon and garlic
or
Spanish mushroom ragout | served with bell pepper and herbs
or
Mixed mushroom | sauteed with feta cheese and spinach
or
Oyster Mushroom | Grilled with pistachio and goat cheese
or
Mixed Mushroom Ragout with tomato sauce

6: Rice

Arabic Rice with dry nuts
or
Vermicelli Rice
or
Makloba Rice
or
Steamed rice with raisin and dill
or
Saffron Rice with snow peas

7: Pie / Tartlet

Grilled vegetable pie | goat cheese and thyme
or
Smoked salmon tartlet | Cream cheese and basil
or
Smoked chicken Pie | Parmesan cheese and cherry tomato
or
Forest Tartlet | Wild mushroom with coriander
or
Pumpkin tartlet | Creamy ricotta cheese

8: Foccacia

Tuna | Olives and bell peppers
or
Ricotta | Spinach and sundried tomato
or
Braised onion | Bell peppers mozzarella, rosemary
or
Mixed vegetables | grilled mediterranean vegetables with pesto sauce
or
Smoked Salmon | Baby spinach and capers

9: Pizza

Porcini pizza | Mixed mushroom, parmesan and truffle oil
or
Pissaladiere | Onion compote, anchovies, black olives and marjolane
or
Pizza margharita | Tomato sauce, buffalo mozzarella, oregano and basil
or
Seafood Pizza | Tomato sauce, Mixed Grilled Seafood, mozzarella cheese
or
Bresaola | Rocket salad, Mushroom and parmesan

10 & 11: Mezzeh

ANY KIND (2 MEZZEH)

12: Stew Vegetables

Lentils stew
or
Chick peas stew, tomato/ rosemary sauce and vegetables
or
Provencale ratatouille | mixed sauteed vegetable in tomato sauce
or
White Beans Stew
or
Carrot Vichyssoise | Steamed Carrot with a creamy sauce and herbs

13: Starch.

Creamy basil polenta
or
Burghul with saffron and caramelized onion
or
Couscous | chickpeas, dates, mint, red raddish
or
Quinoa with grilled zuchhini and pomegranate
or
Couscous | Dried fruit and mixed nuts

14: Vegetables gratin

Baby Marrow gratin
or
Cauliflower gratin
or
Sweet Potato gratin
or
Pumpkin gratin
or
Moussaka | Layered eggplant, tomato and white creamy sauce

15: Stuffed Vegetables

Tomato | Stuffed with gorgonzola cheese

or

Baby marrow | Stuffed with ratatouille

or

Grilled eggplant | Stuffed with lamb and feta

or

Artichoke | Stuffed with mushroom and coriander

or

Jacket baby potato | Stuffed with beef sausage

Soups

Harira soup | Traditional Moroccan soup, served with dates

or

Lentil soup | Traditional Arabic soup, served with lemon and arabic bread'

or

Mushroom Soup

or

Chicken Vermicelli Soup

or

Minestrone | farmer soup with grilled vegetables

Salmon

Grilled Salmon | Fennel puree, caviar beurre blanc, semi dried tomato

or

Salmon | Quinoa, fennel, Zucchini and Orange beurre blanc

or

Salmon | Poached in Spices milk, Carrot puree, cinnamon veloute

or

Grilled Salmon | Rocket mousseline, cinnamon and yoghurt sauce

or

Salmon | Glazed with maple syrup and ginger, cauliflower puree

Seabass

Seabass Bourride | Classic provencal fish cooked with garlic sauce

Cod Fish

Cod fish | Flavor, Snow peas puree, grapes and peanut sauce

Hammour

Grilled Hammour | Harra sauce, broccoli, carrot, asparagus, pinenuts

Cream Dory

Cream Dory | Grilled purple potato , carrot and leek, ginger beurre blanc

Calamare

Calamare | Sruffed with purple potato, tomato and peanut sauce

Beef

Beef Provencal | Stewed Beef with baby carrot, green olives and veal jus
or

Beef tournedos | Artichoke, olives, capers sundried tomato and sage sauce
or

Beef medaillon | Fried Quail eggs, asparagus, cepes mushroom and truffle sauce
or

Beef Cheek | Goat cheese, leek compote and glazed carrot
or

Grilled Beef tournedos | Sweet potato and confit shallot, black pepper sauce

Chicken

Chicken | Slow cooked with rosemary, pilaf rice, nori seaweed, vierge sauce
or

Chicken Cacciatore | Italian dish with braised chicken, tomato sauce and garlic
or

Chicken Blanquette | Stewed in creamy sauce with thyme and mixed vegetables
or

Chicken liver | Grilled artichoke, garlic and coriander, pomegranate juice
or

Chicken Cacciatore | Italian dish with braised chicken, tomato sauce and garlic

Duck

Duck breast | Slow cooked, cabbage compote, tarragon sauce
or

Duck Leg | Confit with lemon, sauteed mix cabbage and red berrie sauce
or

Duck Breast | Roasted with walnut, celeriac remoulade and pomegranate

Lamb

Lamb Shank | Eggplant cream, tomato tartare
or

Lamb Cutlet | Chickpeas puree, grilled bell pepper, coriander jus

Vegetarian

Eggplant parmigianna | Layered fried eggplant with tomato, mozzarella and basil
or

Artichoke alla romano | Stewed artichoke with parsley and oragano, parmesan
or

Vegetable lasagna | Mixed Grilled mediterranean vegetable with tomato sauce
or

Crepes | Filled with ricotta and spinach, parmesan and lemon sauce
or

Vegetables tagine | Mixed grilled mediterranean vegetables, feta cheese

Pasta

Pennette pasta | Grilled turkey ham, parmesan cheese and egg yolk
or
Penne alla arrabiata | Italian sauce with garlic, tomato and red chili peppers
or
Salmon ravioli | Saffron sauce and grilled mixed seafood
or
Caserrecce pasta | Blue cheese sauce, Artichoke, Tomato, beef sausage
or
Creamy Mushroom ravioli | Sauteed spinach, truffle emulsion

Fish Carving

Red Snapper | Chilli and ginger sauce
or
Seabream | Herbs crusts and olives sauce
or
Salmon | Puff pastry crust, spinach and garlic puree
or
Trout | Wrapped in turkey ham, basil creamy sauce
or
Salmon fillet | Vierge sauce and zucchini carpaccio olive sauce

Meat Carving

Lamb shoulder | Braised endives and mint sauce
or
Roasted baby chicken | Garlic and rosemary, mixed grilled vegetables, thym jus
or
Striploin | Herbs crust and whole grain mustard sauce
or
Leg of Lamb | Roasted with figs chutney
or
Roasted chicken | Tomato and lemon crust , ras-el-hanout

* Menu is subject to change.