

The background of the entire page is a photograph of a chef in a white uniform, seen from the chest down, working in a kitchen. The chef is holding a large metal tray filled with various appetizers. In the foreground, the tray is more prominent, showing several small round tarts with a white cream filling, and several bruschetta topped with diced tomatoes and herbs. Some of the bruschetta are topped with a slice of cured meat. The lighting is warm and focused on the food. The text is overlaid on this image.

# jade

RESTAURANT

## Catering Menu

# SOUP

LENTIL SOUP

BUTTERNUT SQUASH SOUP

TOMATO BISQUE

PUMPKIN SOUP

# STARTERS

GREEK SALAD

SALMON TARTAR

BEETROOT CARPACCIO

HEIRLOOM TOMATO

BLUE CHEESE, PEAR & WALNUT SALAD

VEGETABLES QUINOA SALAD

KALE TABOULEH SALAD

# MEZEH

HUMMUS

MUTABLE

TABOULEH

FATTOUSH

OLIVE SALAD

PICKLES

JARJIR SALAD

GREEK SALAD

LABNEH BIL ZAATAR

PRAWN & ASPARAGUS SALAD

WARAK ENAB

THAI BEEF SALAD

SELECTION OF MANAKISH

FATTAYER

SAMBOUSEK

KIBBEH

A buffet table with various food trays and serving utensils. The background is slightly blurred, showing a variety of dishes in white trays. In the foreground, there are some stainless steel serving containers and a plate with a colorful salad. The overall scene is bright and clean, typical of a restaurant buffet.

# MAIN COURSE

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**CELEBRATING BEEF,  
CHICKEN, SEAFOOD &  
VEGETARIAN DISHES**

## BEEF & LAMB

### HERB ROASTED LAMB LOIN

Crispy polenta, roasted red peppers,  
confit mushrooms, cabernet jus

### WHOLE ROASTED BEEF TENDERLOIN

Rosemary potato gratin, sautéed  
spinach, caramelized onion jus

### BRAISED BEEF SHORT RIBS

Roasted garlic potato puree, roasted  
root vegetables, natural jus

### BEEF STRIPLOIN

Wild mushrooms, truffle sauce

### LAMB SHUWA

Majboos rice

### DAWOOD BASHA

Vermicili rice

# CHICKEN

## CORN FED CHICKEN

Black rice, seasonal vegetables,  
chicken jus

## COCONUT CHICKEN STEW

Rice & Vegetables

## CHICKEN BIRYANI

## SHISH TAOUK

Yogurt marinade

## CLASSIC CHICKEN STROGANOFF

## OVEN BAKED CHICKEN

Roasted potatoes

## CREAMY CHICKEN

Mushroom sauce

## SEAFOOD

### SALMON STEAK

Mashed potato, broccolini &  
caperbutter sauce

### HAMMOUR HARRAH

Savoury Rice

### GRILLED SHRIMP

Ratatouille

### BATTERED SHRIMP

Savoury Rice

## VEGETARIAN

### WILD MUSHROOM RISOTTO

Rocket salad, parmesan cheese

### VEGETABLE KORMA

### ORIENTAL RICE

### PENNE ARABIATTA



# DESSERTS

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**EXTENSIVE DESSERT  
OPTIONS TO SWEETEN  
EVERY OCASION**



WHITE CHOCOLATE MOUSSE

NO BAKE CHEESECAKE

MANGO PUDDING

DATE WALNUT CAKE

NY CHEESECAKE

CRUNCHY PISTACHIO PROFITEROLE

LEMON TARTLET

UMM ALLI

VANILLA ICE CREAM

MILK CHOCOLATE VERRINE

APRICOT CRUMBLE SHOT

FUDGE BROWNIE

LIVE CREPE STATION

*Assorted sauces and toppings, vanilla ice  
cream*



# PLATTERS

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**FROM CANAPÉS & TO BITES  
PLATTERS, OUR OFFERINGS  
CAN BE TAILORED TO SUIT  
YOUR NEEDS**

## *MINI SALADS*

*Kale tabbouleh*  
*Cesar salad*  
*Greek salad*

## *WRAPS*

*Chicken sumac wrap*  
*Falafel wrap*  
*Sweet potato wrap*

## *MINI SLIDERS*

*Chicken avocado slider*  
*Short rib slider*  
*Ratatouille slider*

## *MINI SANDWICHES*

*Egg mousse sandwich*  
*Smoked salmon mousse*  
*Caprese sandwich*  
*Smoked salmon and caper aioli sandwich*  
*Halloumi cheese and cucumber sandwich*

## *CROQUETTES*

*Mushroom croquettes*  
*Shrimp croquettes*  
*Mac & Cheese Bites*

## *MINI CROISSANTS*

*Chesse croissants*  
*Turkey ham and cheese croissants*  
*Danish*

## *DESSERTS*

*Chia puddings*  
*Homemade granola with Greek yoghurt*  
*Fruit cups*  
*Banana cake*  
*Chocolate muffins*  
*Mini fruit tarts*  
*Mini Red velvet*  
*Macarons*  
*Mini Tiramisus*  
*Mini Chocolate Mud Cake*