

Pinch

GOURMET

MAINS

P R I V A T E



STARTERS

Oysters Platter

Choice between: Dibba Bay (Local), Gillardeau (France), Fine de Claire (France)

With Mignonettes Dressing, Lemon Wedges & Tabasco

Availability and pricing are defined as per market.

Chefs required to shuck oysters on site, only available for event orders, minimum orders are defined by the market

Burrata Platter (N) – 320 AED

6 Pieces of Premium Italian Burrata,

With Almond Pesto, Basil Leaves, Confit Cherry Tomatoes, Olive Oil, Balsamic Glaze and Maldon Salt

Good for 6 Guests

Home Smoked Salmon Platter – 235 AED

500 Grams of Premium In-House Maple Wood-Smoked Norwegian Salmon, Mustard Dressing, Gem Lettuce, with Side Of Capers, Chopped Boiled Eggs With Chives, Caper Berries And Lemon Wedges

Good for 6 Guests

Miso Eggplant (N)(V) – 200 AED

Japanese Miso Stuffed Baby Eggplant Topped With Scallions and Sesame Seeds

Good For 8 Guests

Additional Portion - 25aed

Cold Vine Leaves (N)(Vegan) – 335 AED

1 KG of Mama's Cold Vine Leaves Slow Cooked in Pomegranate Vinaigrette

Good for 10 persons

Tortilla Chip 'n' Dip – 50AED per dip option (Good for 5 People)

Crispy Tortilla Chips served with One Dip Option

- Anchovy, Spring Onion And Cream Cheese Dip
- Tzatziki Dip
- Caramelized Onion Labneh Dip
- Avocado Ranch Dip
- Sriracha Peanut Dip
- Brown Butter, Butter Milk & Lemon
- Traditional Guacamole

Additional Dip 10 AED

Additional 10 AED For Crudités per person



SALADS

Minimum order of 10 people per selection

Mediterranean Roasted Chickpea and Baby Spinach Salad (N)(V) 30 AED

With Roasted Pumpkin, Slivered Almonds and Maple Balsamic Dressing

#24 Asian Noodle Salad (V)(N) 25 AED

Udon Noodles, Mixed Vegetables, Herbs with Secret Spicy Sauce

Roasted Beetroot Salad (V)(N) 30 AED

With Spiced Walnuts, Orange Segments, Fennel, Pickled Red Onions, Feta Cheese and Fresh Zaatar with Greek Vinaigrette

French Lentil Salad (V) 30 AED

Lentilles Du Puy with Mirepoix, Greek Feta and Grilled Onion Vinaigrette

Lina's Salad (Vegan)(N) 25 AED

Mixed Greens, Fresh Zaatar, Walnuts, Pomegranate, and Citrus Dressing

Quinoa, and Edamame Salad (V) 25 AED

With Mixed Capsicum, Spring Onions and Cherry Tomatoes with a Citrus-Mandarin Dressing

Vietnamese Noodle Salad 25 AED

Glass Rice Noodles with Mixed Vegetables, Fresh Herbs, and a Light Vietnamese Soya Dressing

Warm Goat Cheese Salad (V)(N) 30AED

With Spinach, Mesclun, Candied Pecans, Beetroot, Roasted Cherry Tomato, Served with Maple Balsamic Dressing

Greek Farro, Chickpeas & Raisin Salad (V) 30AED

Cooked Hulled Wheat, Chickpeas & Raisin, Diced Cucumber & Tomato, Dressed with Roasted Onion Vinaigrette

Let's Get Freekeh Salad (N) (V) 30AED

Cooked Freekeh, Cucumber, Mixed Leaves, Pomegranate, Almonds, Pistachios, Goat Cheese & Lime Coriander Dressing

Asian Kale Salad (V) 30 AED

Kale, Carrot, Daikon, Mango, and Cabbage with Asian Avocado Dressing

Cucumber Twisted Salad (V) 30 AED

Salted Cucumber, Soy and Ginger, Flat Parsley

Additional Protein:

- Chicken 10AED per Person
- Duck 15AED per Person
- Shrimp 10AED per Person



BUFFET

MAINS

CASSEROLES

Kibbeh Bil Siniyeh (Serves 6 persons) 300 AED

Meat And Bulgur Served With A Side Of Yogurt And Cucumbers

Ultimate Beef Lasagna (Serves 6 persons) 300 AED

Mama's Koosa Warak (Serves 6 persons) 500 AED

Slow Cooked Vine Leaves and Stuffed Baby Marrow With Lamb Chops

Brisket Shepherd's Pie (Serves 6 persons) 500 AED

Brisket, Caramelized Onions, Gruyere Cheese, Creamed Corn, Sweet Potato Mash

Cottage Pie (Serves 6 persons) 350 AED

Kofta bel Siniyeh (Serves 6 persons) 300 AED

Kofta spread in a Pan with Tomatoes, Onions, and Potatoes

Creamy Chicken Dauphinoise (Serves 6 persons) 300 AED

Chicken with a Creamy Potato Dauphinoise

Spinach and Feta Pie (V) (Serves 6 persons) 300 AED

Filo Pastry, Greek Feta and Sundried Tomato in a Caserole

Sweet Potato and Eggplant Lasagna (V) (Serves 6 persons) 2500 AED

Our Vegetarian Version of Lasagna is to die for! Pasta Sheets with Bechamel, Mozzarella and Roasted Sweet Potato and Eggplant

BEEF

Minimum order of 10 portions per selection

Angus Smoked & Slow Braised Beef Brisket, 50 AED per portion

Daoud Basha, 45 AED per portion

Beef Meatballs In Tomato Sauce

Koosa Bil Bandora, 45 AED per portion

Stuffed Baby Marrow Cooked in Tomato Sauce

Koosa Bi Laban , 45 AED per portion

Stuffed Baby Marrow Cooked in Yogurt Sauce

Beef Bourguignon, 45 AED per portion

Traditional French Beef Stew with Carrots, Onions and Mushrooms

Beef Stroganoff, 45 AED per portion

Sautéed beef with Caramelized Onions, Mushrooms and a Creamy Beef Jus Sauce

Spicy Meatballs On A Bed Of Creamy Leek & Spinach, 45 AED per portion

Beef, Mushroom & Green Stir- Fry, 45 AED per portion

Slow Cooked Beef Stew With Mustard Dumplings, 45 AED per portion

Slow Braised Chuck Steak with delicious homemade mustard dumplings

Beef Biryani, 45 AED per portion

Slow Braised Chuck Roast, 45 AED per portion

Slow Braised Beef Cheeks, 45 AED per portion



BUFFET

MAINS

LAMB

Minimum order of 10 portions per selection

Rustic Lamb Roast, 50 AED per portion

Slow Roasted Lamb Shoulder with Rosemary Roasted Potatoes

Minted Lamb Stew, 50 AED per portion

Lamb Biryani, 50 AED per portion

Traditional Jordanian Lamb Mansaf, 50 AED per portion

Moroccan Lamb Tagine with Dates and Almonds, 50 AED per portion

Slow Braised Lamb Shanks with Herbed Couscous, 60 AED per portion

Pistachio Crusted Leg of Lamb, 50 AED per portion

CHICKEN

45 AED per portion, Minimum order of 10 portions per selection

Portuguese Chicken With Roasted Baby Potatoes

Freekeh with Arabic Chicken and Toasted Nuts

Lemon Chicken, Spinach Chips

Sweet and Sour Chicken

Orange Chicken

Chicken Souvlaki With Greek Pita Bread

Homemade Butter Chicken (N)

Thyme & Garlic Chicken

Chicken & Mushroom Stew

Thai Red Curry Chicken

Grilled Chicken With Romesco Sauce

Poulet Stroganoff

Chicken Biryani

Chicken Tikka Masala

Chicken Molokhia

Greek Chicken Thighs

VEGETARIAN

45 AED per portion, Minimum order of 10 portions per selection

Fatet Bathenjan (V) Eggplant Fatteh with Tahini Yogurt and Pomegranate Molasses

Fatet Hummus (V) Hummus Fatteh with Tahini Yogurt and Toasted Pine Seeds

Gigantic Truffled Cheesy Mac (V) Served with Pesto Romesco sauce

Sweet Potato, Mushroom and Lentil Curry (VEGAN)

Butter Chicken no Chicken (V)

Slow Roasted Squash & Garlic Lentil, Chipotle Yogurt (V)

Creamy Red Kidney Bean Stew (V)

Vegan Buddies, Sweet Potato Steaks(V)

Sweet Potato, Lentil & Leafy Spinach Stew (V)

Sweet & Sour Cauliflower (V)

Vegetarian Biryani (V)

Moujaddara with Crispy Onions (V)

Miso Eggplant on Udon Noodles with Edamame and Sesame (Vegan)

Homemade Gnocchi with Caper Butter (V)

Homemade Gnocchi with Beurre Noisette, Butternut Squash and Sage (V)



BUFFET

MAINS

FISH AND SEAFOOD

Some items' prices are determined as per the market.
Minimum order of 10 portions per selection.

Sea Bass Sayadieh (Serves 6 persons) 500 AED

Oriental Sayadieh Rice, Grilled Sea Bass, Onions, Gravy

Miso Blackened Salmon Filet (Serves 6 persons) 450 AED

Seafood Paella (Serves 10 persons), price depending on market prices

Authentic Valencian Seafood Paella Made with Bomba Rice and Fresh Seafood on a Traditional Paella Pan. Served with a Side of Homemade Spicy Tomato Sauce

Mediterranean Red Snapper (Price Depending On Market Price)

Herb Crusted Barramundi (Asian Seabass), 50 AED per portion

One Love, Thai Prawn Stew, 50 AED per portion

Pan Fried Seabass, Baked Onion Coconut Sauce, 50 AED per portion

Turmeric & Ginger Seafood Curry, 50 AED per portion

Chipotle, Corn & Prawns, Mixed with French Beans, 50 AED per portion

Oven Baked Salmon Filet (Serves 6 persons) 450 AED with Choice of Lemon Dill Sauce or Sundried Tomato Sauce

Cajun Spiced Asian Seabass with Charred Leek & Caper Sauce, 50 AED per portion

Shrimp Coconut Curry, 50 AED per portion

Mediterranean Style Shrimp Stew with Tomato Sauce, 50 AED per portion

Thai Lemongrass Shrimp, 50 AED per portion

Sea Bass with Braised Fennel, Capers and Kalamata Olives, 50 AED per portion

Sweet Chili Shrimp, 50 AED per portion

Sea Bass with Caper Butter, 50 AED per portion



SIDES

RICE & GRAINS

20 AED per portion, Minimum order of 10 portions per selection

Coconut Crunchy Rice (V) (N)

Arabic Rice (V)

Saffron Rice (V)

Garlic Rice (V)

Cilantro Rice (V)

Mushroom Rice (V)

Coconut Rice (V)

Sesame Rice (V)

Spiced Basmati Rice (V)

Ginger Rice (V)

Herbed Couscous (V)

Peppered Couscous (V)

Farro (V)

Quinoa (V)

VEGETABLES

20 AED per portion, Minimum order of 10 portions per selection

Please Note Some Vegetables Are Seasonal And Are Not Available All Year Round

Maple Glazed Carrots (V)

Coconut Poached Corn on the Cob with Miso Butter (V)

Mini Grilled Corn on the Cob (V)

Broccolini (V)

Roasted Cauliflower with Tahini (V)

Roasted Mushrooms (V)

Roasted Zucchini with Lemon Zest (V)

Roasted Green Asparagus (V)

Roasted White Asparagus with Lemon and Garlic (V)

Roasted Root Vegetables (V)

Sauteéd Garlic Green Beans (V)

Pesto Green Beans (V)

Creamed Spinach (V)

Roasted Crispy Brussel Sprouts (V)

POTATO

20 AED per portion, Minimum order of 10 portions per selection

Classic Mashed Potatoes (V)

Roasted Garlic Mashed Potatoes (V)

Rosemary Roasted Baby Potatoes (V)

Cajun Roasted Baby Potatoes (V)

Potato Gratin (V)

Baby Potato Salad (V)

Roasted Sweet Potato Cubes (V)

Skin-on Fries Served with Classic Sauce (V)

Choice of Classic, Cajun or Truffle Parmesan
Crinkle-Cut Fries Served with Classic Sauce (V)

Choice of Classic, Cajun or Truffle Parmesan

Greek Potato Wedges with Oregano (V)

Triple Cooked Duck Fat Fries With Sesame and Scallions

Dirty Fries With Cheese Sauce, Classic Sauce, and Scallions

Terms and Conditions:

Final number of guests is requested 4 working days prior to the event

Minimum hours of waiters & Chefs are 5 hours, and they must come one hour and half prior to the guest arrival for the setup

Any extra hours will be charge at the prevailing rate at the time of invoice

A deposit of 50% is required to confirm the function

For any cancellation within one week prior to the event the 50% deposit will be kept

All prices are exclusive of 5% VAT

