



**15, 18, 21, 24, 27 October 2023**

**Lunch Buffet- Players  
Championship Lounge  
AED 95**

Selection Of Bread Rolls, Arabic Bread  
French Butter, Olive Oil, Balsamic Vinegar

**Mixed Salad**

Tomato And Avocado Salad with Feta Cheese  
Potato Salad with Crispy Bacon  
Blackened Chicken Salad with Mango and Corn  
Hummus and Fattoush (Vegan)

**Salad Bar**

Mixed Lettuce Bar  
Mixed Lettuce Leaves, Sweetcorn, Mixed Pickled, Roast Beetroot  
Shredded Carrots, Tomato Wedges,  
Lemon Vinaigrette Dressing, Balsamic Dressing, Caesar Dressing

**Main Course**

Grilled Fish Fillet with Dill Cream Sauce  
Butter Chicken Curry  
Roast Beef Striploin with Pepper Sauce  
Steamed Saffron Rice with Toasted Almonds  
Vegan Spinach Cannelloni with tomato sauce and vegan cheese (Vegan)

**Dessert**

Vegan tart Base with fresh mixed berries (Vegan)  
Coffee Cream Brulee  
Carrot Cake  
Fresh Fruit Salad

Soft Drinks & Water

*Price is inclusive of 5% VAT*



**16, 19, 22, 25, 28 October 2023**

**Lunch Buffet- Players  
Championship Lounge  
AED 95**

Selection Of Bread Rolls, Arabic Bread  
French Butter, Olive Oil, Balsamic Vinegar

**Salad**

Grilled Vegetables and Semi Dried Tomato with Pesto Dressing Shaved Parmesan  
Crispy Thai Fish Salad with Chili Lime Dressing  
Roasted Beetroot and Onion Salad With Orange Dressing  
Hummus

**Salad Bar**

Rocket Leaves, Romaine Lettuce  
Parmesan Cheese, Pine Seeds, Capers, Roasted Onions, Sun Dried Tomatoes  
Shredded Carrots, Tomato Wedges,  
Lemon Vinaigrette Dressing, Balsamic Dressing, Caesar Dressing

**Main Course**

Chicken Biryani  
Mixed Seafood Stew in Tomato And Basil Sauce  
Vegetable Biryani (Vegan)  
Beef Stroganoff  
Paneer And Pepper Masala

**Dessert**

Chocolate Brownies  
Strawberry Mousse Cake  
Sticky Toffee Pudding with Caramel Sauce  
Fresh Fruit Salad (Vegan)

Soft Drinks & Water

*Price is inclusive of 5% VAT*



**17, 20, 23, 26 October 2023**

**Lunch Buffet- Players  
Championship Lounge  
AED 95**

Selection Of Bread Rolls, Arabic Bread  
French Butter, Olive Oil, Balsamic Vinegar

**Mixed Salad**

Beetroot Infused Quinoa Salad  
Garbanzo Bean Salad with Feta Cheese  
Salami Platter With Cornichons and Pickled Onions  
Beetroot Hummus with Vegan Flat Bread (Vegan)

**Salad Bar**

Mixed Lettuce Bar  
Mixed Lettuce Leaves, Pickled Beetroot,  
Shredded Carrots, Tomato Wedges, Mixed Pickled,  
Lemon Vinaigrette Dressing, Balsamic Dressing, Caesar Dressing

**Main Course**

Sichuan Style Prawn and Fish  
Baked Chicken Breast, With Creamy of Mustard Sauce  
Braised Flank Steak with Barbeque Sauce  
Saffron Rice  
Butternut Squash Risotto With leeks and Spinach (Vegan)

**Dessert**

Vegan Brownies (Vegan)  
Mini Pavlova with Kiwi and Mango  
Cream Brule  
Fresh Sliced Fruit

Soft Drinks & Water

*Price is inclusive of 5% VAT*