



AJMAN SARAY
RESORT
AJMAN

BANQUET MENU



THELUXURYCOLLECTION.COM/AJMANSARAY

AJMAN SARAY
A LUXURY COLLECTION RESORT, AJMAN

SHEIKH HUMAID BIN RASHID AL NUAMI STREET, AJMAN, P.O. BOX 8833, AJMAN
T 971 6 714 2222 – F 971 6 714 2223

INDIAN BUFFET MENU 1

Minimum of 30 persons

BREADS

Roti, Paratha

COLD STARTERS

Russian salad
Creamy cucumber salad
Aloo kachalu chaat (potato)
Channa chaat (chick peas)
Shakarkandi ki chaat (sweet potato)
Spring onions, lettuce, Tomato wedges

ACCOMPANIMENTS

Achar, Papad, Raita
Mint chutney, tamarind chutney, mango chutney

MAIN COURSE

Fish tikka (fish with Indian spices)
Lamb ragan goosh
Chicken biriyani
Chicken karahi
Beef seekh kebab
Vegetables jalfrezi
Steamed rice

DESSERTS

Coconut crème brûlée
Rasmalai with saffron
Sliced fresh fruits
Chocolate mousse

Chilled juices upon arrival

Still mineral water & Soft drinks

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INDIAN BUFFET MENU 2

Minimum of 35 persons

BREADS

Naan: Plain - Butter - Garlic
Tandoori Roti, Paratha

SOUP

Adraki murg shorba (chicken and ginger soup)

COLD STARTERS

Spring onions, lettuce, tomato wedges
Creamy cucumber salad
Laccha pyaz (onion rings)
Aloo anar chaat (potato salad)
Chukandar aur shahi salad (beetroot salad)
Curried anda salad (egg salad)
Samundari salad (seafood salad)

ACCOMPANIMENTS

Achar, papad
Mint chutney, tamarind chutney, mango chutney
Dahi bhalla (fried lentils with yoghurt dip)
Toasted cumin and cucumber raita

MAIN COURSE

Mutter paneer (peas and Indian cheese)
Pindi channa (chick pea curry)
Khumb makkai masala (mushroom and tomato)
Khatte aloo (sour potato)
Methi murg (chicken and spinach)
Beef jalfrezi (beef and vegetable)
Fish masala
Jeera pulao (cumin rice)
Hyderabad biryani (rice)

DESSERTS

Doodhi halva (hot)
Mango crème bruléé
Rasmalai, Pista burfi, Ras gulla, Fresh fruit salad
Caramelized pineapple, white chocolate trifle
Milk chocolate, passion fruit dome

Chilled juices upon arrival
Still mineral water & Soft drinks

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INDIAN BUFFET MENU 3

Minimum of 40 persons

BREADS

Naan: Plain - Butter - Garlic
Tandoori Roti, Paratha

SOUP

Jeera aur tamatar ka shorba (tomato & cumin)
Yakhani shorba (lamb)

COLD STARTERS

Spring onions, assorted lettuce, tomato wedges
Chukandar chaat (beetroot)
Samundari salad (seafood salad)
Aloo kachalu chaat (potato)
Thunda bharta (eggplant)
Channa chaat (chick peas)
Aam aur moong ka salad (mango & lentil)
Chaplee and anar ka salad (lamb)
Shakarkandi ki chaat (sweet potato)

ACCOMPANIMENTS

Achar, papad, mint chutney, tamarind chutney, mango chutney, dahi bhada, boondi raita

MAIN COURSE

Ghobi aloo (cauliflower, potato)
Paneer makhani (indian cheese, tomato gravy)
Dhal makhani (lentil)
Khumb mutter masala (mushroom, green peas)
Jard aloo murg (chicken, potatoes)
Shalgam gosht (lamb)
Sarson bhaati maach (fish)
Beef vindaloo, Konkani prawn curry
Murg ki dum biryani (chicken)
Zafrani pulao (saffron rice)

DESSERTS

Mini gulab jamun
Kheer kadam, Mango and lime tart
Coconut crème brûlée, Kaju katli
Moti pak, Rasmalai with saffron, Fresh fruits
Chocolate mousse, Pineapple & coconut tiramisu

Chilled juices upon arrival
Still mineral water & Soft drinks

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ENHANCEMENTS

LIVE STATIONS

Carving

Roasted beef tenderloin, horseradish sauce and mushroom jus

Roasted Turkey Carving Station

With herb gravy and oriental rice

Roasted Leg of Lamb Carving Station

With gravy, lyonnaise potatoes

Lobster Omani

With thermidor sauce

Pasta Station

Three kinds of pasta, finished with your choice of bolognaise sauce,
Cream sauce & tomato basil sauce

Chocolate Fountain

The aroma, sight and taste of our warm cascading chocolate fountain with fresh fruits, marshmallows, biscotti & brownie will make a spectacular addition to your event.

ON THE BUFFET

Chicken or Lamb Shawarma

Caesar Salad Bar

Crispy lettuce tossed with Caesar dressing

Served with Focaccia croutons, anchovy fillets, parmesan shavings and grilled chicken

Assorted cheese counter

Selection of International cheese and condiments

ON PLATTER

Roasted Camel

Served with saffron rice

Whole Ouzi

Served with oriental rice, saffron rice or vermicelli rice