

S O F I T E L

DUBAI THE PALM

La
Nuit



MAUI BEACH RESTAURANT & BAR

SELECTION OF BREAD ROLLS & BREAD LOAVES

French Baguette (G)
Quinoa Loaf (D, G)
Multicereal Loaf (G, SE)
Walnut Bread (D, G, N)
Kraftkorn Loaf (D, G, N)
Buckwheat Sourdough Loaf (D, G)
Soft Rolls (D, E, G)
Zaatar Roll (D, G, S)
Hard Rolls (D, G)
Sundried Tomato Roll (D, G)
Pandesar (D, G)
Olive Roll (D, G)
Parmesan Grissini (D, G)
Lavash (D, G)

CAVIAR STATION

Premium Sevruga Caviar (F)
Asetra Caviar (F)
Keta Caviar (F)
Balsamic Caviar 🐠
Seaweed Caviar 🐠
Chili Caviar 🐠
Condiments
Buckwheat blinis (D, E, G), potato blinis 🐠,
egg white (E), chopped shallots 🐠, sour cream (D),
egg yolk (E), chives 🐠

OYSTER BAR

Dibba No2 (SH)
Dibba No4 (SH)
Condiments
Shallot vinegar 🐠, lemon wedges 🐠,
tabasco 🐠

ASSORTED SUSHI NIGIRI

California Rolls (G, SH)
Maki Roll (G, SH)
Shrimp Nigiri (G, SH)
Salmon Nigiri (G, SH)
Salmon Sashimi (S)
Tuna Sashimi (S)
Kappa Maki (G, V)
Futo Maki (G, V)
Vegetable Tempura Maki (G, V)
Condiments
Wasabi (G), Kikkoman soya sauce (G, S),
pickled ginger 🐠, takuwan 🐠

CHILLED SEAFOOD BAR

Omani Lobster (SH)
Canadian Lobster (SH)
Alaskan King Crab (SH)
Black Mussels (SH)
Razor Clams (SH)
Langoustine (SH)
Tiger Prawns (SH)
Scallop (SH)
Condiments
Lemon wedges 🐠, sour cream (D, V),
cocktail sauce (D, E), cocktail onion 🐠,
horseradish sauce (D, V), cilantro citrus aioli (D, E),
lemon roasted garlic aioli (D, E), tartar sauce (D, E)

CEVICHE COUNTER

Condiments
Soya sauce (S, V, G), wasabi (G) 🐠, pickle ginger 🐠

LIVE SALAD STATION

Romaine lettuce 🐠, cherry tomato 🐠, sweet corn 🐠,
jalapeno peppers, avocado 🐠, tomato salsa 🐠,
cheese (D), olive oil 🐠, tortilla chips (G), coriander 🐠,
hot sauce, creamy southwest dressing (D), Caesar dressing,
anchovy, croutons, Parmesan cheese, boiled egg

CHARCUTERIE MARKET

Spanish Lamb Chorizo
Cecina De Leon
Air-Dried Beef
Lamb Jamun (G)
Beef Speck
Beef Prosciutto, Olives & Pepper
Beef Pastrami (D, G)
Dried Turkey Chorizo
Foie Gras & Figs Marble Terrine (N)
Turkey Ballotine, Chicken Farce, Pistachio (D, N)
Oven-Roasted Chicken and Basil (D)
Condiments
Whole wheat bread (G), ginger breads (G),
black pepper brioche (D, E, G), sourdough bread (G) 🐠,
country bread (G), fruit bread (G), fig jam 🐠,
apricot jam 🐠, berry jam 🐠, red wine vinegar poached pears 🐠,
poached quince 🐠, fig chutney 🐠, dried figs 🐠

D: Dairy, E: Egg, 🐠: Sustainable Fish, G: Gluten, N: Peanuts and Tree Nuts, SE: Sesame Seeds, SH: Shellfish, S: Soybeans, V: Vegetarian, 🐠: Vegan
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CURED SALMON AND FISH MARKET

Lemon, Squid Ink Marinated Salmon 🌱
Beetroot Cured Salmon 🌱
Lemon Dill Cured Salmon 🌱
Horseradish Orange Salmon 🌱
Whole Salmon Ballotine with Shrimp Mousse (SH) 🌱
Smoked Tuna Pastrami (G) 🌱
Smoked Salmon 🌱
Smoked Haddock 🌱

Dippings

Pink tarama, Tzatziki (D, V), chives cream cheese (D, V), tartar sauce (D, E), cocktail sauce (D, E) buckwheat blinis (D, E, G), pumpernickel (D, G), brioche toast (D, E, G), grissini stick (G) lemon wedges, capers, horseradish sauce (D), chopped dill 🌱, pickled red onion, cornichon, Dijon mustard (V), caper berry

CHEESE COURTYARD

Brie (D), Pouligny St Pierre (D), Taleggio (D), Brilliant Savarin La Tradition (D), Tomme de Savoie (D), St Albray (D), Cheese Terrine (D, N), Tete de Moine (D), Pecorino Romano (D), Danish Blue (D), Manchego (D), Philadelphia Cheese (D), Fresh Goat (D), Gorgonzola (D), Smoked Scamorza (D), Provolone (D), Ricotta (D), Tetilla (D), Fontina (D), Boursin Garlic (D), Munster (D), Akawi (D), Baladi (D), Halloumi (D), Cooleeney (D), Double Gloucester Onion & Chive (D), Rutland Red (D), Stilton White & Apricot Sunburst (D), White Cheshire Croxton Manor (D), Charnwood (D), Smoked Log (D), Wensleydale & Cranberries (D), Havarti (D), Stilton with Mango & Ginger Carnival (D), Lancashire Croxton Manor (D), Edam (D), Emmental (D), Cheddar (D), Gouda (D), Reblochon (D)

Jams & Compotes

Fig Compote 🌱, Apricot Jam 🌱, Orange Marmalade 🌱, Quince Jam 🌱

Breads & Cracker

Grissini Sticks (G), Rye Bread (G), Pumpkin 🌱, Multigrain (G, V, SE)

Nuts & Fruits

Golden Raisins 🌱, Walnuts (N) 🌱, Apricots 🌱, Prunes 🌱,
Red Grapes 🌱, Grapes 🌱, Macadamia Nuts (N) 🌱,
Pecans (N) 🌱, Almonds (N) 🌱,
Quince Pate de Fruit 🌱

COMPOSED SALADS

Orzo Pasta with Mushroom and Asparagus Salad (G, V)
Baby Octopus with Potato Salad (E, SH)
Green Salad with Mozzarella and Basil Herb Dressing (D, V)
Thai Mixed Seafood Salad with Pomelo Segment (G, N, SH) 🌱
Honey Roasted Chicken Salad with Semi-Dried Tomato, Plum Chestnut (D, G, N)
Duck Breast Salad with Fennel and Apple Orange Vinaigrette (D, G)
Confit Duck Salad with Citrus Reduction (D, E)
Wild Mushroom, Quinoa, Herb Dressing (D, V)
Oriental Hummus (SE),

Baladi Salad (D, V)

Carrot, onion, cucumber, lettuce, capsicum, tomato

Arabic Cheese (D, V)

Halloumi, baladi, ackawii, shanklish

Garden Crudites Basket 🌱

Heirloom carrots, pattypan squash, zucchini, red radishes, asparagus, cauliflower, celery, bell peppers, datterino tomato, romanesco, white radish, cucumber, white asparagus, beets

Dressings

Butternut Squash 🌱, Tomato Curry 🌱, Truffle 🌱, Honey Sesame Ginger (S, SE, V), Cocktail (D, E), Caesar (D, E) 🌱, Herbs Balsamic 🌱, Orange Miso (S, V), Anchovies 🌱, Olive Tapenade 🌱, Tahini Garlic Dip (D, SE)

Croutons

Garlic Sourdough (D, G), Mixed Herbs, Tomato Pesto (D, G), Olive Tapenade, Brioche (D, E, G)

Condiments

Scarmoza Cheese (D), Marinated Greek Feta (D)

SOUP

Duck Consomme (E, G)
Duck bouillon, white onion

Brown Butter Sunchoke Soup 🌱

Roasted sunchoke, onion, garlic, vegan cream, kale oil

LIVE STATION

Live Noodles Station

Choice of Noodles
Vermicelli Noodle (V) 🌱, Egg Noodle (E, G),
Rice Noodle (V) 🌱

Condiments

Carrot, Bean Sprout, Bok Choy, Kailan, Chinese Cabbage,
Spring Onion, Onion, Capsicum, Broccoli, Mushroom, Baby Corn

Protein

Chicken, Seafood (SH), Beef, Tofu (V)

Himalayan Momo's Station

Mutton (G), Chicken (G)

Vegetable (G, V)

Tomato chutney, onion green chili chutney, coriander chutney

BBQ Station

Beef Ribs Char Siu (SH, S, G), Chicken Char Siu (SH, S, G)
Roasted Chicken, Duck

Condiments

Chili sauce, cucumber, lettuce, herbs

Soya Gyros and Souvlaki Station

Chicken Gyros Merida (D, G), Beef Souvlaki, Vegan Gyros
Halloumi Cheese (D), Falafel (SE) 🌱, Arabic Pickle 🌱, Lettuce 🌱, Julienne
Tomato 🌱, Garlic Sauce (E), Greek Fries, Tzatziki, Pita (G), Tahini Sauce (SE),
Bewas Salad 🌱

GRILLED STATION

Tiger Prawns (SH), Lobster Tail (SH), King Fish Steak 🌱,
Salmon 🌱, Lamb Ribs (D), Joojeh Kebab (Chicken) (D),
Tandoori Chicken Lollipops (D), Beef Galbi (G, S)

Vegan Station

Chargrilled Leeks 🌱, Rajwadi Soy Chaap 🌱

Condiments

Tahini Sauce 🌱, Green Pepper Sauce 🌱,
Chimichurri Sauce, Mint Sauce,
Gochujang Sauce, Spicy Sriracha

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HOT DOG STATION

Cumberland (G), Boerewors (G), Bratwurst (G), Bockwurst (G),
BBQ Snags (G), Beef & Chicken Frankfurters (G)

Condiments

Tahini Sauce (SE, V), Garlic Sauce (E), Tomato Ketchup (V),
BBQ Sauce (G, V), Grain Mustard (G), Dijon Mustard (G), Hotdog Bun (G)

CARVINGS

Beef Wellington (D, E, G)
Tenderloin wrapped in puff pastry, mushroom duxelle & truffle

Condiments

Moral mushroom sauce (D, G), yorkshire pudding (D, E, G), Onion gravy (D, G),
Vegetable Wellington (V)

12 Hours Slow Cooked Beef Ribeye (D, G)

Condiments

Spiced hasselback potato (V), roasted brussels sprouts (V),
roasted pumpkin (V), yorkshire pudding (D, E, G), beef gravy (D, G)

Foie Gras Stuffed Turkey Breast (D, G)

Condiments

Cranberry sauce (V), bread stuffing (D, E, G, N), giblet sauce (D, G),
brussels sprout (D, V), braised red cabbage (V)

SMALL BITES

Vegetable Spring Roll (G, S, SE, V)

Vegetable Samosa (G, N, V)

Cheese Balls (D, G)

Falafel (SE, V)

Vegetable Tempura (G, V)

Crispy Fried Prawn (G, SH)

Fried Calamari (G, SH)

Condiments

Sweet chili sauce (V), mint chutney (D, V), tartar sauce (E)
tahini sauce (SE, V), tomato ketchup (V)

MAIN COURSES

Duck Leg Confit, Spiced Orange Sauce (D, G)
Sour savoy cabbage, dehydrated orange

Thai Vegetable Curry 🌱
Dried candid tomato

Pot Roasted Root Vegetable 🌱
Chives, garlic confit

Grilled Jambo Asparagus 🌱
Confit bell pepper, salsa verde sauce

Butter Chicken
Onion, tomato, Indian spices

Chicken Mandi (N)
Arabic spiced basmati rice, bell pepper, sultana

Syrian Eggplant Moussaka 🌱
Eggplant, cumin potato, chickpeas, tomato, mint leaves

Pan Roasted Sweet Potato Casserole 🌱
Chipotle lime dip

Steam Rice 🌱

KIDS' CORNER

Nachos Corner (G)

Buttered Corn (V)

Mozzarella Sticks (D, E, G)

Crumbed Chicken (E, G)

Mini Pizza (D, G)

Mac & Cheese (D, G, V)

Honey Glazed Carrot (V)

Caramel Popcorn (D, V)

DESSERT BUFFET

CAKES

Black Forest Cake (D, E, G, N)

Peanut Caramel Cake (D, E, G, N)

Tropical Fruit Cake (G, N)

Chocolate Yule Log (D, E, G, N)

PORTION CAKES

Tiramisu Cups (D, E, G)

Carrot Walnut Cake (D, E, G, N)

New York Cheesecake (D, E, G)

Sea Salt Caramel Choux (D, E, G, N)

Chocolate Ganache Tart (G, N)

Mojito Cups (D, E, G, N)

Chocolate Yuzu Oysters (D, E, G, N)

Mont Blanc (D, E, G, N)

Crunchy Coffee Opera (D, E, G, N)

Blueberry Mascarpone (D, E, G, N)

VERRINES

Dulce Panna Cotta (D, G, N)

Lemon Posset (D)

Chocolate Namelaka (D, N)

Berry Trifle (D, E, G)

Pandoro (D, E, G, N)

Stollen Bread (D, E, G, N)

Mince Pie (D, E, G, N)

Assorted Baklava (D, G, N)

Turkish Medea (D, G, N)

Turkish Delight (D, E)

Caprese Cake with Mandarin Compote (D, E, G, N)

Aish Bulbul (D, G, N)

Rhubarb Strawberry Cheese Tart (D, E, G, N)

Milk Cake (D, N)

HOT DESSERTS

Steamed Chocolate Pudding (D, E, G, N), Apple Crumble with Vanilla Sauce (D, E, G, N)

FRESH SLICE FRUITS

Yellow Dragon 🌱, Red Dragon 🌱, Watermelon 🌱, Kiwi 🌱,
Pineapple 🌱, Rock Melon 🌱, Honeydew 🌱, Rambutan, Mangosteen, Cherry

CHOCOLATE FOUNTAIN

Brownies (D, E, G, N)

Marshmallow 🌱

Financier (D, E, G, N)

Pineapple 🌱

Strawberry

Macaron Tower (D, E, G, N)

Assorted Ice Cream

KIDS' DESSERTS

Chocolate Cupcake (D, E, G, N)

Vanilla Cupcake (D, E, G, N)

Assorted Candies

Festive Cookies (D, E, G, N)

Macaron Tower (D, E, G, N)

Donuts (D, E, G, N)

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