

Amaseena



Take on a culinary tour through the Gulf region every night at Amaseena and get a chance to sample a great feast of regional favorites and specialty dishes at our outdoor Bedouin tented village. The buffet featuring hot and cold Mezzeh, a variety of Manakeesh, falafel with Tahina, and a mixed Arabic grill, can be relished against traditional Arabic setting. A selection of over 20 flavors of shisha and a live performance of an Arabic duo complement the true spirit of Arabian dining experience under the stars.



Opening hours:
Daily
from 7 pm until midnight
Buffet closes at 11 pm

Entertainment: Live Arabic Duo



Daily Menu

Bread basket including:

Arabic bread
Brown Arabic bread
Fresh Arabic bread from the oven
White & brown roll bread

Cold Mezzeh Station

(14 kinds every day + 4 Olives)

Hummus, beetroot salad
Mutabal , oriental salad
Babaghanouj
Labneh with garlic
Muhammara
Beetroot Mutabal
Fattoush, Tabouleh
Stuffed vine leaves
Spinach bil zeit
Okra bil zeit,
Green bean bil zeit
Fava bean bil zeit
Shanklish Cheese
Halloumi cheese salad
Makdous salad
Eggplant moussaka
Mushroom bil zeit
Potato harra
White cabbage salad
Modardara salad
White Bean bil zeit
Fried eggplant salad
Fried zucchini with yoghurt sauce
Fried cauliflower salad
Chickpeas salad with cumin
Fried eggplant with tahini
Potato salad

Olives station (2 kinds every day)

Green olives with feta cheese and chili past
Green olives with dried pomegranate
Olive salad with labneh ball and herbs
Black olives with Halomi cheese and nuts
Green olive with eggplant Makdous

Salad Bar Station (10 kinds of condiments)

Romaine lettuce, arugula leaves, red beans
Ice berg lettuce, mixed green leaves, tomato
Slice cucumber, carrot, feta cheese, beetroot
Sweet corn, croutons, halloumi , cheese
Mix bell pepper, artichoke, boiled chickpeas

Assorted dressings (5 kinds)

Balsamic Sumac pomegranate syrup and
red vinegar dressing
Ranch dressing
Thousand Island dressing
Tahina lemon garlic dressing

Hot Mezzeh Station (4 kinds daily)

Kebeh, cheese fatayer, falafel,
Lamb fatayer, spinach fatayer

Saaj Station

Cheese Manakish, dried thyme Manakish,
Muhamarah spicy

Live Shawarma Station (one kind daily)

Chicken Shawarma
Beef Shawarma
Lamb Shawarma
Condiments:
Cucumber pickles,
Slice tomato
Parsley salad with onion & sumac
Garlic mayonnaise
Turnip pickles
Chili pickles, tahini sauce

AED 235 per person (food only)*
AED 315 per person, including
seafood specialties (food only)*

Minimum consumption of AED 125
required on Thursday, Friday and Saturday

* Beverages and shisha are charged
upon consumption



AmaseenA

For reservations, please call +971 4 318 6150
or email: dine.dubai@ritzcarlton.com

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Buffet Cycle Menu 1

Soup

Oriental Lentil cumin soup

Main course

Fish with tahini spicy sauce

Chicken with harra sauce

Beef kufra tajin

Lamb kebbeh meshmsheh

Grilled vegetables

White rice

Arabic mashed potato

Live B. B. Q. station

Shish tawook – 5 pieces

Shish tawook whit sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kufra spicy

Lamb chops

Desserts

Assorted Arabic sweets

Awamat

Basbusa

Maamoul

Madlouka

Traditional Um Ali

Muhalabia

Cheese Kunafa

Brownies

Cheesecake Fruit tart

Vanilla raspberry shooters

Passion fruit banana compote

Assorted sliced fruits

Fruits display

Buffet Cycle Menu 2

Soup

Chicken soup with vermicelli and mixed vegetables

Main course

Chicken molokhiya

Stuffed baby marrow with beef and served with yogurt sauce

Smoked rice fish motabak

Lamb stew with carrot and green peas

Bourghoul with vermicelli

Vegetables with gratin sauce and cheese

Potato with sumac

Live B. B. Q. station

Shish tawook – 5 pieces

Shish tawook white sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kufra spicy

Lamb chops

Desserts

Assorted baklava

Pistachio balloria

Karabej

Mafrooka

Namoura

Traditional Um Ali

Muhalabia

Kunafa nabelsya

Mini opera cake

Raspberry financier

Lemon tart

Vanilla rice pudding

Fruit salad in spiced syrup

Assorted sliced fruits

Fruits display

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Buffet Cycle Menu 3

Soup

Lamb oats tomato soup

Main course

Shrimps harra sauce

Chicken moghrabiya or frikeh

Beef potato kebeh

Stuffed lamb vine leaves and zucchini with lamb chop

Steamed broccoli and carrot

Spicy potato

Vermicelli rice

Live B. B. Q station

Shish tawook – 5 pieces

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kufta spicy

Lamb chops

Desserts

Assorted Arabic sweets

Awamat

Barazek,

Halawet

Traditional Um Ali

Muhalabia

Cheese kunafa

Macaroon

Berries crumble

Pistachio profiterole

Chocolate tart

Saffron pannacotta

Date and vanilla cream

Assorted sliced fruits

Fruits display

Buffet Cycle Menu 4

Soup

Lamb freqeh soup

Main course

Fish majbose

Chicken kufat with tomato spicy mint sauce (halabi)

Lamb shakriah

Shikh almahshi baby eggplant stuffed beef (tomato sauce or yoghurt)

Baked potato with chermulla

Mixed steamed vegetables

Saffron rice

Live B. B. Q station

Shish tawook – 5 pieces

Shish tawook whit sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kufat spicy

Lamb chops

Desserts

Assorted baklava

Ghoiratba

Karabej

Katayef

Shabiya

Traditional Um Ali

Muhalabia

Kunafa nabelsya

Vanilla crème brulee

Chocolate fudge cake

Banana tart

Rice pudding

Raspberry lemon shooter

Assorted sliced fruits

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Buffet Cycle Menu 5

Soup

Chicken oats soup

Main course

White rice

Beef kebab halabi

Lamb tajin

Breaded fish fingers with sumac

Mixed beans with mixed leaves ashe

Chicken Bukhari rice

Potato with cumin

Live B. B. Q station

Shish tawook – 5 pieces

Shish tawook whit sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kofta spicy

Lamb chops

Desserts

Assorted Arabic sweets

Awamat

Basma

Mafrouka, Madlouka

Traditional Um Ali

Muhalabia

Cheese kunafa,

Chocolate profiterole

Cheesecake

Apple tart

Vanilla strawberry shooters

Passion fruit mousse

Assorted sliced fruits

Fruits display

Buffet Cycle Menu 6

Soup

Lamb harira soup

Main course

Shrimps majbous rice

Chicken with potato baked

Beef kebab eggplant with tomato sauce and cheese

Stuffed baby marrow with yoghurt sauce

White rice

Baked vegetable roots

Baked potato with tomato

Live B. B. Q. station

Shish tawook – 5 pieces

Shish tawook whit sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kufta spicy

Lamb chops

Desserts

Assorted baklava

Pistachio balloria

Karabej

Maftrooka

Namoura

Traditional Um Ali

Muhalabia

Kunafa nabelsya

Mini opera cake

Blueberry financier

Lemon tart

Tiramisu

Fruit salad in spiced orange

Assorted sliced fruits

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Buffet Cycle Menu 7

Soup

Lamb potato cumin soup

Main course

Lamb okra stew

Mixed vegetables, potato and baby marrow

Fish harra sauce

Chicken mutaban (biryani)

Green rice

Harak esbam lentil

Potato with saffron

Live B. B. Q. station

Shish tawook – 5 pieces

Shish tawook whit sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kofta spicy

Lamb chops

Desserts

Assorted Arabic sweets

Awamat

Basbusa

Maamoul Madlouka

Traditional Um Ali

Muhalabia

Cheese Kunafa

Brownies Cheesecake

Fruit tart

Vanilla raspberry shooters

Passion fruit banana compote

Assorted sliced fruits

Fruits display

Buffet Cycle Menu 8

Soup

Spinach lentil carrot soup

Main course

Beef dawod basha

Makluba rice with minced lamb and fried eggplant

Moroccan chicken tagine

Shrimps tajin

Adasi rice

Mixed roasted vegetables

Potato with onion and zatar

Live B. B. Q. station

Shish tawook – 5 pieces

Shish tawook whit sauce

Shish kabab beef – 5 pieces

Lamb kofta

Khesh kash kufra spicy

Lamb chops

Desserts

Assorted baklava

Pistachio balloria

Karabej

Maftooka

Namoura

Traditional Um Ali

Muhalabia

Kunafa nabelsya

Mini opera cake

Raspberry financier

Lemon tart

Vanilla rice pudding

Fruit salad in spiced syrup

Assorted sliced fruits

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Buffet Cycle Menu 9

Soup

Chicken saffron soup

Main course

Smoked rice with chicken

Beef Eggplant mosakaa

Lamb kofta bil laban (with green broad beans)

Fried fish

Sabzi polao rice (parsley, dill, coriander, hulba sprig onion)

Bourghoul tomato

Potato with saffron

Grilled vegetable

Live B. B. Q. station

Shish tawook 5 pieces red

Shish tawook 5 pieces white

Shish kabab beef with fat 5 pieces

Khesh kash kofta lamb spicy

Lamb kofta

Lamb chops

Desserts

Assorted Arabic sweets

Awamat

Basbusa

Maamoul

Madlouka

Traditional Um Ali

Muhalabia

Cheese Kunafa

Brownies

Cheesecake Fruit tart

Vanilla raspberry shooters

Passion fruit banana compote

Assorted sliced fruits

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Buffet Cycle Menu 10

Soup

Rice Chicken Soup

Main course

Fish fukaa rice
Kusa mahshi lamb with mint
Baked Moroccan chicken with vegetable
Baby Eggplant shikh almahshi
Vermicelli rice
bourghoul
Steam mixed veges
Spicy potato

Live B. B. Q. station

Shish tawook 5 pieces red
Shish tawook 5 pieces white
Shish kabab beef with fat 5 pieces
Khesh kash kufta lamb spicy
Lamb Kufta
Lamb chops

Desserts

Assorted Arabic sweets
Awamat
Basbusa
Maamoul
Madlouka
Traditional Um Ali
Muhlabia
Cheese Kunafa
Brownies
Cheesecake Fruit Tart
Vanilla Raspberry shooters
Passion Fruit banana compote
Assorted Sliced Fruits

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