

Breakfast Timings:

Monday - Sunday 07:30 am - 10:30 am

Dinner Timings:

Monday - Sunday 07:30 pm - 10:00 pm

Shabbat Timings:

Friday 6:30 pm till Saturday 10:00 pm

Intercontinental Hotel, Dubai Festival City reservations@kingdavidkitchen.com English +971 52 441 1060 / Hebrew +971 55 857 0144



BUFFET - STYLE BREAKFAST MENU

7"00

Salads

Selection of Sliced Vegetables Selection of Pickles Selection of Premium Cheeses

Starters

Chef's Special Omelettes
Eastern Shakshuka
Creamy Potatoes
or
Organic Pasta in Pesto Sauce
Hard Boiled Eggs

Breakfast Toppings

Selection of Cereal Premium Gourmet Pastries Traditional Turkish Borax Belgian Waffles

or

Organic Pancake Bread Selection of Sliced Seasonal Fruits

Beverages

Espresso / Cappuccino / Coffee / Tea Soft drinks / Water

Breakfast Timings: 07:30 am - 10:30 am



BUFFET - STYLE DINNER MENU

7"02

Salads

Selection of Sliced Vegetables
Eggplant Salad
Selection of Traditional Arabic Salads
Chef's Special Antipasti
Organic Tahini Salad

Starters

Grilled Salmon Cooked with Fine Herbs
Local Fish Cooked in Oriental Sauce
Rice with Fine Selection of Vegetables & Baked Potatoes
Steamed / Stir-Fried Chinese Style Vegetables

Main

Free-Range Farm Oven Baked Chicken
Pan Fried Chicken in Chef's Special Sauce
From the Chef's Table:
Organic Beef in Barbecue Sauce
or
Grilled Asado Meat

Tortillas Stuffed with Meat

Desserts

Selection of Premium Gourmet Cakes Selection of Sliced Seasonal Fruits

Dinner Timings: 07:30 pm - 10:00 pm

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SHABBAT FRIDAY DINNER

7"02

Salads

Vegetable Salad
Tomato salad (Matbucha)
Eggplant Salad
Egg Salad
Mushroom Salad
Cabbage Salad
Cabbage Salad
Cabbage Salad in Mayonnaise
Green Leaf Salad
Cooked Carrot Salad
Beetroot Salad
Corn salad with Onions
Antipasti Salad

Appetizers

Soup
Grilled Salmon Cooked with Fine Herbs
Spicy Oriental Fish
Baked Potatoes
Special Steamed Rice
Selection of Oven Cooked Vegetables

Main

Classic Roast Beef or Lamb
Oriental Oven Cooked Chicken
Chef's Cooking Position - Asado Meat

Challah Shabbat

Selection of Premium Sweet Desserts Selection of Sliced Seasonal Fruits

* All Meals are Served with Hot and Cold Drinks *



SHABBAT SATURDAY LUNCH

7"00

Salads

Vegetable Salad
Tomato salad (Matbucha)
Eggplant Salad
Egg Salad
Mushroom Salad
Cabbage Salad
Cabbage Salad
Cabbage Salad
Cooked Carrot Salad
Beetroot Salad
Corn salad with Onions
Antipasti Salad

Hot Dishes

Haamin - Bean and Chickpea Broth with the Addition of: Rice / Wheat / Potatoes / Meat / Eggs / Oriental Fish

Schnitzel

Traditional Bread - Challah Selection of Sliced Seasonal Fruits Selection of Premium Sweet Desserts

* All Meals are Served with Hot and Cold Drinks *



7"02

SHABBAT THIRD MEAL

Salads

Vegetable Salad
Tomato salad (Matbucha)
Eggplant Salad
Egg Salad
Mushroom Salad
Cabbage Salad
Cabbage Salad
Cabbage Salad in Mayonnaise
Green Leaf Salad
Cooked Carrot Salad
Beetroot Salad
Corn salad with Onions
Antipasti Salad

Main

Oriental Fish
Local Fish Cooked in Oriental Style
Vegetable Pie
Borax
Selection of Sliced Seasonal Fruits

* All Meals are Served with Hot and Cold Drinks *

Shabbat Timings: Friday 6:30 pm till Saturday 10:00 pm