



NATIONAL DAY BANQUET

*Five course Emirati inspired gourmet meal to celebrate the special occasion of the 53rd
anniversary of Union*

Preparation Time: 25 min, **Cooking Time:** 90+ min

INGREDIENTS

Salad

Dates and Greens Salad: Refreshing start with a fusion of local UAE & international flavors & techniques.

***Nutrition Facts Per Serving:** Calories 312, Protein 12g, Carbs 29g, Fat 18g

Main Course

Saffron Roasted Chicken: The star of the banquet, marinated overnight succulent oven roasted chicken featuring Saffron and Emirati style spices.

Fragrant Rice Matchboos Style: A tribute to a traditional Emirati dish, basmati rice cooked with aromatics and spices a perfect companion to the succulent chicken.

Yogurt Condiment: Adopted from the Indian cuisine and a perfect condiment to cut through the richness of the meal.

***Nutrition Facts Per Serving:** Calories 1824, Protein 89g, Carbs 157g, Fat 97g

Dessert

Saffron and Rose Coconut Milk Pudding: a lavish and perfect sweet ending to a delicious meal where flavors and techniques have been fused to present a unique and deceptively simple dessert.

***Nutrition Facts Per Serving:** Calories 157, Protein 1g, Carbs 26g, Fat 6g

*Cooking process and additional ingredients added at home will affect the total value.