

THE CHEDI

AL BAIT, SHARJAH, UAE

GOURMEAT

Smoked Angus Brisket

smoked and cooked for 7-hours, coated with homemade mixed spices

Smoked BBQ Rib

smoked and cooked for 3-hours with sea salt, coarse pepper and mixed spices

Smoked Chicken

smoked alabama style bbq

House-made Sausage

smoked and spicy quesadilla style sausage

House-made Pastrami

smoked and cooked for 6-hours, home-made spiced brine

Side Dishes

Cajun Fries

Corn Tortilla

Rye Bread

Corn on the Cob

Coleslaw

Pickles

Selection of Sauce

BBQ, Chili, Alabama

A Choice of One (1) Dessert

Mixed Berry Cheesecake

cold cheesecake filled with mixed berry cremaux and topped with mixed berry sauce

Vanilla Tacos Sundae

vanilla camel ice cream, home-made tacos, milk chocolate rocher, caramelized banana, fresh berries, chocolate sponge, chocolate sauce