



Impeccably Plush

#Bahiajmanpalace

PAKISTANI NON –VEGETARIAN MENU / 150 AED

SOUP

Yakhni shorba

(Traditional lamb bone soup flavored with coriander)

SALAD

Aloo chana chaat

(Delhi style potato and white chickpeas chaat)

Green salad

(Sliced Onion, Tomato, Cucumber, Carrot in one platter)

Tandoori chicken salad

(Chicken magnate with tandoori spices and cooked in tandoor and served with onion and culler pepper)

Kachumber salad

(Diced cutting of fresh vegetable with lemon vinaigrette dressing)

Peanut masala

(Deep fried peanut mixed with onion tomato and chaat masala)

CONDIMENTS

Mixed pickles

Plum chutney

Cucumber and mint raita

Roasted papad

HOT APPETIZER

Lamb samosa

Chicken spring roll

MAIN COURSE

Grill lamb seekh kabab

(Charcoal grilled lamb minced kabab)

Tandoori chicken tikka

(Tandoori spices magnate spicy chicken cooked in tandoor served with fresh mint chutney)

Mutton dum biryani

(Hyderabadi style chicken biryani garnish with golden fried onion and cashew nuts)

Kadhahi chicken

(Chicken cooked with capsicum, onion and tomato base spicy kadhahi gravy)

Pakistani tawa machi masala

(Pen fried fish magnate with Indian spices)

Subj nijami handi

(Mixed vegetables and mushroom cooked with shahi gravy)

Dal makhani

(Rich contain overnight cooked black lentil with butter)

Jafrani pulao

(Dum basmati rice flavored with ghee and saffron)

DESSERT

Kesari rasmalai

(Bengal famous milk made with saffron and cardamom flavor)

Gajar ka halwa

(Hot carrot and mawa sweet flavored with cardamom)

Mango misti doi

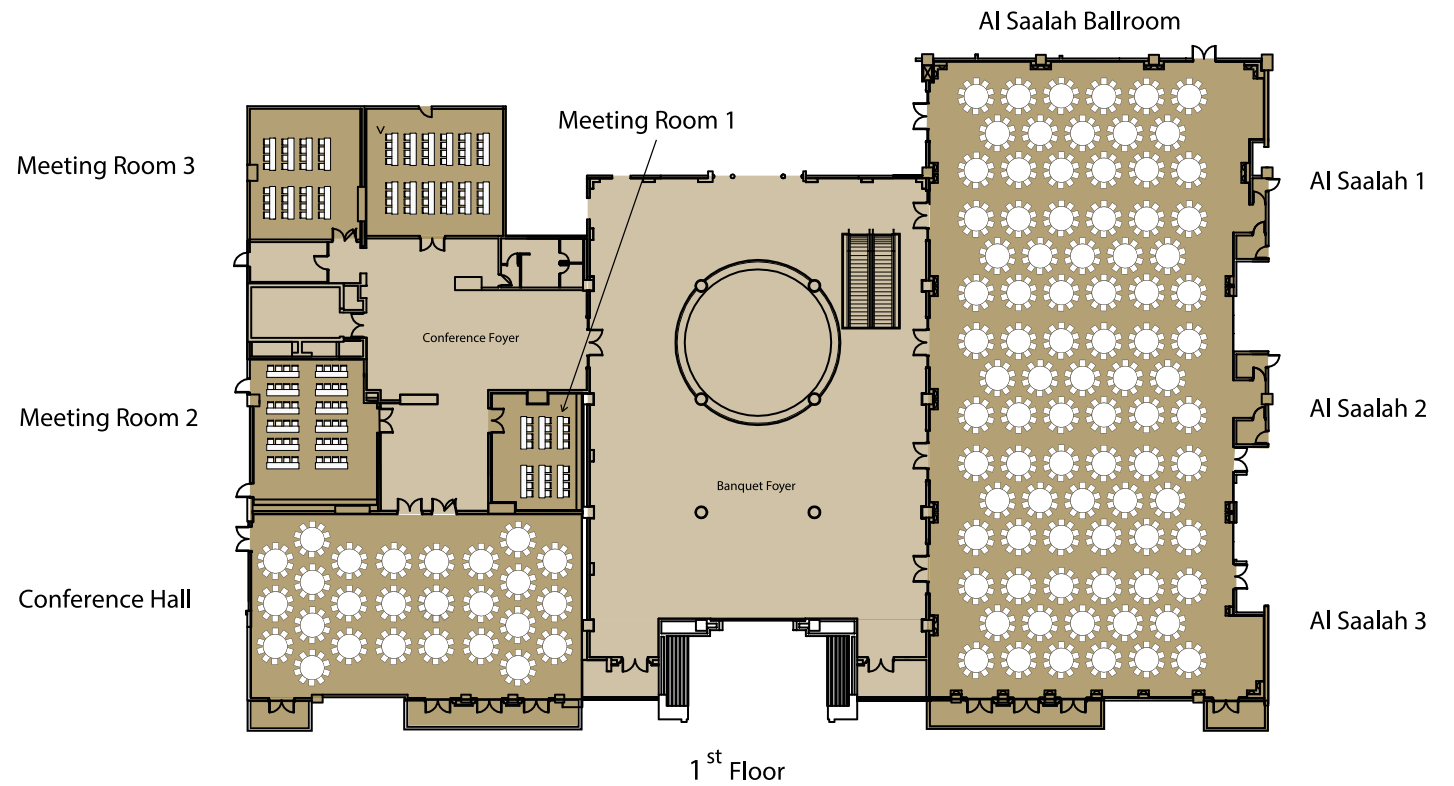
(Fermented milk and sugar with mango compote)

Umali

(Traditional Egyptian oven baked bread pudding mixed with nuts, raisin and rose water)

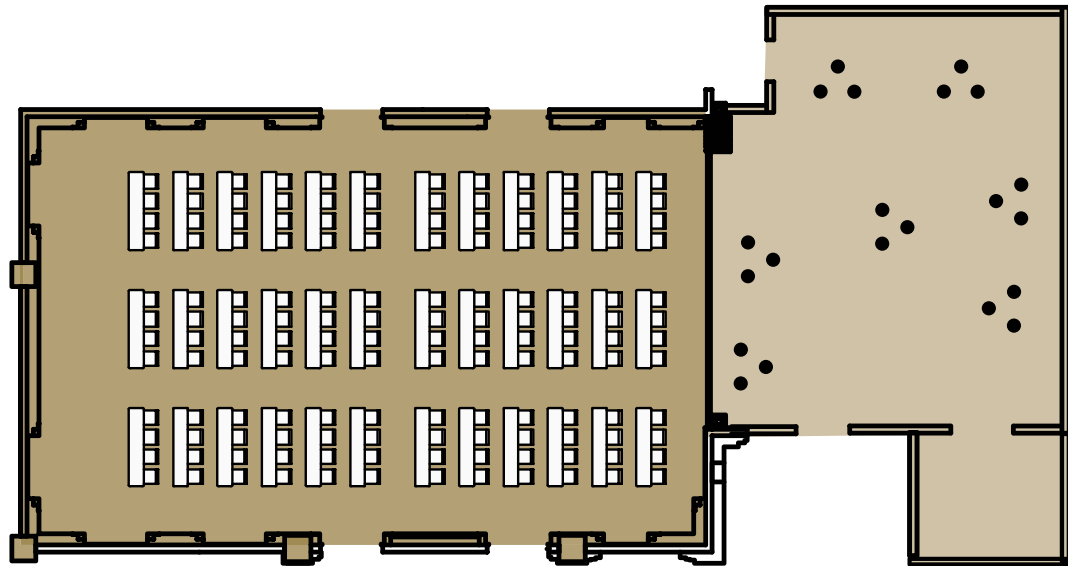
Assorted cut fruit in rose water

(Cubes of fruit strawberry, sweet melon, rock melon, honey melon and water melon served in rose water)





Al Meelas
VIP Majlis










Al Meelas 1

Al Meelas 2

Ground Floor



Indoor Venues	Measurements				Capacities in Setup Styles (number of guests)					
	Length	Width	Height	Area	 Theatre	 Classroom	 Banquet	 Cocktail	 U-Shape	 Board Room
Al Saalah Ballroom Total	47.8	25.1	5.4	1,200	900	500	800	1,000	150	
Al Saalah Ballroom Part 1	16.8	25.7	5.4	432	300	100	250	300	60	
Al Saalah Ballroom Part 2	16.9	24.8	5.4	419	300	100	250	300	60	
Al Saalah Ballroom Part 3	13.9	25.2	5.4	349	300	100	250	300	60	
Al Saalah Ballroom Foyer	33.1	25.3	5.6	740			300	400		
Al Ewan Conference Hall	24.8	13.6	4.3	340	300	150	250	300	90	
Meeting Room 1	8.5	8.3	2.8	70	30	20	30	50	20	15
Meeting Room 2	10.6	9.3	2.8	95	40	32	50	70	30	20
Meeting Room 3	8.8	6.4	2.8	40						12
VIP Majlees Room	20.7	12.6	5.0	260	160	84	180	150	60	60

Outdoor Venues	Measurements			Capacity (number of guests)
	Length	Width	Area	 Banquet
Rooftop deck	38.8	24.8	960	250
Rooftop Terrace			1,300	350
Pool Terrace			500	200
Beach Lawn	96.1	24.5	2,350	800
Beach			1,810	
Dragon's Place & Arabesque Restaurant Terrace			112	
Dragon's Place Terrace (small)	8.4	4.9	41	

Thank You

Thank you for your interest in Bahi Ajman Palace Hotel.
We look forward to welcoming you.
For further information, plans
and images please click on the links below.



Hotel Website



Hotel Fact Sheet



Photo Gallery



Virtual Tour

#Bahiajmanpalace

Bahi Ajman Palace Hotel

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Managed by HMMH - Hospitality Management Holdings

