



Makan International Buffet Lunch Menu
11-01-2020

Fresh Salad Bar

Sliced Cucumbers
Tomatoes: Cherry, And Roma
Freshly Boiled and Diced Beetroots
Fresh Australian Mescaline -Greens 3 Kinds-
Sweet Corn, Mushrooms, Bean Sprouts, Shredded Carrots

Dressing

French, Vinaigrette, Thousand Islands, Italian, Balsamic, Maple Walnut

Sushi and Maki Roll

Maki Roll, Ginger, Wasabi & Soya Sauce

Marinated Salads

Quinoa Salad, Kachumbari Salad, Seafood Salad, Chicken Terrine
Potato & Chili Garlic Salad, Pasta with Red Pesto
Mushroom Bruschetta, Shrimps Cocktail
Beef Fajita Salad, Tomato & Sweetcorn Salad
Watermelon Gazpacho

Arabic Cold Mezze

Hummus, Tabbouleh, Fatoush, Moutabel, Crudités Platter, Arabic Pickles
Mixed Olives, Olive Oil, Pomegranate Syrup, Oriental Pasta Salad
Yoghurt with Cucumber, Okra Salad
Moroccan Salad

Cold Platters Antipasti around the World

Chicken Galantine with Pistachio, Seafood Rillettes with Saffron Aioli
And Condiments

Selection of International Cheese Platter

Emmental, Manchego, Gouda, Goat Cheese, Brie, Gorgonzola,
Chutneys, Dry Fruits, Dry Nuts, Cheese Crackers

Soup

Seafood Tom yam soup with Condiments
Leek and Potato Volute, (V)

Carving of the Day

Slow Roasted Butter and herbs Crumbled Whole Beef Strip with rosemary jus with mash potato and vegetables

CONDIMENTS

Teriyaki Sauce, Mint Sauce, Mint Jelly, Tomato Ketchup, Sweet Chili Sauce, Dijon Mustard
Pommery Mustard, Horseradish Sauce, English Mustard

Live cooking of the day

Asian Style Wok Noodles Station With Onion, Bell Pepper Mixed, Mushroom, Chili, Seafood, Chicken Diced,
Soya Sauce, Oyster Sauce

Western Main Course

Braised Beef Ribs with Smoked BBQ Sauce
Chicken Roulade, Lemon Garlic Sauce & Jus
Garlic & Herb Potato Gratin
Vegetable Ratatouille with Fresh Oregano
Gajar and Aloo Masala,
Yellow Dall Tadka
White Rice

Asian Main Course

Thai style Vegetable Pad Thai Noodles
Wok fried Vegetables with Oyster sauce

Arabic Main Course

Bazile Stew, Chicken W Frikkie
Samakeh Kuzbaria, Oriental Mix Grill
Chicken Biryani, condiments

Under the light hot appetizer

Vegetable tempura, asserted Hot Mezza, Vegetable Tempura Naan Bread,

From the live grill

Beef Steak, Chicken Breast, Fish Fillet Lamb Kofta,
With Pepper Sauce, Mustard Sauce, Lemon Butter Sauce

From The Oven Bread Station

White & Brown Arabic Bread, 4 Kind Individual Bread
2 Kinds Bread Loaf, 2 Kinds Baguette
Grissini

Pastry Corner

Pearl Tarte, Crème Brulee, Mille-Feuille
Cheese Cake, Chocolate Cake
Fruit Trifle, Cream Caramel
Fruit Tart, Assorted French pastry
Chocolate Mousse.
Um Ali
Cut fruit