









FRIDAY JULY 9TH 2022 | 1PM -5PM



Tamer Hind / Orange Juice

COLD MEZZAH

Jat Khodra, Jarjeer Salad Hummus | Mutable | Tabouleh | Fattoush | Green Salad Yoghurt with Cucumber | Potato Salad | Feta & Olive Salad Stuffed Vine Leaves | Mix Pickles with Olive

ASSORTED CHEESE

3 Kinds of Cheese (Feta, Gouda & Blue Cheese) With Fig Chutney | Walnuts | Red Grapes

HOT MEZZEH

Under The Lamp Kibbeh | Rakakat Manakish | Chicken Liver | Lamb Sajouk | Paratha French Fries | Chicken Nuggets

Variety of Bread and Butter Display

SOUP

Traditional Lentil Soup

MAIN COURSE

Traditional Lamb Ouzi with Oriental Rice | Shrimps Panne Pasta in White Sauce Lamb Kabsa | Chicken Tajine | Beef Steak with Mushroom Sauce Mix Grill (Lamb Kofta, Shish Tawook) | Chicken Biryani Mahashi | Mosakka | Vermicelli Rice | Dal Makhani | Steam Rice

LIVE STATION

Chicken Shawarma & Falafel Wraps with Condiments

DESSERTS

Variety Of International Desserts Includes
Strawberry Cheese Cake | Blueberry Cheese Cake | Black Forest
Chocolate Cake | Chocolate Brownie | Rice Pudding | Fruit Custard
Cut Fruits (Watermelon , Pineapple, Rock Melon , Sweet Melon)

WITH ARABIC DESSERTS

Cheese Kounafa | Aish Al Saraya | Kolaj | Katayef | Awama | Baklawa Mouchbak | Umm Ali | Muhalabia | Chocolate Fountain with Marsh Mellows Mamool Dates | Mamool Walnuts | Mamool Pistachio Tea & Coffee



