

Marinated salad

Glass noodle, mango and sesame soy
Artichoke, palm hearts and fresh zattar
Smoked duck and pineapple with ginger dressing
Kidney beans jalapeno salad
Avocado, citrus fruits, shrimps with pomegranate seeds
Pasta salad with olives and sun dried tomato

Antipasti

Assorted antipasti displayed in glass jars

Arabic Cold Mezzeh

Hommous - Chickpeas ground with Tahina paste flavoured with olive oil
Tabouleh - Salad of freshly chopped flat leave parsley tossed with cracked wheat
Mutable - Char-grilled eggplants blended with tahina paste and garlic
Fattoush - Lettuce, tomato and onion flavoured with summac topped with croutons
Rocca salad – salad of rocca leaves with sumac and sliced onions
Moukhalalaat – Arabic mixed pickles
Jabneh bil zattar – Sliced Arabic cheese with fresh zattar
Labneh – labneh with mint
Cucumber yoghurt
Green olives, Black olives

Fresh salad

Assorted lettuce- Rocca/ lollo rosso/ frisee/ iceberg/ romaine/ radicchio
Tomato/ cucumber/ red radish/ broccoli/carrot/ beetroot/ asparagus/

Dressing

Vinaigrette/ Cocktail/ Olive oil and balsamic / Caesar/ Pesto

Cold cuts

Smoked salmon with condiments
Peppered mackerel, crab stick, crusted home cured salmon
Whole salmon – poached
Assorted cold cuts and Terrines

Individual

Egg mouse with tuna
Cauliflower panacotta with zattar
Sliced basturma on rocca

Selection of cheese station

Big whole cheese/ nuts, chutneys,
Provolone
Taleggio
Parmesan wheel
Goat cheese
Cheddar cheese
Emmental cheese

Bread section

French baguette
Whole wheat baguette
Sundried tomato roll
Bavarian bread
Rustical bread loaf
Brown hard roll
White soft roll
Country loafs

Under the carving light

Kebbeh - Traditional fried meat and crushed wheat balls filled with minced meat
Spinach fattayer - Light pastry filled with spinach flavoured with summac and onion

Soup

Yellow lentil soup with pita croutons and green lime
Chicken clear soup with vegetables

Carving

Whole ouzi with oriental rice
Falafel with tahina sauces
Chicken shawarma with condiments

Pasta station Live

Pasta –Spaghetti, Fettuccini, Penne, Bow tie pasta
Vegetables - Chopped tomatoes, Mushrooms, Red onion, Red chilli, Parsley, Chopped garlic, artichoke, sundry tomato and baby spinach and Rocco leaves
Meat and sea food - Chicken strips, Smoked salmon and, Prawns,
Sauces - Cream sauce, Tomato sauce, Bolognese sauce, Basil Pesto sauce

Arabic hot buffet

Hammour harra – Roasted hammour served with harra sauce
Marak bil khodra- thick vegetable stew with carrots, baby marrow, potatoes
Iranian mixed grill- marinated with saffron and onion (Lamb and chicken)
Chicken Mouloukieh – chicken stew with mouloukieh leaves
Vermicelli rice – rice cook in with vermicelli noodle
Sheikh al mehshi – Fried eggplant stuffed with minced lamb and tomato sauce

International hot food

Grilled beef with herbs crust, grain mustard j
Sea bass with dill butter, sautéed green beans
Wok seared noodles with Chinese cabbage and pak choy
Braised leg of lamb with polenta, leek and garlic compote
Barbeque chicken with tomato chutney and jalapeno chillies
Slow roasted vegetables with pesto
Mexican potato wedges with jack cheese and jalapeno
Steamed basmati rice

Indian Hot food

Murgh makhani – Chicken in mild tomato gravy flavoured with fenugreek
Lamb biryani- Marinated lamb cooked with basmati rice
Dhingri mutter - mushrooms and green peas curry
Assorted Indian Breda
Assorted Indian pickle and popdum

Desserts

Assorted mousses and trifle - individual
Assortment of French Pastries
Chocolate mousse Cake
Orange Crème Caramel
Mango and blueberry cheese cake
Coffee and croquant cake
Baked cheesecake with berries
Fresh Fruit cake with custard
Black Forest gateaux
Tiramisu – individual
Assorted Arabic sweets
Baklavas
Kunafa with cheese
Basbousa
Mamool
Rice pudding with caramel
Pistachio mohalabiya
Fruit Salad with berries
Umm Ali