

EID BRUNCH 2019

SEAFOOD DISPLAY

Crabs, mussels, prawns, Oysters, clams, calamari,
Cocktail dressing, Lime Aioli, Wasabi Mayonnaise, Tabasco, Capers, Spicy Mango Salsa,
Thousand Island, Tabasco, Mignonette, Lime and Lemon wedges

SHOOTER STATION

Watermelon feta, apple cumin mint, pomegranate beetroot,
Pineapple ginger

SALAD BAR

Assorted lettuce- Rocca/ lollo rosso/ Frisee/ iceberg/ romaine/ endive
Tomato/ cucumber/ red radish/ broccoli/carrot/ beetroot/ bean sprout/sweet corn salad/
asparagus/lemon/corn salad/ cherry tomato
French dressing, vinaigrette, thousand island, balsamic dressing, lemon dressing
Extra virgin olive oil, balsamic vinegar, Xeres vinegar, Infused Olive Oil with Zataar

Antipasti

Broccoli, Olives, Asparagus, Cauliflower, Garlic, Zucchini

SALADS

Seafood salad with Avocado and lime mustard dressing, poached eggs
Cajun Marinated grilled shrimps and Artichoke salad with chipotle chili vinaigrette
Chicken fajita salad with jalapeno relish
Grilled Asparagus & Mushroom salad
Grilled Mediterranean Vegetables salad (V)
Quinoa salad with lime, grapefruit, mint and pomegranate (V)
Phaldaari Chaat- Mixed fruit in tangy spices
Mirch Makkai bhel- Tamarind flavored puffed rice with bell peppers and green chilies
Sushi selection

ORIENTAL SALADS

Selection of pickles & olive,
Hummus, stuffed vine leaves,
Beetroot mutabal, eggplant machbous
Labneh with garlic
Potato harra, Yoghurt with cucumber,
Fatoush, Tabbouleh,
Green beans with coriander salad

CHEESE COLD CUT BREAD STATION

Fine Selection of hard and soft Cheese, assorted cold cuts, bread display

SOUPS

Harirra soup, Arabic crouton, lemon wedges
Cream of green asparagus
Lobster bisque

FROM THE OVEN & UNDER THE LIGHT

Lebanese chicken wings, cheese croquette,
Assorted hot mezzeh
Cheese rolls, meat kibbeh, spinach fatayer
Falafel with tahini sauce
Chicken and vegetable Pizza
Mix manakish
Onion rings
Spring roll
Thai corn cake, mango chilly salsa

LIVE COOKING STATION

Pasta station

5 choices of pasta and sauces / Condiments

Grill station

Beef steak, Chicken breast, soujok, Hammour and lamb ginger kebab, seafood skewers

Chicken Shawarma

MAIN COURSE

Oriental

Lamb okra
Iranian mix grill
Moroccan style lamb leg
Roasted chicken with oriental rice
2 types of Iranian rice in same pan
Stuffed cabbage and vine leaves
Kusa with tomato sauce

International

Thai seafood curry
Lamb biryani Marinated lamb cooked with basmati rice
Dhingri mutter mushrooms and green peas curry
Beef Medallions mushroom sauce
Chicken Roulade with Spinach and Ricotta
Pan seared salmon steak, confit fennel, lemon butter sauce
Irish Potato Cakes
Pan seared polenta cake
Naan bread

Carving station

Marinated roasted lamb leg
Whole hammour with berruti sauce

Dessert

Cheese Kunafa
Umali
Hazelnut cherry callouts
Date cake
Barbosa
Mohalabiya
Date tiramisu
Crème brulee
Meringue with mangoes and soft custard
Mango Trifle
Crème caramel
Assorted baklava
Passion fruit tart
Croque en bouche
Mango mille-feuille
Chocolaté fudge cake
Strawberry cheese cake
Pineapple and coconut tart
Fresh tropical fruit platter
Rose petal bavaroise with fresh berries
Chocolate truffle with wild berry mousse
Strawberry mousses, chocolate mousse, mango mousse and fruit trifle in glasses and cups