Buffet inclusions:

Selection of Dates and Nuts

SOUP

SOUP OF THE DAY

Chef Daily Soup

BREAD STATION

Sourdough, Brown, White, Arabic Cobus

PICKLES STATION

Selection of Olives, Mix Vegetables, Lemon, Jalapeno

MEZZEH

Hummus (V)

Chickpea Blended with Tahini and Olive oil

Baba Ganouj (V)

Smoked Eggplant, Tahini, Pomegranate, Nuts, Mint, Oil

Tabouleh' (DF-V)

Fresh Chopped Parsley, Cous Cous, Onion, Tomato

Fattoush Salad

Romaine, Tomato, Cucumber, Onion, Green Pepper, Red Radish, Sumac, Mint, Fried Bread,

Molasses

Labneh & Zaatar

Fresh Labneh, Dry Zaatar

Caesar Salad

Romaine, Chicken, Parmesan, Croutons, Dressing

Cous Cous Salad

Leaves, Cherry Mozzarella, Cous Cous, Tomato, Olives, Onions, Lemon Mustard Dressing

Watermelon & Feta Cheese Salad

Watermelon, Feta, Pistachio

Potato & Chickpeas Salad

Boiled Potato, Coriander, Onions, Garlic, Chickpeas,

Niçoise Salad

Tuna, Boiled Eggs, Green Beans, Tomato, Romaine, Olives, Potato, Anchovies, Red Capsicum,

CucumberHOT APPETIZER

Arabic Falafel (V)

Fried Beans to Crispy in Tahini Sauce

Spinach Fatayer (V)

Deep Fried Folded Spinach Stuffed Dough

Vegetables Spring Roll (V)

Fried Rolled Vegetables in Pasta Philo

Vine Leaves

Meat & Rice Stuffed Grape Leaves

Cheese Sambusek (V)

Fried Dough stuffed with Cheese

Gratin Broccoli & Cauliflower (V)

Parmesan Gratin Broccoli & Cauliflower

ECOS Pizza Corner

Chef Selection of Pizza's

MAIN COURSE

Shish Tawook with Garlic Sauce

Grilled Marinated Chicken in Middle Eastern Spices

Chicken Biryani

Traditional Indian Basmati Rice & Chicken Casserole

Beef Stew Bourguignon

Slow Braised Beef Loin with Vegetables

Harrah Style SeaBass

Baked Seabass, Harrah Sauce, Oregano, Olives, Eggplant, Basil

Seasonal Vegetable Caponata (V)

Mixed Vegetable, Tomato Sauce, Vinegar

Lamb Leg Uzi

Australian Lamb Leg, Mandi Saffron Rice

DESSERT

Homemade Umm Ali (G)(D)

Kunefa (G)(D)

Chocolate Dark Forest (G)

Seasonal Fruit Salad (V)

Ramadan Beverages: Arabic Dates , Rooh Afza, Tamarhindi, Jallab