

SOUP

LAMB HARIRA

COLD MEZZA

HUMMUS, TABBOULEH, MOUTABEL, BATATA HARRA, FATTOUSH
MUHAMARA, MUJEDHARA, BEETROOT MOUTABEL

SALADS

CHICKEN AND GRAPE SALAD, CELERY, WALNUT, MAYONNAISE
BEETROOT, ORANGE SEGMENTS, WALNUT AND FETA CHEESE
WATERMELON WITH FETA CHEESE

ON THE PLATTERS

CAULIFLOWER BIL TAHINA ,EGGPLANT BIL TAHINA ,
LOBYEH BIL ZEIT, BAMIA BIL ZEIT, WARAQ ENAB

SALAD BAR

ROMAINE LETTUCE, MIXED LETTUCE

TOMATO WEDGES, SLICED CUCUMBER, GRATED CARROT, SLICED CAPSICUM

JARS: GREEN OLIVE, JALAPENO, CAPERS, SUN DRIED TOMATO, GHERKIN AND MIXED PICKLE

CONDIMENTS: FETA CHEESE, PARMESAN CHEESE, SPRING ONION, PARSLEY, BEAN SPROUT, BACON, CHICKEN BREAST,
RADISH, SWEET CORN, ANCHOVIES

DRESSINGS: BALSAMIC DRESSING, COCKTAIL DRESSING, LEMON DRESSING, CAESAR DRESSING
OLIVE OIL, BALSAMIC VINEGAR AND LEMON JUICE

BREAD SELECTION

SELECTION OF BREADS, WHITE AND BROWN BREAD ROLLS, BAGUETTE AND ARABIC BREAD

HOT SECTION

OUZI STATION

ARABIC ORIENTAL RICE WITH LAMB LEG

BIRYANI STATION

CHICKEN BIRYANI WITH RAITA AND PICKLE

MAIN COURSE

ARABIC MIXED GRILLE

HARRA BAKED FISH

BEEF SALONA

BUTTER CHICKEN

MACARONI BACHAMEL

VEGETABLE TAGINE

PANEER KADHAI

VERMICELLI RICE

HOT MEZZAH

MEAT KEBBEH, VEGETABLE PAKODA,
VEGETABLE SAMOSA

**DESSERT
SECTION**

ARABIC BASBOUSA

ARABIC MIX BAKLAWA

CRÈME BRULE

MOHALABIA

CARROT HALWA

DATE CHEESECAKE

WHITE FOREST

STRAWBERRY CREAM

SLICE

CHOCOLATE BROWNIE

UM ALI

ASSORTED SLICE FRUIT

PLATTER

WHOLE FRUITS

*For those with special dietary requirements or
allergies who may wish to know about the
ingredients used, please ask a member of our staff.*