



BAYTY BUFFET MENU

EID ALADHA



SOUP:

Lentil Soup with Condiments



ARABIC SALADS:

Hummus, Muteble, Tabouleh,
Baba ghanouj, Fattouch,
Stuffed wine leaves, Fried cauliflower
with tahini sauce, Fried eggplant
with lemon garlic,
Labneh with mint and walnut,



INTERNATIONAL SALADS:

Quinoa salad with avocado, Russian salad,
Waldorf salad,
Mexican sweet corn salad, Thai prawns' salad,
Chinese noodles salad,
Red cabbage coleslaw, smoked salmon platter,
Assorted cold cuts with condiments,
assorted cheese platter with condiments.



FRESH SALAD BAR:

Assorted lettuce, Cucumber, Tomato,
Carrots, Capsicums, Olives, Arabic pickles,
Pearl onion, Dried tomatoes, and dressings.



HOT APPETIZER:

Meat Kebab
Spinach Fatayer



MAIN COURSE:

Lamb Shoulder Ouzi

Vermicelli Rice

Kebbeh Bil Laban

Arabic mixed grills

Chicken with Lemon sauce

Fish Tajine

Rosemary Roasted Potato

Penne Alfredo

INDIAN DISH

Chicken Biryani

Palak Paneer

Paratha



ARABIC SWEETS:

Mamool Pistachio, Mamool dates,
Warbat Qeshta, Qatayef Qeshta, Qatayef Walnut,
Assorted Arabic Sweets, Turkish Baklava, Ghuraiba,
Aish al Saraya, Awamat, Zongol,
Balah Al Sham, Rice Pudding,



INTERNATIONAL SWEETS:

Chocolate Cake, Tiramisu, Red Velvet,
Fresh Fruit Tarts, Choux Au Craquelin,
Cream Caramel,
Fresh fruit platter,



HOT DESSERTS:

Uhm Ali / Kunafa

EID MUBARAK