



Welcome Drink (V)(D)

Karkada
Laban
Qamar al din

COLD

Fresh Garden Green Salad Bar (V)

Mesclun lettuce, rocket
cucumber, heirloom cherry tomatoes, red radish, sweet corn, garden beans

Dressing (V)

Lemon dressing, balsamic dressing, Caesar dressing (D), olive oil,
raspberry vinaigrette, mango vinaigrette, balsamic vinegar

Salad

Smoked duck, green beans, confit cherry tomato salad (N)
Tuna Niçoise salad
Roasted beef, raw papaya, cashew and mango salad (N)
quinoa, avocado relish salad (V)
Orange glazed beetroot, heirloom tomato salad, raspberry dressing (D)(V)(N)

International Cheese Selection (D)(N)(V)

Emmental cheese, yellow cheddar, blue cheese, Edam cheese

Condiments (N)(V)(G)

Fig chutney, apple chutney, pineapple, grapes chutney
whole walnut, dried apricot, dried prunes, fresh fig
cheese crackers, lavash, breadstick

ARABIC

Carving Station

Lamb qouzi, oriental rice (D)(N)

Arabic Cheese Section

Zaatar labneh, labneh ball, akawa cheese, baladi, akkawi, shelal cheese, majdoule cheese, feta
cheese, halloumi cheese (D)(N)(V)

Under the Lamp

Falafel, tahini, tomato, pickles, lettuce (V)



Cold Mezze and Salad

Classic hummus (V)
Baba ghanouj (V)
Cauliflower tahini (V)
Adas moutabal (V)
Avocado fattoush (V)
Walnut labneh (N)(D)(V)

Hot Mezze

Mini cheese manakish (G)(D)
Fatayr spinach (G)(D)(N)
Meat sambousek (G)(D)(N)

Soup

Yellow Lentil Soup (V)

Red lentil, carrot, potato, onion, cumin, salt, olive oil

Main Course Arabic

Beef Stew

Tomato, onion, Arabic spices
Chicken Freekeh (D)(N)(G)

Roasted chicken, whole wheat grain pilaf, cashew

Creamy Chelo Kebab (D)

Lamb, onion, capsicums, cooking cream

Fish Sayadieh (D)(G)

Onion, cumin, Arabic spices

Vegetable Salona (V)

Potato, carrot, tomato, onion, baby marrow, garlic

Jarrish Saffron Rice (D)(N)

Green cardamom, dry pomegranate, pine nuts

INDIAN

Mutton Biryani (D)(N)
Paneer Butter Masala (D)(N)(V)
Malabar Paratha (D)(V)(G)
Onion Bhaji (V)

Condiments (V)

Poppadom, onion Pickle, mango chutney, mint chutney, lemon wedges, mango pickle



WESTERN

Camarones al Mojo De Ajo (D)(S)

Mexican garlic shrimp, warm quinoa sofrito, raw mango salsa, prawn oil

Chicken Diane (D)

Country style baby potatoes, creamy mushroom sauce, grilled asparagus

Spaghetti Meatballs (D)(G)

Tomato sauce, chilli, parmesan

Potato Lyonnaise (D)(V)

Caramelised onion

Légumes au Gratin (D)(G)(V)

Mélange of vegetables, béchamel, cheese crust

ASIAN

Uncle Roger's Fried Rice (V)(G)

Malaysian sambal, sweet soy, fried onion

Chinese Orange Chicken (G)

Sesame seeds, scallions

Vegetable Jade Dumplings (V)(G)

Steamed Rice (V)

DESSERT

Sliced Fruit

Vanilla Cheesecake (D)(G)(N)

Mango baba Mousse (D)(G)

Chocolate truffle cake (D)(G)(N)

Vanilla mousse Cake (D)(G)(N)

Pot de Crème (D)(N)

Saffron Rice Pudding (D)(N)

Pineapple Upside Down (D)(G)(N)

Vanilla Coffee Eclair (D)(G)(N)

Halawet Al Jeben (D)(N)

Leyla Lebanon (D)(G)(N)

Pistachio Muhalabiya (D)(N)

Ash al Saraya (D)(G)(N)

Baklava (G)(N)

Sticky Date Pudding (G)(D)

Umali (D)(G)(N)

Dates and Apricot

Kunafa Station (D)(G)(N)