



Welcome Drink (V)(D)

Jallab
Laban

COLD

Garden Green Salad Bar (V)

Mesclun lettuce, rocket,
cucumber, heirloom cherry tomatoes, capsicum, baby corn, cabbage

Dressing (V)

Lemon dressing, balsamic dressing, Caesar dressing (D), olive oil
honey mustard vinaigrette, pesto dressing, orange vinaigrette

Salad

Steak cobb salad (D)
Smoked salmon, creamy potato salad (D)
Pearl couscous, apple, sun-dried tomato tapenade salad (V)(G)
Grilled polenta, heirloom tomato salad (D)(V)(N)
Truffle burrata, grilled peach, honey mustard vinaigrette (D)(V)

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

Emmental cheese, cheddar, blue cheese, Edam cheese

Condiments (N)(V)(G)

Fig Chutney, apple chutney, pineapple, grapes chutney
Walnut, dried apricot, dried prunes, fig
Cheese crackers, lavash, breadsticks

ARABIC

Carving Station

Lamb qouzi, kabsa rice (D)(N)

Arabic Cheese Selection

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



Under the Lamp

Hummus fatteh, tahini, yoghurt, Arabic crouton, cumin (D)(V)

Cold Mezze and Salad

Moutabal (V)

Basil hummus (V)

Tabbouleh (V)

Sharkieh salad (V)

Fresh Zaatar salad (V)

Watermelon & Baladi salad (V)(D)

Hot Mezze

Cheese Sambousek (G)(D)(V)

Kibbeh Labanieh (G)(D)

Mini Lamb Manakish(G)(D)(N)

Soup

Yellow Lentil Soup (V)

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

Main course

Beef Arabic Rice (D)(N)

Onion, Arabic spices, cashew

Zaatar Chicken (D)

Roasted onion, grilled lemon

Saffron Fish (D)

Citrus cream sauce

Lamb Kofta Harra (D)

Parsley, onion, tomato

Warak Enab Bel Lahme

Stuffed vine leaves, rice, lamb, lemon, dry mint

Couscous Vegetable (G)(N)(V)

Tomato, onion, potato, baby marrow, garlic, almond flakes



INDIAN

Chicken Do Pyaza (D)
Rajma Masala (V)(D)
Vegetable Pulao (V)(D)
Fish Achari Tikka (D)

Condiments

Poppadum, onion pickle, mango chutney, mint chutney, lemon wedges, mango pickle

WESTERN

Braised Beef Short Rib(D)(G)
Creamed polenta, braising liquid, grilled broccolini, kalamata olives
Herb Crusted Snapper (D)(G)
Crushed potatoes, smoked paprika sauce, blistered cherry tomatoes
Lasagne Al Forno (D)(G)(V)
Mélange of vegetables, tomato coulis, pesto oil
Hasselback Potatoes (D)(V)
Saffron velouté, chilli oil
Sautéed Seasonal Vegetables (V)

ASIAN

Thai Chicken Curry (D)(G)
Aromatic green curry paste, snow pea, bamboo shoots, Thai chillies
Jungle Curry (V)(G)
Mélange of seasonal vegetable, aromatic chilli paste
Jasmine Rice (V)
Makroot lime leaves
Steamed Rice (V)



DESSERT

Sliced Fruit

Mango Cheesecake (D)(G)(N)

Tiramisu (D)(G)

Raspberry Panna cotta (D)

Banoffee Shooter (D)(G)

Caramel Mousse Cake (D)(G)(N)

Crème Brulée (D)(N)

Strawberry Granola Tart (D)(G)(N)

Mango Doughnut (D)(G)

Halawet Al Jeben (D)(G)

Leyla Lebanon (D)(G)(N)

Passion Fruit Muhalabia (D)

Mafrouke (D)(N)

Baklawa (D)(G)

Gulab Jamun (D)(G)

Umali (D)(G)(N)

Dates and Apricot

Kunafa Station (D)(G)(N)