



Welcome Drink (V)(D)

Jallab
Laban
Qamar Al Din

COLD

Garden Green Salad Bar (V)

Mesclun lettuce, rocket
Cucumber, heirloom cherry tomatoes, shredded fennel, bean sprout
asparagus

Dressing (V)

Lemon dressing, balsamic dressing, Caesar dressing (D), olive oil
red bell pepper vinaigrette, apple cider vinegar, kalamansi vinaigrette

Salad

Thai beef, glass noodle salad, Nam Jim dressing (N)
Tuna loin, red kidney bean salad, tomato vinaigrette
Chicken, apple, celery salad, dill aioli (N)
Asparagus mimosa salad, French vinaigrette (N)
Compressed watermelon, feta and tomato salad (D)(V)(N)

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

Emmental cheese, cheddar, blue cheese, Edam cheese

Condiments (V)(N)(G)

Fig chutney, apple chutney, pineapple, grapes chutney
Whole walnut, dried apricot, dried prunes, fig
Cheese crackers, lavash, grissini sticks

ARABIC

Carving Station

Lamb qouzi, mandi 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)

Live Station (V)

Adas moutabal, tomato, onion, garlic, olive oil

Cold Mezze and Salad

Hummus Beiruti (V)
Bamia Bel Zeit (V)
Kenya Beans Salad (V)
Tomato Burghul (V)(G)
Pineapple Tabbouleh (V)
Chickpeas and Capsicum Salad (V)

Hot Mezze

Mini Manakish Kishek (G)(D)
Kibbeh Sajiyeh (G)(D)(N)
Rakakat Jibneh (G)(D)(V)

Soup

Lentil Soup (V)

Lentil, carrot, potato, onion, cumin, salt, olive oil

Main Course

Kofta Khishkhas

Lamb kofta, bell peppers, onion, garlic, chilli

Kousa Mahshi

Stuffed baby marrow with rice and lamb, tomato sauce, dry mint

Grilled Chicken (D)

Lemon Garlic emulsion

Qashda Lymun Samaka (D)

Baked seabream, citrus cream sauce

Eggplant Salona (V)

Onion, tomato, garlic

Vermicelli Sefa Madfouna (D)(N)(G)

Eggs, raisin, almond, cashew

Indian

Chicken Tikka Masala (D)(N)

Dal Maharani (V)(D)

Malabar Paratha (V)(D)

Amritsari Macchi (G)

Condiments

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

WESTERN

Chicken Cacciatore (D)(G)

Hunter's style chicken stew

Pan Seared Salmon

Blistered cherry tomatoes, charred broccolini, salsa verde

Grilled Beef Minute Steaks (D)(G)

Wild mushroom ragout, beef jus

Potato Gnocchi (D)(G)

Parmesan cream, fried sage

Herbed Vegetables (D)(V)

ASIAN

Singaporean Prawn Curry (D)(S)(G)

Aromatic curry flavoured with chillies and tomato, scented with lime leaves and finished with coconut milk

Mapo Tofu (V)(G)

Silken tofu, Sichuan peppercorn sauce

Chinese Lo Mein (G)(V)

Stir-fried vegetables

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)

Baklava (D)(G)

Gulab Jamun (D)(G)

Umali (D)(G)(N)

Dates and Apricot

Kunafa Station (D)(G)(N)