



LEAFY GREEN BAR

Lollo Rosso | Rocket Lettuce | Marinated Cabbage
Butter Lettuce | White Radish | Honey Cumin Roasted
Carrots | Miso Date Marinated Eggplant | Marinated Tofu
Roasted Pumpkin | Baked Sweet Potato
Grated Coconut | Red Radish | Blanched Baby Corn
Baby Asparagus | Sliced Cucumber | Sliced Tomato
Braised Lotus Root | Black Eye Beans

CONDIMENTS

Black Sesame, Ginger, Garlic Soy Dressing
Thai Nam Jim Dressing | Sriracha Mayo
Honey Cumin Dressing | Lemon Vinaigrette
Goma Dressing | Balsamic Dressing

COMPOUND SALADS

Prawn Tikka Coconut & Mango Salad (D)(G)(SF)
Spicy Garlic Yakiniku Beef & Glass Noodle Salad (G)(TN)
Napa Cabbage Kimchi, Chicken Salad (D)(G)(TN)
Sri Lankan Tempered Chickpea Salad (V)
Grilled Rosemary Pear, Arugula & Roquefort Salad (D)(V)

SPECIAL BAR

CHILLED KALE CEASER BAR

Baby Kale | Baby Gem Lettuce | Boiled Egg
Garlic Croutons | Olive Croutons | Turkey Bacon
Ceaser Dressing | Anchovies | Parmesan

MINIATURES

Dukkha Grilled Tiger Prawns, Mango, Coriander Relish |
Garlic Aioli Green Lentil Tabbouleh (D)(G)(SF)
Korean Bibimbap Salad (D)(G)(SS)
Nasu Dengaku (G)

SELECTIONS

Fried Tofu, Yang Yum Lollipops (G)(SS)
Crab, Cucumber, Avocado Tartare Sago Charcoal
Cracker (D)(SF)

ARABIC

CARVING STATION

Lamb Qouzi, Mandi Rice (D)(TN)

ARABIC CHEESE SECTION

Sumac Labneh, Labneh Ball, Baladi, Akkawi, Shelal,
Majdoule, Feta, Halloumi (D)(TN)(SS)(V)

ARABIC PICKLES

Cucumber Pickles, Arabic Selection, Makdous (TN)

LIVE STATION

Vegetable Quesadilla (D)(G)(V)

COLD MEZZE & SALAD

Red Pepper Hummus (SS)(TN)(VG)
Bamia Bel Zeit (VG)
Falafel Salad (SS)(VG)
Rocca Salad (VG)
Pineapple Tabbouleh (VG)
Caramelised Onion & Walnut Labneh (D)(TN)(V)

HOT MEZZE

Cheese Fatayer (D)(G)(V)
Lamb Kibbeh (G)(TN)
Spinach Fatayer (G)(D)(TN)

SOUP

Yellow Lentil Soup (G)(VG)
Red lentil, carrot, potato, onion, cumin, croutons

ARABIC MAIN COURSE

Lamb Tagine (TN)
Lamb cubes, prunes, almond flakes
Kousa Mahshi
Stuffed baby marrow, rice and lamb, tomato sauce, dry mint
Chicken Oriental (D)
Arabic spices, chicken jus, almonds, raisins
Orange Fish (F)
Mixed capsicum, coriander, orange sauce
Eggplant Moussaka (VG)
Onion, tomato, garlic
Vermicelli Rice (G)(VG)
Seven spices

MIXED ARABIC GRILL

Shish Tawook
Chelo Kabab



INDIAN

Chicken Tikka Masala ^{(D)(TN)}

Dal Makhni ^{(V)(D)}

Steamed Rice ^{(V)(D)}

Amritsari Macchi ^{(G)(F)}

Condiments ^(V)

Poppadum, Onion Pickle, Mango Chutney, Mint Chutney, Lemon Wedges, Mango Pickle

WESTERN

Chicken Cacciatore ^{(D)(G)}

Hunter's style chicken stew

Pan-Seared Salmon ^(F)

Blistered cherry tomatoes, charred broccolini, salsa verde

Grilled Beef Minute Steaks ^{(D)(G)}

Wild mushroom ragout, beef jus

Potato Gnocchi ^{(D)(G)}

Parmesan cream, crispy sage

Herbed Vegetables ^{(D)(V)}

ASIAN

Singaporean Prawn Curry ^{(D)(G)(SF)(SY)}

Aromatic curry flavoured, chillies, tomato, lime leaves

Mapo Tofu ^{(G)(V)(SY)}

Silken tofu, sichuan peppercorn sauce

Chinese Lo Mein ^{(G)(V)(SY)}

vegetable stir-fry

PASTRY

Pistachio Opera ^{(D)(E)(G)(TN)}

Rocher ^{(D)(E)(G)(TN)}

Mango Baked Yoghurt ^{(D)(E)(G)}

Strawberry Cheesecake ^{(D)(E)(G)(TN)}

Tiramisu ^{(D)(E)(G)(TN)}

Caramel Crunch Cake ^{(D)(E)(G)(TN)}

Cardimom Rice Pudding ^{(D)(TN)}

Halawet Al Jeben ^{(D)(G)(TN)}

Kaju Katli ^{(D)(G)(TN)}

Pistachio Mahalabia ^{(D)(TN)}

Aish El Saraya ^{(D)(G)(TN)}

Baklava ^{(D)(G)(TN)}

Dates & Apricot

Ma'amoul ^{(D)(G)(TN)}

Barazek ^{(D)(G)(TN)}

Carrot Halwa ^{(D)(G)(TN)}

Umali ^{(D)(E)(G)(TN)}

Kunafa Station ^{(D)(G)(TN)}

Turkish Delight ^{(D)(G)(TN)}

Pistachio Kunafa ^{(D)(G)(TN)}

Rose Truffle ^{(D)(TN)}

Salted Caramel ^(D)