



LEAFY GREEN BAR

Butter Head Lettuce | Boston | Frisée | Rocket | Chickpea
Grilled Artichokes | Roasted Cauliflower | Jacket Potato
Honey Roasted Butternut Squash | Confit Mushroom
Sliced Tomato | Cucumber | Grilled Zucchini
Boiled Sweet Potato | Green Beans | Grilled Corn
Braised Eggplant

CONDIMENTS

Aioli | Sun-dried Tomato | Olive Tapenade
Assorted Marinated Olives | Radish | Preserved Lemon
Balsamic Marinated Dates | Palm Heart | Nuts
Seeds Yoghurt | Dill Dressing | Lemon Olive Oil
Balsamic Dressing

COMPOUND SALADS

Lemon Chickpea, Baked Eggplant, Falafel Salad
Lemon Tahini Dressing ^{(D)(G)(TN)(V)}
Quinoa, Roasted chicken, Mushroom, Kale Salad
Charred Avocado, Asparagus
Yuzu Balsamic Dressing ^{(D)(G)}
Mixed Seafood Pasta Salad | Tomato | Mixed Olive
Spicy Mayo Dressing ^{(D)(G)(SF)}
Braised Short Rib, Baked Parsnip Salad | Baby Zucchini
Tarragon, Chipotle Mayo ^{(D)(G)}

SPECIAL BAR

MINIATURES

Roasted Pepper | Basil Pesto | Aged Balsamic ^{(D)(G)(TN)}
Smoked Maple Duck Breast | Smoked Manchego,
Asparagus Mousse | Cherry Confit
Orange Reduction ^{(D)(G)(TN)} | Saffron Cauliflower
Panna Cotta ^{(D)(G)}

SELECTIONS

Lemon Chicken Mushroom Terrine | Sunchoke Mousse
Truffle Mayo ^{(D)(G)} | Braised Beetroot, Pistachio Ricotta
Ravioli | Orange Balsamic Dressing ^{(D)(G)(TN)(V)}

ARABIC

CARVING STATION

Lamb Qouzi, Kabsa Rice ^{(D)(TN)}

ARABIC CHEESE SECTION

Chilli Labneh, Labneh Ball, Akawa, Baladi, Akkawi,
Shelal, Majdoule, Feta, Halloumi ^{(D)(TN)(SS)(V)}

ARABIC PICKLES

Cucumber, Makdous ^(TN)

LIVE STATION

Chickpea Fattah ^{(D)(G)(V)}

COLD MEZZE & SALAD

Beetroot Moutabal ^(VG)
Beirut Hummus ^{(TN)(VG)}
Quinoa Tabbouleh ^(VG)
Chickpea Feta salad ^{(D)(V)}
Za'atar Salad ^(VG)
Halloumi Salad ^{(D)(V)}

HOT MEZZE

Cheese Sambousek ^{(G)(D)(V)}
Pumpkin Kibbeh ^{(G)(VG)}
Mini Lamb Manakish ^{(G)(D)(TN)}

SOUP

Yellow Lentil ^{(G)(VG)}
Red lentil, carrot, potato, onion, cumin, croutons

MAIN COURSE

Dawood Basha
Lamb meat ball, tomato sauce
Chicken Tagine ^(TN)
Tagine sauce, green olives, prunes, almonds
Creamy Saffron Fish ^{(D)(F)}
Citrus cream sauce, saffron rice
Pistachio Lamb Kebab ^{(D)(TN)}
Parsley, onion, tomato
Warak Enab Bel Lahme
Stuffed Vine leaves, Rice, lamb, lemon, dry mint, salt
Couscous Vegetable ^{(G)(TN)(VG)}
Tomato, potato, baby marrow, almond flakes

MIXED ARABIC GRILL

Chicken Wings
Beef Cubes



INDIAN

Chicken Do Pyaza ^{(D)(TN)}

Rajma Masala ^{(D)(V)}

Steamed Rice ^(VG)

Fish Achari Tikka ^{(D)(F)}

INDIAN

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

WESTERN

Braised Beef Short Rib ^{(D)(G)}

Creamy polenta, grilled broccolini, kalamata olives

Herb Crusted Snapper ^{(D)(F)(G)(M)}

Smashed 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

Sauteed Seasonal Vegetables ^(V)

ASIAN

THAI CHICKEN CURRY ^{(D)(G)(SY)}

Aromatic green curry paste, snow peas, bamboo shoots,
Thai chilies

MASSAMAN CURRY ^{(D)(P)(SY)(V)}

Mélange of seasonal vegetable, aromatic chilli & peanut paste

JASMINE RICE ^(V)

Makroot lime leaves

PASTRY

Citrus Pavlova ^{(D)(E)(G)}

Baked Chocolate Tart ^{(D)(E)(G)(TN)}

Banoffee Shooter ^{(D)(E)(G)}

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

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

Red Velvet Cake ^{(D)(E)(G)}

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

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

Milk Cake ^{(D)(G)(TN)}

Passion Fruit Mahalabia ^{(D)(G)(TN)}

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

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

Dates & Apricot

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

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

Gulab Jamun ^{(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)