

DATES AND JUICE

Dates, Khushaf ,Jallab, Kmarudine, Vimto, Laban-eiran

COLD SALAD

Tabbouleh, Hummus, Mutable, baba ganoush, Fattoush, Jarjer salad, Marinated beetroot, Green salad, Eggplant with tahini, Muhammara, vine leaves Lollo rosso, iceberg, lettuce, cheeses, labneh ball, Greek, salad, cucumber, tomatoes, black & green olives, mix Arabic pickles, Balsamic dressing, French dressing, lemon verenate sauces

SOUP

Lentil Soup with lemon and Croton
Moroccan harira soup

ASSORTED BREAD CORNER

Soft Roll, Baguette, Bread stick and wheat bread, Arabic bread

HOT APITAEZAR

Kibbeh, Staffed Cheese Roqaqat, Panjapy Samosa Falafel
Hummus Fattah

MAIN COURSES

Dawood Basha
Chicken Molokhia
Veal with potato Sawani
Vermicelli Rice
Wine leave
Chicken Liver with pomegranate
Macaroni béchamel
vegetable CousCous
Roasted Harra potato
Vegetable Curry
Lamb Hariees

ACTION STATION

Mix grill
Chicken kofta, Beef Kebab, shish tawook, lamb kabab, Fish Stake ,Beef Stake, lamb shops
Lamb Ouzi with oriental Rice
Chicken Shawarma with condiments
Saj Mankesh

DESSERT BUFFET

Um Ali, Arabic sweet, French pastry Milk cake, Aish al saraya, Basbousa, Chocolate Mouse
Kunafa cheese Nuts Qataif Sliced Fruits (watermelon, sweet melon, orange)