

AL SMRAT YACHT

BUFFET MENU

SOUP

❖ Shorbat Adas-

A comforting Middle Eastern lentil soup, lightly seasoned.

SALADS

❖ Fattoush Salad-

Fresh mixed greens with toasted pita and zesty sumac dressing

❖ Pasta Salad-

Tossed with colorful vegetables and a creamy dressing

❖ Nicoise Salad-

A classic fresh salad with tuna, olives and boiled eggs.

❖ Chicken Hawaiian Salad-

Tender chicken mixed with pineapple and fresh greens.

❖ Hummus-

Traditional chickpea dip with olive and tahini.

❖ Moutable-

Smoky roasted eggplant blended with yogurt and tahini.

STARTERS

❖ Shish Tawook with mint dip-

Chargrilled marinated chicken skewers served with refreshing mint dip.

❖ Potato & Corn Fritters with sweet chili Sauce-

Crispy golden fritters paired with tangy sweet chili sauce.



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MAIN COURSE

❖ **Grilled Fish with Lemon Butter Coulis-**

Delicately grilled fish topped with a smooth lemon butter sauce.

❖ **Oven-Baked Chicken with Garlic Sauce-**

Juicy chicken baked to perfection and served with creamy garlic sauce

❖ **Meatballs in Tomato Sauce-**

Tender meatballs simmered in a rich tomato gravy.

❖ **Charcoal Biryani with Cucumber Raita-**

Fragrant spiced rice layered with meat and served with cooling raita.

❖ **Nargisi Kofta Curry-**

A rich and flavorful delicacy made with soft vegetable stuffed with spiced paneer simmered in a creamy tomato-onion gravy infused with aromatic spices.

❖ **Jeera rice with Dal Makhani-**

Fragrant cumin rice served alongside slow-cooked black lentils.

❖ **Harb-Roasted Potatoes-**

Golden roasted potatoes tossed in herbs and olive oil.

❖ **Cajun-Spiced Grilled Vegetables-**

A colorful medley of vegetables seasoned with Cajun spice blend





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DESSERT

❖ **Gulab Jamun-**

Soft milk balls soaked in warm sugar syrup.

❖ **Um Ali-**

Traditional Egyptian bread pudding with nuts and cream.

❖ **Cake of the Day-**

Chefs special daily selection.

❖ **Fresh Fruits Salad-**

A wholesome mix of freshly cut seasonal fruits served chilled

❖ **Assorted Mousse-**

A selection of light and creamy mousses.

❖ **Crème Caramel-**

Classic custard dessert topped with smooth caramel glaze.

BEVERAGE

❖ **House-Made Cocktail Juice-**

A refreshing blend of freshly squeezed seasonal fruits

❖ **Mineral Water-**

Pure and refreshing bottled water,

