

EID DINNER BUFFET MENU – DAY 1

MIXED GREEN & SALAD BAR

Mixed Lettuce (Lolo Rosso, Frisee, Iceberg, Endives)
Tomato, Cucumber, Carrots, Sweet Corn, Beetroot, Roasted Pumpkin
Kidney Beans, Silver Onion, Capers, Croutons, Tortilla Chips, Pickles & Olives
Iceberg Avocado with Sour cream
Prawn cocktail with kaffir lime mayonnaise, Pumpkin Green Pea Salad
Hummus, Mutabal, Tabbouleh, Fattouch,
Rocca Salad, Chicken Tikka Salad, Tuna Salad
Pineapple and Chicken Salad, Cobb Salad, Greek Salad
Assorted Bread Selection (Bread Rolls & Arabic Bread)
Assorted Dressing
Chili Lemon, French, Cocktail Sauce, Balsamic, Mustard, Blue Cheese

SOUP

Ash Reshteh Soup

MAIN COURSE & SNACKS

Grilled Seabass with Baby Marrow
Beef Medallion with Mashed Potato Peppercorn Sauce
Chicken Ala King
Broccoli Cauliflower with Almond
Chicken Biryani
Arabic Mixed Grill
Saffron Rice
Lyonnais Potato
Beef Lasagna
Paneer Butter Masala Aloo Matar

ON BOARD

Buffalo wing
Cheese Sambousek
Vegetable spring roll
Sicilian Arancini

DESSERT

Assorted Pastry
Assorted Arabic Sweets
Crunchy Luqaimat, Basbousa,
Um Ali, Mouhallabiyah, Rice Pudding
Chocolate Mousse
Seasonal Fruit Salad
Seasonal Cut Fruit Platter

EID DINNER BUFFET MENU – DAY 2

FROM THE BAKERY

Assorted Bread Selection (Bread Rolls & Arabic Bread)
International Cheese Board
Mixed Green & Salad Bar
Mixed Lettuce (Lolo Rosso, Frisee, Iceberg, Endives)
Tomato, Cucumber, Carrots, Sweet Corn, Beetroot, Roasted Pumpkin
Kidney Beans, Silver Onion, Capers, Croutons, Tortilla Chips, Pickles & Olives

CHEESE BOARD

Selection of Cheese on the Wooden Board
Two Different Kind of Arabic Cheese
Assorted Dressing
Chili Lemon, French, Cocktail Sauce, Balsamic, Mustard, Blue Cheese, Tomato Salsa

SOUP

Seafood Soup

COLD BUFFET

Arabic Salad Corner
Hummus, Mutabal
Tabbouleh, Fattouch, Mouhammara
Loubieh Bil Zeit, Broad Beans Salad, Fish Tajin
Burghul Bil Banadoura, Rocca Salad
International Salad Corner
Chicken Tikka Salad, Tuna Salad
Pineapple and Chicken Salad, Cobb Salad, Greek Salad

HOT BUFFET

Arabic Mixed Grill, Grilled Fish Fillet with Tomato Salsa
Lamb Ouzi, Chicken Biryani, Barbeque Chicken with Pineapple
Shrimps Artichoke Bisque Sauce, Seasonal Vegetable Sauté
Saffron Rice, Lyonnaise Potato, Koussa Ablma

DESSERT

Assorted Arabic Sweets
Awamat, Karabij, Basbousa,
Um Ali/ Halawet Al Jiben
Mouhallabiyah Shots with Kashta Cream
Selection of International Desserts
Seasonal Fruit Salad
Seasonal Cut Fruit Platter
Assorted Dry Fruits & Nuts

EID DINNER BUFFET MENU – DAY 3

FROM THE BAKERY

Assorted Bread Selection (Bread Rolls & Arabic Bread)
International Cheese Board
Mixed Green & Salad Bar
Mixed Lettuce (Lolo Rosso, Frisee, Iceberg, Endives)
Tomato, Cucumber, Carrots, Sweet Corn, Beetroot, Roasted Pumpkin
Kidney Beans, Silver Onion, Capers, Croutons, Tortilla Chips, Pickles & Olives

CHEESE BOARD

Selection of Cheese on the Wooden Board
Two Different Kind of Arabic Cheese
Assorted Dressing
Chili Lemon, French, Cocktail Sauce, Balsamic, Mustard, Blue Cheese,

SOUP

Roasted Pumpkin Soup

COLD BUFFET

Arabic Salad Corner
Hummus, Mutabal
Falahia salad, Fattouch, Beetroot mutabal
Kousa bil Adas, Eggplant Muskaa, tahini chicken salad
Kishkeh, Rocca Salad
International Salad Corner
Seafood salad, Tomato mozzarella
Russian salad, Roasted Potato garkin salad, caesar salad

HOT BUFFET

Kibbeh bil saynia, Grilled Fish harrah
Mansaf lahem, Butter Chicken, Roasted Chicken with herbs and chicken jus
Bahri mshakel , Sauce, broccoli almond
Zurich Rice, Potato gratin, Adana Kebab

LIVE STATION

Arabic Mixed Grill Live Station

DESSERT

Assorted Arabic Sweets
Awamat, Karabij, Basbousa,
Um Ali/ Halawet Al Jiben
Mouhallabiyah Shots with Kashta Cream
Selection of International Desserts
Seasonal Fruit Salad



Seasonal Cut Fruit Platter
Assorted Dry Fruits & Nuts