



LEAFY GREEN BAR

Butter Head Lettuce | Boston | Arugula | Chickpea
Grilled Artichokes | Roasted Balsamic Beetroot
Sliced Tomato, Cucumber | Grilled Zucchini | Boiled
Tapioca | Green Beans | Grilled Corn | Braised Eggplant

CONDIMENTS

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

COMPOUND SALADS

Classic Greek Salad
Dill Oregano Dressing ^{(V)(D)}
Chilled Soba, Shrimp, Tofu Salad
Chilli Soya Dressing ^{(N)(G)(D)}
Asian Slaw, Yangnyeom Chicken
Spicy Sweet Chilli Mayo Dressing ^{(N)(G)(D)}
Heirloom Tomato, Buffalo Mozzarella Salad
Aged Balsamic | Basil Pesto ^{(N)(G)(D)(V)}

SPECIAL BAR

MINIATURES

Oven Roasted Root Vegetables | Basil Ricotta
Pumpkin Purée | Aged Balsamic ^{(N)(G)(D)(V)} | Brie Pistachio
Lollipop | Cinnamon Apple Chutney ^{(N)(D)(N)}
Lemon Grass, Mango, Coconut Panna Cotta ^(VE)
Chicken Liver Pâté | Fig Chutney | Onion Marmalade
Walnut Brioche ^{(N)(G)(D)}

SELECTIONS

Blanched Asparagus, Avocado, Boiled Egg
Crispy Bacon | Sweet Dill Dressing ^{(G)(D)}
Orange Braised Fennel, Honey Glazed Smoked Duck
Jerusalem Artichoke Mousse | Orange Balsamic ^{(N)(G)(D)}

ARABIC

CARVING STATION

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

ARABIC CHEESE SECTION

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

ARABIC PICKLES

Cucumber pickles, Arabic Selection, Makdous ^(TN)

LIVE STATION

Beef, Cheddar Sliders ^{(D)(E)(G)}

COLD MEZZE & SALAD

Avocado Hummus ^(VG)
Pomegranate Rahib ^(VG)
Warak Enab ^(VG)
Oriental Salad ^(VG)
Labneh Salad ^{(D)(V)}
Rocca Salad ^(VG)

HOT MEZZE

Mini Manakish Za'atar ^{(G)(D)}
Safiha Cheese ^{(G)(D)}
Meat Kibbeh ^{(G)(D)(N)}

SOUP

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

ARABIC MAIN COURSE

Lamb Bazella ^(G)
Lamb mince, snow peas, vermicelli rice
Chicken Garlic Lemon
Lemon sauce, saffron, coriander
Kibbeh Saynieh ^{(D)(G)}
Laban, cucumber, mint
Fish Traboulsiyah ^{(D)(TN)}
Vegetable, fish stock sauce, roasted almonds, parsley
Kousa Salona ^(VG)
Baby marrow, tomato, onion
Batata Harra ^(VG)
Chilli paste, garlic

MIXED ARABIC GRILLS

Chermoula Chicken
Lamb Kofta



INDIAN

- Malvani Fish Curry ^{(D)(F)}
- Dal Tadka ^{(D)(V)}
- Steamed Rice ^(VG)
- Chicken Amritsari ^(G)
- Condiments ^(V)
Poppadum, Onion Pickle, Mango Chutney, Mint Chutney, Lemon Wedges, Mango Pickle

WESTERN

- Sheperd's pie ^{(C)(D)(G)}
Slow cooked lamb ragout, silky potato mash, parmesan
- Roast chicken ^{(D)(G)(M)}
Sweet potato, turkey bacon persillade, porcini sauce
- Eggplant parmigiana ^{(D)(G)(V)}
Tomato sauce, basil oil
- Poutine ^{(D)(G)}
Brown gravy, cheese curds
- Balsamic glazed vegetables ^(V)

ASIAN

- Mushroom & bok choy stir fry ^{(V)(G)(SY)}
Soy garlic sauce
- Vietnamese seafood curry ^{(D)(G)(SF)(SY)}
Melange of fresh seafood, curry powder, lemongrass, coconut milk
- Wok tossed noodles ^{(G)(SY)(V)}
Seasonal greens

PASTRY

- Passion fruit Éclair ^{(D)(E)(G)}
- Date Coffee Cake ^{(D)(E)(TN)}
- Berry Pannacotta ^{(D)(E)(G)}
- Caramel Cheesecake ^{(D)(E)(G)(TN)}
- Black Forest Cake ^{(D)(E)(G)(TN)}
- Raspberry Pistachio Cake ^{(D)(E)(G)(TN)}
- Vanilla Cream Brûlée ^{(D)(E)(TN)}
- Halawet Al Jeben ^{(D)(G)(TN)}
- Ras Malai ^{(D)(G)(TN)}
- Rose Mahalabia ^{(D)(TN)}
- Aych al Bulbul ^{(D)(G)(TN)}
- Baklawa ^{(D)(G)(TN)}
- Dates & Apricot
- Ma'amoul ^{(D)(G)(TN)}
- Barazek ^{(D)(G)(TN)}
- Sticky Date Pudding ^{(D)(E)(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)