

ARABIC NIGHT – SAMPLE MENU

WELCOME DRINKS

- Lemonade
 - Toot Shami
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ASSORTED LEBANESE MEZZE

Hummus, Moutabal, Tabbouleh, Fattoush, Mujadara, Okra Salad, Cabbage Salad, Spinach Salad, Bulgur Bil Tomato, Green Beans Salad, Muhammara, Rocca Salad, Vine Leaves, Baba Ghanoush, Mudardara, Shanklish Salad, Eggplant, Cauliflower, Baby Marrow

Accompaniments:

Mixed Pickles, Black & Green Olives, Tahini Sauces

SIGNATURE SALADS

- Quinoa & Kale Salad
Baby spinach, sweet corn, blueberries, pomegranate, roasted chickpeas
 - Chicken Caesar Salad
Creamy Caesar dressing, garlic croutons, crispy turkey bacon
 - Pasta Salad
Tuna, olives, peppers, black olives
 - Greek Salad
Romaine lettuce, cucumber, bell peppers, tomato, olives, feta, lemon vinaigrette
 - Potato & Chickpea Chaat
Onion, tomato, coriander, yogurt mint dressing
 - Roasted Beetroot Salad
Arugula, walnuts, orange segments, extra virgin olive oil
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SALAD BAR

Asian Mix, Lollo Rosso, Iceberg Lettuce, Arugula Leaves, Tomato, Cucumber, Carrot, Onion Rings, Sweet Corn, Quinoa, Artichokes, Beetroot

Dressings:

Citrus Vinaigrette, French Vinaigrette, Thousand Island, Lemon Vinaigrette, Honey Mustard, Olive Oil, Balsamic Vinegar

CHEESE & COLD CUTS

- Selection of 4 Cheeses
 - Selection of 3 Cold Meats
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HOT MEZZE SELECTION

- Manakish
- Falafel with Condiments

- Spinach Fatayer
 - Cheese Sambousek
 - Kibbeh
 - Safiha Baalbaki
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SOUPS

- Lentil Soup with Condiments
 - Cream of Broccoli Soup with Condiments
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BREAD DISPLAY

MAIN COURSES

- Lebanese Mixed Grill
Kofta, Shish Tawouk, Lamb Kebab
 - Vermicelli Rice
 - Fava Beans with Lamb
 - Oriental Rice with Lamb Stew
 - Chicken Molokhia with Condiments
 - Stuffed Dolma with Lamb
 - Shish Barak
 - Fish Machboos
 - Vegetable Salona
 - Grilled Beef Steak with Mushroom Sauce
 - Indian Vegetable Curry
 - Steamed White Rice
 - Penne Pasta Bolognese
 - Roasted Potatoes
 - Crunchy Steamed Vegetables
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DESSERTS

- Rose Crème Brûlée
- Rose Turkish Delight Crème Brûlée
- Rose Mahalabiya
- Pistachio Mahalabiya
- Date Pâte à Choux
- Date Whipped Ganache Choux
- Pistachio Mille-Feuille
- Pistachio Crème Pâtissière with Puff Pastry
- Dark Chocolate Hazelnut Tart
Shortbread, hazelnut praline, ganache, hazelnut mousse
- Baked Strawberry Yogurt
Condensed milk, fresh yogurt
- Date Cheesecake
Philadelphia cream cheese, graham crackers, date crème

- Apricot Saffron Cake
Baked saffron apricot cake with dried apricots
- Fresh Sliced Fruits

Traditional Arabic Sweets

- Halawat Al Jebin
- Aish El Saraya
- Pistachio Mafrukah
- Balah Al Sham

HOT DESSERTS

- Umm Ali
- Cream Kunafa