



LEAFY GREEN BAR

Butter Head Lettuce | Boston | Iceberg Lettuce
Arugula | Chickpeas | Grilled Artichokes | Capsicum
Sliced Tomato | Sliced Cucumber | Grilled Zucchini
Green Beans | Braised Beetroot | Baked Eggplant

CONDIMENTS

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

SALADS

Honey Roasted Pumpkin, Minted Feta Cheese
Crispy Kale | Candied Pecan | Spicy Aioli
Capsicum | Green Beans | Braised Fennel
Apricots | Cherry tomato | Citrus Dressing (D)(G)(TN)
Arugula (D)(G)(TN)(V) | Curried Egg, Potato Salad
Gherkins (D)(G) | Lemon Baked Salmon Salad
Sweet Dill Dressing (D)(G)(F)
Minted Lamb, Couscous Salad

SPECIAL BAR

CHILLED KALE CEASER BAR

Baby Kale | Baby Gem Lettuce | Boiled Egg | Garlic
Croutons | Olive Croutons | Turkey Bacon | Caesar
Dressing | Anchovies | Parmesan

MINIATURES

Coppa, Mozzarella Savoury Choux | Basil pesto | Aged
Balsamic (D)(G)(TN) | Hummus | Crispy chickpea (VG)
Trout Brûlée (D)(G)(F)

SELECTIONS

Cinnamon Poached Apple, Truffle Brie | Roasted Walnut
Fig Chutney (D)(G)(TN)(V) | Grilled Lemon Chicken Breast
Pineapple | Sriracha Mayo (D)(G)

ARABIC

CARVING STATION

Lamb Qouzi, Red Kabsa Rice (D)(TN)

ARABIC CHEESE SECTION

Pistachio Labneh, Labneh Ball, Baladi, Akkawi, Shelal,
Majdoule, Feta, Halloumi (D)(SS)(TN)(V)

ARABIC PICKLES

Cucumber Pickles, Mixed Arabic Pickles, Makdous (TN)

LIVE STATION

Chicken Shawarma (D)(E)(G)
Mixed Arabic Grill (D)

COLD MEZZE & SALAD

Olive Jabalieh (VG)
Fattoush (G)(VG)
Mouhammara (TN)(VG)
Hummus Beiruti (TN)(VG)
Cauliflower Salad (SS)(VG)
Moudardara (VG)

HOT MEZZE

Mini Lamb Manakish (G)(D)(TN)
Safiha Kishek (D)(G)(V)
Rakakat Jibneh (G)(D)(V)

SOUP

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

MAIN COURSE

Chicken Olive
Mix capsicum, green and black olives, light tomato sauce

Chicken Za'atar (SS)
Sumac, sesame seeds

Shrimp Provencal (SF)
Lemon, coriander, garlic

Kofta Potato
Tomato sauce

Vegetable Stew (VG)
Carrot, potato, baby marrow, onion, tomato

Creamy Saffron Rice (V)(TN)(D)
Crispy onion, pine nuts



INDIAN

Home Style Chicken curry ^{(D)(TN)}

Steamed Rice ^(VG)

Paneer Mutter ^{(D)(TN)(V)}

Tawa Macchi ^{(D)(G)(F)}

Condiments ^(V)

Poppadum, Onion Pickle, Mango Chutney, Mint Chutney, Lemon Wedges, Mango Pickle

WESTERN

Poulet à L'orange ^(D)

Roasted chicken, wild rice kedgeree, citrus jus, string beans, brussel sprouts

Steak Au Poivre ^{(D)(G)(M)}

Beef tenderloin, barley risotto, seasonal vegetables, au poivre sauce

Pasta Sorrentina ^{(D)(G)(V)}

Tomato sauce, capers, basil, olives

Cajun Roasted Potato ^{(D)(V)}

Légumes au beurre ^{(D)(V)}

Butter tossed seasonal veg

ASIAN

Malay fish curry ^{(D)(F)(G)(SY)}

Spicy curry paste, lemongrass, coconut milk

Vegetable Thai Curry ^{(G)(SY)(V)}

Green curry paste, makroot lime leaves, pea eggplant

Jasmine Rice ^(V)

PASTRY

Caramel Profiterole ^{(D)(G)(E)}

Berry Pistachio Cake ^{(D)(E)(G)(TN)}

Orange Pannacotta ^{(D)(E)(G)}

Red Berry Cheesecake ^{(D)(E)(G)(TN)}

Tiramisu ^{(D)(E)(G)(TN)}

Chocolate Truffle Cake ^{(D)(E)(G)(TN)}

Hamam Crème Brûlée ^{(D)(E)}

Halawet Al Jeben ^{(D)(G)(TN)}

Kaju Katli ^{(D)(G)(TN)}

Pistachio Mahalabia ^{(D)(G)(TN)}

Aish el Saraya ^{(D)(G)(TN)}

Baklawas ^{(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)