

# EID ADHA

## BRUNCH MENU



### SEAFOOD AND MAKI ROLL STATION

Norwegian salmon homemade gravlax  
New Zealand mussels  
Smoked salmon (Norway)  
Shrimps (Vietnam)  
Tomato salsa, orange ginger relish, cocktail sauce  
Sherry vinegar  
California roll  
Maki roll with wasabi mayo, gari shoba, Japanese soy

### ORIENTAL MEZZE, GOURMET PLATTERS & COMPOUND SALADS

Broccoli, baby spinach and berries salad with toasted almond flakes  
Compressed apple, feta cheese quinoa salad  
Roasted chicken salad  
Kale and exotic fruit salad  
Hummus  
Mutabbal  
Fattoush  
Tabbouleh  
Vine leaves

### SALAD BAR AND CONDIMENTS

Mixed lettuce  
Rucola salad  
Lollo rosso and oak leaves  
Corn, bell peppers, cherry tomatoes  
Chickpeas  
Mixed olives  
Croutons  
Red beans

### CHEESE, COLD CUTS & BREADS STATION

Selection of international cheeses  
Halal prime cold cuts with dried fruits  
Grissini sticks  
Grapes and nuts

### UNDER THE LAMP

Flatbread selection  
Meat kibbeh  
Saffron arancini  
Spinach fatayer

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## BRUNCH MENU



### KIDS' CORNER

Popcorn  
Chicken nuggets  
French fries  
Mac and cheese  
Breaded fish fingers  
Fruit caterpillar skewers  
Jelly beans  
Marshmallows  
Ice cream

### SOUPS STATION

Traditional lentil soup with condiments

### LIVE CORNER

Lamb ouzi with oriental rice

### MAINS

Oriental mashawi with garlic cream sauce  
Roast beef tenderloin with roasted root vegetables and truffle sauce  
Slow roasted corn-fed chicken with charred broccolini and thyme jus  
Lamb tagine flavored with lemon confit and green olives  
Baked barramundi with shallot and saffron cream sauce  
Traditional mutton biryani with papadum, pickles and raita  
Aged parmesan artichoke penne pasta with truffle cream sauce  
Buttered heirloom vegetables  
Steamed basmati rice  
Couscous grain with raisins and almonds  
Decadent mashed potatoes

### DESSERTS

Arabic Corner  
Cheese kunafa (D, G, N)  
Basbousa (D, G, N)  
Turkish baklava (D, G, N)  
Nutella chocolate baklava (D, G, N)  
Awamat (D, G)  
Mamoul (D, G, N)  
International Corner  
Chocolate fountain with condiments  
Saffron milk cake (D, G)  
Wild berry cake (D, G)  
Chocolate truffle cake (D, G)  
Passion coconut panna cotta (D)  
Hazelnut dulce tartlet (D, G, N)  
The H Date Om Ali (N, D, G)  
Seasonal cut fruits

Legend:  
D = Dairy | G = Gluten | N = Nuts