

## EID Buffet Menu 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,

### Soup

Vegetable Minestrone Soup

### COLD BUFFET

### Arabic Salad Corner

Hummus, Bbaghanouj  
Dtate salad, Fattouch, Balila salad  
Green lentil salad, Zahra bil tahini salad, Arminian salad  
Borgul salad, Rocca and zatar Salad

### International Salad Corner

Shrimps and noodles salad, Thai Beef Salad  
Celery and Green Apple salad, Bacon and Broccoli salad, chicken salad

### HOT BUFFET

Kofta Bil Bandura, Fish Sharmulla  
Lamb majbous, sweet and sour Chicken, Beef lasagna  
Seafood thermidor, grilled fresh vegetable  
Vermicelli Rice, Vichy carrot, shish Barak

### 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 MENU 2

### 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 Budding  
Chocolate Mousse  
Seasonal Fruit Salad  
Seasonal Cut Fruit Platter