

Mediterranean Theme Night

Mezze (Rotating items up to 6)

- Hummus
- Beetroot Hummus
- Moutabel
- Tabbouleh
- Fattoush
- Stuffed Vine Leaves
- Baba Ghanoush
- Roasted Peppers with Feta
- Tzatziki
- Assorted Cheese
- Roasted Peppers with Feta
- Marinated Mushrooms
- Halloumi
- Labneh with Garlic
- Mixed Pickles
- Black & Green Olives

Salads (Rotating items up to 6)

- Baby Spinach with Walnut Salad
- Kale with Tangy Mango Salad
- Chicken Caesar Salad
- Pasta Salad with Tuna
- Greek Salad
- Salad Nicoise
- Potato & Bacon Salad
- Chickpea Chaat Salad
- Mixed Seafood Salad with Lemon Dressing
- Quinoa & Beetroot Salad
- Caprese Salad
- Watermelon & Feta Salad
- White Bean Salad
- Couscous Salad

- Salad Bar
Asian Mix, Lollo Rosso, Iceberg, Arugula, Baby Spinach, Tomato, Cucumber, Carrot, Onion Rings, Sweet Corn, Quinoa, Artichokes, Beetroot, Couscous

Dressings & Condiments

- Citrus Vinaigrette
- Lemon Vinaigrette
- Honey Mustard
- Olive Oil
- Balsamic Vinegar
- French Vinaigrette
- Charmoula Sauce
- Lemon Butter Sauce

Assorted international cheeses, cold cuts and Antipasti

Live Pasta Station (outside starting October)

Pasta:

Linguine, Penne, Fusilli

Sauces:

Pomodoro, Pesto, White Wine Garlic

Proteins:

Grilled Chicken, Shrimp, Beef Strips

Vegetables:

Cherry Tomatoes, Spinach, Mushrooms, Zucchini, Artichokes, Sun-Dried Tomatoes, Olives

Condiments:

Parmesan, Fresh Basil, Parsley, Chili Flakes, Lemon Zest, Extra Virgin Olive Oil

Selection of Hot Mezza (Rotating items up to 6)

- Spinach Fatayer
- Cheese Sambousek
- Kibbeh
- Roasted Baby Potato
- Grilled Vegetables
- Tomato, feta & herb Cous Cous
- Fried Calamari
- Stuffed Mushrooms
- Grilled Eggplant with thahini
- Sigara Böreği

Assorted international cheeses, cold cuts and Antipasti

Soup

- Lentil Soup
- Roasted Tomato & Basil Soup
- or
- Seafood Soup

Main Courses

- Saffron Rice
- Oriental Rice with Lamb Stew
- Slow-Roasted Lamb with Herb Vegetables
- Garlic Butter Mussels
- Seafood Paella
- Baked Mediterranean Seabass, Barracuda or Kingfish
- Coq au Vin
- Ratatouille
- Chicken Biryani
- Fish Tahat
- Eggplant Parmigiana
- Paneer Makhania
- Peperonata
- Steamed Vegetables
- Beef & lamb moussaka
- Oriental Dish of the Day
- Emirati Dish of the Day

Desserts

- Crème Brûlée (G, D, E, N)
- Tiramisu (G, D, E)
- Lemon Meringue Tart (G, D, N)
- Passion Fruit Profiterole (G, D, E)
- Pistachio Mafruka (G, D, N)
- Mango Panna Cotta (D)
- Mixed Baklava (G, D, N)
- Red Velvet Cake (G, D, E)
- Mango Mousse Cake (G, D, E)
- Umm Ali (G, D, N)