



LEAFY GREEN BAR

Butter Head Lettuce | Boston | Iceberg Lettuce
Arugula | Chickpea | 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, Oriental Rice (D)(TN)

ARABIC CHEESE SECTION

Za'atar Labneh, Labneh Ball, Akawa, Baladi, Akkawi,
Shelal, Majdoule, Feta, Halloumi (D)(SS)(TN)(V)

ARABIC PICKLES

Cucumber Pickles, Makdous (TN)

LIVE STATION

Falafel Sandwich (G)(SS)(VG)

COLD MEZZE & SALAD

Classic Hummus (VG)
Baba Ghanouj (VG)(TN)
Tomato Mint Salad (VG)
Yoghurt Moutabbal (VG)
Shrimp Fattoush (G)(SF)
Beetroot Feta Salad (D)(V)

HOT MEZZE

Lebanese Cheese Rolls (G)(D)(V)
Spinach Fatayer (G)(D)(TN)
Meat Sambousek (G)(D)(TN)

SOUP

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

ARABIC MAIN COURSE

Chicken Harra
Tomato, capsicum, onion
Chicken Mousakhan (TN)
Shredded chicken, onions, sumac

Creamy Chelo kebab (D)
Lamb, onion, capsicums, cream

Fish Sayadieh (D)(F)(G)
Caramelized onion, cumin, arabic spices

Vegetable Salona (VG)
Potato, carrot, tomato, onion, baby marrow, garlic

Saffron Rice (D)(TN)
Dry pomegranate, pine nuts

MIXED ARABIC GRILLS

Shish Tawook
Chelo Kabab



INDIAN

- Mutton Biryani ^{(D)(TN)}
- Paneer Butter Masala ^{(D)(TN)(V)}
- Malabar Paratha ^{(D)(G)(V)}
- Onion Bhaji ^(VG)
- Condiments ^(V)
Poppadum, Onion Pickle, Mango Chutney, Mint Chutney, Lemon Wedges, Mango Pickle

WESTERN

- Camarones Al Mojo De Ajo ^{(D)(SF)}
Mexican garlic shrimp, warm quinoa sofrito, raw mango salsa, prawn oil
- Chicken Diane ^(D)
Country style baby potatoes, creamy mushroom sauce, grilled asparagus
- Spaghetti Meatballs ^{(D)(G)}
Tomato sauce, chilli, parmesan
- Potato Lyonnaise ^{(D)(V)}
Caramelised onion
- Legumes Au Gratin ^{(D)(G)(V)}
Mélange of vegetables, béchamel, cheese crust

ASIAN

- Uncle Roger's Rice ^{(G)(SS)(SY)(V)}
Malaysian sambal, sweet soy, fried onion
- Chinese Orange Chicken ^{(G)(SS)(SY)}
Sesame seeds, scallions
- Vegetable Jade Dumplings ^{(G)(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)}
- Baklawa ^{(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)