



LEAFY GREEN BAR

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

CONDIMENTS

Black Sesame, Ginger, Garlic Soy Dressing
Thai Nam Jim Dressing | Sriracha Mayo
Honey Cumin Dressing | Lemon Vinaigrette
Goma Dressing | Balsamic Dressing

COMPOUND SALADS

Thai Beef, Papaya Salad | Goma Dressing ^{(D)(G)(SS)}
Aloo Chana Chaat ^(V)
Cajun Grilled Prawn Caesar Salad | Boiled Eggs
Garlic Croutons | Caesar Dressing ^{(D)(G)(SF)}
Classic Cobb Salad | Grilled Chicken Breast
Blue Cheese Yoghurt Dressing | Bacon ^{(D)(G)}

SPECIAL BAR

CHILLED KALE CEASER BAR

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

MINIATURES

Asparagus Ricotta Panna Cotta
Bacon, Almond Crumb ^{(D)(G)(TN)}
Marinated Greek Feta | Kalamata Olives | Baby Rocket ^(D)
Choripán Tartine, Chimichuri ^{(D)(G)}

SELECTIONS

Crab, Prawn Mousse Terrine | Aioli
Grapefruit Emulsion ^{(D)(G)(SF)}
Maple Roasted Root Vegetable | Parsnip Mousse
Dill Yoghurt Dressing ^{(D)(G)(V)}

ARABIC

CARVING STATION

Lamb Qouzi, Chermoula Rice ^{(D)(TN)}

ARABIC CHEESE SECTION

Mint Labneh, Labneh Ball, Baladi, Akkawi, Shelal,
Majdoule, Feta, Halloumi ^{(D)(TN)(SS)(V)}

ARABIC PICKLES

Cucumber Pickles, Mixed Arabic Pickles, Makdous ^(TN)

LIVE STATION

Chicken Shawarma ^{(D)(E)(G)}
Mixed Arabic Grill ^(D)

COLD MEZZE & SALAD

Eggplant Fatteh ^(V)
Lentil Salad ^(V)
Shanklish ^{(D)(V)}
Malfouf Tomato Salad ^(V)
Potato Salad ^(VG)
Pesto Hummus ^(V)

HOT MEZZE

Cheese Sambousek ^{(G)(D)(V)}
Baked Fatayr Spinach ^{(G)(D)(TN)(V)}
Za'atar Manakish ^{(G)(D)(N)(V)}

SOUP

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

ARABIC MAIN COURSE

Chicken Moghrabieh ^{(G)(TN)}
Tapioca, onion, Arabic spices, cashew
Kibbeh Arnabieh ^{(G)(SS)}
Lamb kibbeh, orange tahina sauce, chickpeas
Beef Potato Stew
Tomato broth, onion, garlic
Fish Tabbouleh Provincial ^(F)
Tabbouleh style sauce
Loubieh Bil Zeit ^(VG)
Green beans, tomato, olive oil
Vegetable Maqluba ^{(TN)(VG)}
Vegetable pilaf, almond, cashew

MIXED ARABIC GRILLS

Shish Tawook
Chelo Kabab



INDIAN

- Mutton Rogan Josh ^{(D)(TN)}
- Dal Tadka ^{(D)(V)}
- Steamed Rice ^(VG)
- Chicken Tikka ^(D)
- Condiments ^(V)
Poppadum, Onion Pickle, Mango Chutney, Mint Chutney, Lemon Wedges, Mango Pickle

WESTERN

- Beef Bourguignon ^{(C)(D)}
Beef bacon, shallots, parsley
- Pan Fried Sea Bream ^{(D)(F)(G)(SF)}
Saffron risotto, grilled asparagus, lobster emulsion
- Mac & Three Cheese ^{(D)(G)(TN)(V)}
Sautéed kale, almond flakes, pangritata
- Rosemary Potatoes ^{(D)(V)}
- Grilled Vegetables ^(V)

ASIAN

- Mongolian Beef ^{(G)(SY)}
Sticky soy garlic sauce
- Kimchi Rice ^{(G)(SY)(V)}
Fermented cabbage, gochujang, scallions
- Crystal Mixed Vegetable & Spinach Dumpling ^{(G)(V)}

PASTRY

- Yuzu Cream Cheese ^{(D)(E)(G)(TN)}
- Red Berries Tart ^{(D)(E)(G)(TN)}
- Coffee Shooter ^{(D)(E)(G)(TN)}
- Mango Cheesecake ^{(D)(E)(G)(TN)}
- Rose Mascarpone Cake ^{(D)(E)(G)}
- Blackforest Cake ^{(D)(E)(G)(TN)}
- Karak Tiramisu ^{(D)(E)(G)}
- Halawet Al Jeben ^{(D)(G)(TN)}
- Ras Malai ^{(D)(G)(TN)}
- Rose Mahalabia ^{(D)(TN)}
- Esh Al Bulbul ^{(D)(G)(TN)}
- Baklawa ^{(D)(G)(TN)}
- Dates & Apricot
- Ma'amoul ^{(D)(G)(TN)}
- Barazek ^{(D)(G)(TN)}
- Spiced Apple Crumble ^{(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)