

ARTISANAL BREAD DISPLAY

Mini French baguette, ciabatta rolls & borwn bread rolls
Flavored grissini and Levant bread
Premium butter

COLD STARTERS, FAMILY STYLE

Shrimps cocktail with chery tomato and chives
Hummus with vergin olive oil
Stuffed vine leaves with syrup grenadine molasses
Char grilled eggplantt baba ghanouj
Labneh with garlic and mint powder
Hand chopped tabbouleh with quinoa
Traditional fattouch with bread crisp

LIVE CHAR-GRILL STATION

Golf prawns flavoured with harissa paste and lemon coriander sauce
Norwegian salmon fillet
Iranian beef kobideh infused with saffron yoghurt sauce
Chicken shish tawouk
Lamb kofta

CHICKEN SHAWARMA LIVE STATION

Infused with garlic, yoghurt and citrus jus
Served with pita bread, garlic sauce and oriental pickles

MAIN COURSES & ACCOMPANIMENTS

Traditional butter chicken with fresh cream
Traditional Emirate harees with curcuma dehen
Vegetable salona
Cumin Rice

DESSERTS

Traditional Um Ali with cream and nuts
Traditional Aseeda bubar
Cardamom flavored Crème caramel
Kheer with pistachio
Chocolate delight
Seasonal fresh fruit platter
Watermelon, pineapple, rock mlonn, orange, honey dew and berries

Beverages

Fine selection of tea and coffee
Fresh juices
Mineral water