



*Traditional Ramadan Juices*  
Kamaruddin, Jallab, Tamarind and Laban

*Dried Fruits and Nuts*  
Dates, apricots and prunes

*Assorted Artisan Bread (d) (e) (n) (g)*  
Arabic bread, pita bread, sesame bread, olive bread, zaatar breads  
Baguettes, bagels, multigrain rolls and soft rolls

*Gourmet Salads*

**Seafood salad (sh)**

Shrimps, calamari, mussels with potato, bell pepper, beans and lemon dressing

**Beef basturma with labneh salad**

**Lemon and garlic chicken salad (d) (e)**

Cherry tomatoes, black beans, corn, iceberg lettuce and ranch dressing

**Fattoush (v) (g)**

Cucumber and tomato, bell pepper, radish, romaine lettuce and pomegranate molasses

**Tabbouleh (v) (g)**

Chop parsley, burghul, tomatoes and lemon

**Jar jeer and halloumi (v) (d) (gf)**

Rocca, tomatoes, red onions and grilled halloumi cheese

**Pasta with pesto mayo (v) (d) (e) (g)**

Broccoli, zucchini, green peas and bell peppers

**Loubiah Bil Zeit**

*Cold Mezzes*

**Hummus (v) (gf)**

Ground chickpeas with tahina and extra virgin olive oil

**Mutabal (v) (d) (gf)**

Grilled eggplant, tahina, garlic and extra virgin olive oil

**Baba Ghanoush (v) (gf)**

Grill eggplant, capsicum, onions and pomegranate

**Mujaddara (v)**

Lentils and rice with sautéed onions

**Fried Vegetables (v) (d)**

Eggplant, cauliflower and baby marrow

*Salad Bar (v)*

Salad bar with various dressings to choose from

*Selection of Arabic Cheeses (d)*

Akawi, baladi, feta, labneh balls and shanklish



**ALLERGENS**

D-CONTAINS DAIRY | E-CONTAINS EGG | N-CONTAINS NUTS | V-VEGETARIAN | SH- shell fish | GF- Gluten free



*Olives and pickled vegetables*  
Selection of traditional pickled vegetables, black and green olives

*Soup*

**Lentil Soup (v)**

Red lentils, onions, carrots, garlic, Lemon wedges and croutons

**Tom yum with prawns (sh)**

Prawn sour and spicy soup

*Hot Mezze*

**Meat kibbeh (n) (g)**

Fine minced lamb with onion, pine nuts and cracked wheat

**Meat sambousek (n) (g)**

Light pastry with fine minced beef, onion and pine nuts

**Cheese rakakat (v) (d) (g)**

Flaky pastry with Akawi cheese and herbs

**Spinach fattayer (n) (v) (g)**

Light pastry with spinach, onion and grinded sumac

*Hot starters*

**Roasted chicken wings**

**Vegetable fritters (v) (g)**

With BBQ sauce, hot sauce and sweet chili sauce

*Main Courses*

**Baked chicken with potatoes**

Arabic spices, lemon juice and herbs

**Beef kibbeh bil sayniah (g) (n)**

**Okra with lamb stew (n)**

Okra and lamb with tomato sauce

**Grilled seabream (sh) (d)**

Topped with saffron sauce

**Shrimps biryani (d) (n) (sh)**

Marinated shrimps with rice and Indian spices

**Stuffed baby marrow (d) (n)**

Baby marrow stuffed with fine minced lamb and rice with yoghurt sauce

**Baked vegetable lasagna (v) (d) (e) (g)**

With roasted veggies and parmesan cheese

**Vermicelli rice (v) (d) (g)**

Sauté vermicelli cooked with rice

*Ouzi (n) (d)*

Slow roasted lamb, marinated in traditional Arabic spices,

Served with oriental rice and mixed nuts



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*Mixed grill live station (sh)*  
Lamb kofta, beef kebab (d), shish taouk (d), calamari (sh)  
Grilled onions and tomatoes

*Chicken shawarma live station (d) (e) (g)*  
Marinated chicken with tomatoes, pickles and lettuce  
on Arabic bread

*Saj and manakish*  
Labneh (d)  
Zaatar (n)  
Muhammara (v)

*Traditional sweets*  
Assorted baklawa (n) (d) (g)  
Halawet el jibn with sugar syrup (d) (n) (g)  
Ma'amoul stuffed with nuts (d) (n) (g)  
Basbousa (d) (n) (e) (g)  
Turkish delights (d) (n)  
Um Ali (d) (n) (e) (g)  
Flaky pastry with almonds, pistachio and cream  
Kunefe (d) (g)  
Cheese and filo pastry

*Cakes*  
Black forest gateaux (d) (n) (e) (g)  
Raspberry mousse (d) (n) (e) (g)

*Mini desserts*  
Chocolate mousse (d) (n) (e)  
Profiteroles (d) (n) (e) (g)  
Mango cake (d) (n) (e) (g)  
Opera (d) (n) (e) (g)  
Lemon tart (d) (n) (e) (g)  
Mahalabia (d) (n)  
Blueberry tart (e) (d) (g)  
Fruit cake (e) (d) (g)



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*Dried Fruits and Nuts*  
Dates, apricots and prunes

*Assorted Artisan Bread (d) (e) (n) (g)*  
Arabic bread, pita bread, sesame bread, olive bread, zaatar breads  
Baguettes, bagels, multigrain rolls and soft rolls

*Gourmet Salads*

**Tabbouleh (v)**

Chopped parsley, burghul, tomatoes and lemon

**Moroccan beetroot salad (v)**

With mint, coriander and sliced onion

**Barley and chickpeas salad (n) (v) (d)**

With spring onion, parsley and lemon dressing

**Fattoush (v) (g)**

Locale lettuce, cucumber, tomatoes, onion, mint, capsicum

Radish and pomegranate molasses

**Thai prawn and coconut salad (sh)**

With mango, coconut, cucumber and tomatoes

**Roast beef and baby potato salad (d)**

With rocket leaves, caramelized onion and parmesan

**Foul Bil Zeit**

*Cold Mezze*

**Hummus (v) (gf)**

Ground chickpeas with tahina and extra virgin olive oil

**Mutabal (v) (d) (gf)**

Grilled eggplant, tahina, garlic and extra virgin olive oil

**Baba Ghanoush (v) (gf)**

Grill eggplant, capsicum, onions and pomegranate

**Vine leaves (v)**

Rolled vine leaves with rice and vegetables

**Fried Vegetables (v) (d)**

Eggplant, cauliflower and baby marrow

*Salad Bar (v)*

Salad bar with various dressings to choose from

*Selection of Arabic Cheeses (d)*

Akawi, baladi, feta, labneh balls and shanklish



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*Olives and pickled vegetables*  
Selection of traditional pickled vegetables, black and green olives

*Soup*

**Lentil Soup (v)**

Red lentils, onions, carrots, garlic, Lemon wedges and croutons

**Harira soup**

Lamb, chick peas, lentil and tomato broth

*Hot Mezze*

**Meat kibbeh (n) (g)**

Fine minced lamb with onion, pine nuts and cracked wheat

**Meat sambousek (n) (g)**

Light pastry with fine minced beef, onion and pine nuts

**Cheese rakakat (v) (d) (g)**

Flaky pastry with Akawi cheese and herbs

**Vegetable samosa (v) (g)**

With mint chutney

*Hot starters*

**Chicken liver**

**Vegetable Pakora(g)**

With mint chutney hot sauce and sweet chili sauce

*Main Courses*

**Southern Beef Stew**

With carrot, potato, garlic and beef broth

**Chicken tagine**

With olives, lemon, onion and cumin

**Lamb freekeh with quail (n) (g) (d)**

**Pan seared salmon (sh) (d)**

with capers sauce

**Sheikh al-mahshi (n)**

Baked eggplant with fine minced lamb and tomato sauce

**Vegetable cous cous (v) (n) (g)**

With capsicum, onion, raisin and pine nuts

**Shish Barak (d)**

Meat dumplings with yoghurt sauce

**Potato hara (v) (d)**

With parsley and spicy hara sauce

*Ouzi (n) (d)*

Slow roasted lamb, marinated in traditional Arabic spices,

Served with oriental rice and mixed nuts



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*Mixed grill live station (sh)*  
Lamb kofta, beef kebab (d), shish taouk (d), calamari (sh)  
Grilled onions and tomatoes

*Chicken shawarma live station (d) (e)*  
Marinated chicken with tomatoes, pickles and lettuce  
on Arabic bread

*Saj and manakish*  
Labneh (d)  
Zaatar (n)  
Muhammara (n)

*Traditional sweets*  
Assorted baklawa (n) (d) (g)  
Halawet el jibn with sugar syrup (d) (n) (g)  
Kataifi walnuts (d) (n) (g)  
Knafeh roll (d) (n) (g)  
Turkish delights (d) (n) (g)  
Umali (d) (n) (e) (g)  
Flaky pastry with almonds, pistachio and cream  
Kanafeh (d) (n) (g)  
Cheese and filo pastry

*Cakes*  
White forest cake (d) (n) (e) (g)  
Strawberry mousse (d) (n) (e) (g)  
Carrot cake (d) (g) (n) (e)

*Mini desserts*  
Rice Pudding (d) (n) (e)  
Pistachio dacquoise (d) (n) (e)  
Honey cake (d) (n) (e) (g)  
Brownies (d) (n) (e) (g)  
Dates baked yoghurt (d) (e)  
Blueberry crumble (d) (n) (e) (g)  
Raspberry panna-cotta (d)  
Pecan nut tart (d) (n) (g)  
Passion mango pastries (d) (e) (g)  
Mixed fruit tart (d) (e) (g)



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*Assorted Artisan Bread (d) (e) (n) (g)*  
Arabic bread, pita bread, sesame bread, olive bread, zaatar breads  
Baguettes, bagels, multigrain rolls and soft rolls

*Gourmet Salads*

**Fattoush (v) (g)**

Locale lettuce, cucumber, tomato, onion, mint, capsicum  
Radish and pomegranate molasses

**Tabbouleh (v) (g)**

Chopped parsley, burghul, tomato and lemon

**Broccoli and kale salad (v) (n) (d)**

With carrot, cheddar cheese and pumpkin seeds

**Quinoa salad (v)**

With cherry tomatoes, apple, baby gems and balsamic dressing

**Tuna with tajeen sauce (sh)**

With tomato, bell peppers, cucumber, parsley

**Chicken fajita salad (d)**

With capsicum, onion, avocado and coriander

**Thai beef salad (sh)**

With cucumber, tomato, onion and Thai spicy dressing

**Bamiah Bil Zeit**

*Cold Mezze*

**Hummus (v) (gf)**

Ground chickpeas with tahina and extra virgin olive oil

**Mutabal (v) (d) (gf)**

Grilled eggplant, tahina, garlic and extra virgin olive oil

**Baba Ghanoush (v) (gf)**

Grill eggplant, capsicum, onions and pomegranate

**Spinach with marinated zaatar fetta (v) (n) (d)**

**Fried Vegetables (v) (d)**

Eggplant, cauliflower and baby marrow

*Salad Bar (v)*

Salad bar with various dressings to choose from

*Selection of Arabic Cheeses (d)*

Akawi, baladi, feta, labneh balls and shanklish



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## Olives and pickled vegetables

Selection of traditional pickled vegetables, black and green olives

### Soup

#### Lentil Soup (v)

Red lentils, onions, carrots, garlic, Lemon wedges and croutons

#### Vermicelli and chicken soup (g)

### Hot Mezze

#### Meat kibbeh (n) (g)

Fine minced lamb with onion, pine nuts and cracked wheat

#### Meat sambousek (n) (g)

Light pastry with fine minced beef, onion and pine nuts

#### Cheese rakakat (v) (d) (g)

Flaky pastry with Akawi cheese and herbs

#### Falafel (v)

Grounded chickpeas with cumin, coriander and parsley

### Hot starters

#### Lamb sujuk

#### Vegetable spring rolls (v) (g)

With BBQ sauce, hot sauce and sweet chili sauce

### Main Courses

#### Chicken mulukhiyah

With garlic, coriander and fresh lemon

#### Dawood basha (n)

Meat balls in tomato sauce

#### Fish syadiah (sh) (n)

Baked local fish with brown rice, fried onions and parsley

#### Lamb chop with stuffed vine leaves (d) (n)

Vine leaves stuffed with rice and fine minced lamb cooked with lamb chops and lemon juice

#### Kibbeh in yoghurt sauce (n) (d) (g)

Steamed kibbeh cooked in yoghurt sauce with garlic

#### Eggplant moussaka (d) (n)

Fried eggplant with tomato sauce and cheese

#### Vegetable noodles (v) (g)

Egg noodle with carrot, cabbage, bean sprout and soy sauce

#### Chicken Kadai (d)

With bell peppers, onion, chop masala and Indian spices

#### Vermicelli rice (v) (g)

Sauté Vermicelli Cooked with Rice

### Ouzi (n) (d)

Slow roasted lamb, marinated in traditional Arabic spices,

Served with oriental rice and mixed nuts



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### Mixed grill live station (sh)

Lamb kofta, beef kebab (d), shish taouk (d), calamari (sh)  
Grilled onions and tomatoes

### Chicken shawarma live station (d) (e) (g)

Marinated chicken with tomatoes, pickles and lettuce  
on Arabic bread

### Saj and manakish

Labneh (d)

Zaatar (n)

Muhammara (n)

### Traditional sweets

Assorted baklawa (n) (d) (g)

Halawet el jibn with sugar syrup (d) (n) (g)

Ma'amoul stuffed with nuts (d) (n) (g)

Lokma (g)

Basbousa (d) (n) (e) (g)

Turkish delights (d) (n)

Um Ali (d) (n) (e)

Flaky pastry with almonds, pistachio and cream

Kanafeh (d) (n)

Cheese and filo pastry

### Cakes

Mango mousse cake (d) (n) (e) (g)

Chocolate mousse cake (d) (n) (e) (g)

Dates cake (d) (n) (e) (g)

### Mini desserts

Chantilly raspberry delight (d) (n) (e)

Almond tart (d) (n) (e) (g)

Tropicana pastry (d) (n) (e) (g)

Chocolate profiterole (d) (n) (e) (g)

Walnut brownie (d) (n) (e) (g)

Mango panna-cotta (d) (n) (e)

Paris Breast (d) (n) (e) (g)

Pistachio mahalabia (d) (n)

Truffle chocolate pastry (e) (d) (g)



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