



Traditional Ramadan Juices

Kamaruddin, Jallab, Tamarind and Laban (d)

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

Assorted Maki Rolls (sf)

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 (vg) (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 Mezze

Hummus (v) (gf) (n)

Ground chickpeas with tahina and extra virgin olive oil

Mutabal (v) (d) (gf) (n)

Grilled eggplant, tahina, garlic and extra virgin olive oil

Baba Ghanoush (v) (gf) (n)

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

V-Vegetarian | D-Dairy | E-Eggs | GF-Gluten Free | N-Nuts | SH-Shellfish

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

Soup

Lentil Soup (vg)

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

Osuzi (n) (d)

Slow roasted lamb, marinated in traditional Arabic spices,

Served with oriental rice and mixed nuts

Allergens

V-Vegetarian | D-Dairy | E-Eggs | GF-Gluten Free | N-Nuts | SH-Shellfish



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 (g)
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
Kunafa (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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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

Assorted Maki Rolls (sf)

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 (vg) (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 (v)

Cold Mezze

Hummus (v) (gf) (n)

Ground chickpeas with tahina and extra virgin olive oil

Mutabal (v) (d) (gf) (n)

Grilled eggplant, tahina, garlic and extra virgin olive oil

Baba Ghanoush (v) (gf) (n)

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

Allergens

V-Vegetarian | D-Dairy | E-Eggs | GF-Gluten Free | N-Nuts | SH-Shellfish

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

Soup

Lentil Soup (vg)

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

Harira Soup

Lamb, chickpeas, 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 Moughrabiye

Aromatic pearl couscous

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 Couscous (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

Duzi (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 (g)
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)
Um ali (d) (n) (e) (g)
Flaky pastry with almonds, pistachio and cream
Kunafah (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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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

Assorted Maki Rolls (sf)

Gourmet Salads

Fattoush (vg) (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) (n)

Ground chickpeas with tahina and extra virgin olive oil

Mutabal (v) (d) (gf) (n)

Grilled eggplant, tahina, garlic and extra virgin olive oil

Baba Ghanoush (v) (gf) (n)

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

Allergens

V-Vegetarian | D-Dairy | E-Eggs | GF-Gluten Free | N-Nuts | SH-Shellfish

Selection of Arabic Cheeses (d)
Akawi, baladi, feta, labneh balls and shanklish

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

Soup

Lentil Soup (vg)

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

Borscht

Beetroot and beef

Hot Mezze

Meat kibbeh (n) (g)

Fine minced lamb with onion, pine nuts and cracked wheat

Vegetable samosa (v) (g)

With mint chutney

Cheese rakakat (v) (d) (g)

Flaky pastry with Akawi cheese and herbs

Falafel (v)

Grounded chickpeas with cumin, coriander and parsley

Hot starters

Lamb Soujok

Pomegranate molasses, onion and garlic sauce

Vegetable Pakora (g)

With mint chutney hot sauce and sweet chili sauce

Main Courses

Kousa ablama (d) (n)

Pasta Alfredo (d) (g)

Kadai Paneer (d)

Potato soufflé (d) (e) (n) (g)

Salmon

with caper sauce

Chicken Tangine

With olives, lemon, onion and cumin

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

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

Prawn Masala (sf) (d)

Douzi (n) (d)

Slow roasted lamb, marinated in traditional Arabic spices,
Served with oriental rice and mixed nuts

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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 (g)
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) (g)
Flaky pastry with almonds, pistachio and cream
Kunafah (d) (n) (g)
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)