



## *Traditional Ramadan juices*

Kamaruddin, Jallab, Tamarind and Laban

## *Dried fruits and nuts*

Dates, apricots and prunes

## *Assorted artisan bread (d) (e) (n)*

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

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

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

### **Fattoush (v)**

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

### **Tabbouleh (v)**

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)**

Broccoli, zucchini, green peas and bell peppers

### **Puttanesca potato salad (sh) (gf)**

Anchovy, capers, sundried tomatoes and herbs

## *Cold Mezze*

### **Hummus (v) (gf)**

Ground chickpeas with tahina and extra virgin olive oil

### **Moutabel (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



#### **ALLERGENS**

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



*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

*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)**  
Fine minced lamb with onion, pine nuts and cracked wheat

**Meat sambousek (n)**  
Light pastry with fine minced beef, onion and pine nuts

**Cheese rakakat (v) (d)**  
Flaky pastry with akawi cheese and herbs

**Spinach fattayer (n) (v)**  
Light pastry with spinach, onion and grinded sumac

## *Hot starters*

**Roasted chicken wings**

**Lamb pastilla (n) (d)**

**Vegetable fritters (v)**

**With BBQ sauce, hot sauce and sweet chili sauce**



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## Main Courses

### **Baked chicken with potatoes**

Arabic spices, lemon juice and herbs

### **Okra with lamb stew**

Okra and lamb with tomato sauce

### **Chicken maqluba (d) (n)**

Flavored rice with chicken, eggplant and seven spices

### **Grilled seabream (sh)**

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)**

With roasted veggies and parmesan cheese

### **Vermicelli rice (v) (d)**

Sauté vermicelli cooked with rice

### **Herb roasted potatoes (v) (d)**

### *Ouzi (n) (d)*

**Slow roasted lamb, marinated in traditional Arabic spices,**

**Served with oriental rice and mixed nuts**

### *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**



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## Saj and manakish

Labneh

Zaatar

Muhammara

## Traditional sweets

Assorted baklawa (n) (d)

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

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

Lokma

Basbousa (d) (n) (e)

Turkish delights (d) (n)

Umali (d) (n) (e)

Flaky pastry with almonds, pistachio and cream

Kanafeh (d) (n)

Cheese and filo pastry

## Cakes

Black forest cake (d) (n) (e)

Raspberry mousse (d) (n) (e)

Red velvet cake (d) (n) (e)

## Mini desserts

Chocolate mousse (d) (n) (e)

Almond cake (d) (n) (e)

Profiteroles (d) (n) (e)

Mango cake (d) (n) (e)

Fruit verrine (d) (n) (e)

Lemon tart (d) (n) (e)

Muhallebi (d) (n)

Vanilla cake (e) (d)



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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)**

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

## *Cold Mezze*

### **Hummus (v) (gf)**

Ground chickpeas with tahini and extra virgin olive oil

### **Moutabel (v) (d) (gf)**

Grilled eggplant, tahini, garlic and extra virgin olive oil

### **Baba ghanoush (v) (gf)**

Grill eggplant, capsicum, onion and pomegranate

### **Vine leaves (v)**

Rolled vine leaves with rice and vegetables



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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

*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)**  
Fine minced lamb with onion, pine nuts and cracked wheat

**Meat sambousek (n)**  
Light pastry with fine minced beef, onion and pine nuts

**Cheese rakakat (v) (d)**  
Flaky pastry with akawi cheese and herbs

**Vegetable samosa (v)**  
With mint chutney

## *Hot starters*

**Chicken liver**

**Flat bread with fine minced lamb (d)**

**Vegetable fritters (v)**  
With BBQ sauce, hot sauce and sweet chili sauce



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## Main Courses

### **Southern Beef Stew**

With carrot, potato, garlic and beef broth

### **Chicken tagine**

With olives, lemon, onion and cumin

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

With capers sauce

### **Lamb kabsa (n) (d) (sh)**

Lamb leg cooked in tomato sauce with rice

### **Sheikh al-mahshi (n)**

Baked eggplant with fine minced lamb and tomato sauce

### **Vegetable cous cous (v) (n)**

With capsicum, onion, raisin and pine nuts

### **Shish barak (d)**

Meat dumplings with yoghurt sauce

### **Penne arabiatta (d) (v)**

With tomatoes sauce and chili flakes

### **Vegetable gratin (d) (v)**

Carrot, beans, green peas and white sauce

### **Potato hara (v)**

With parsley and spicy hara sauce

### **Ouzi (n) (d)**

**Slow roasted lamb, marinated in traditional Arabic spices,**

**Served with oriental rice and mixed nuts**

### *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**



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## Saj and manakish

Labneh

Zaatar

Muhammara

## Traditional sweets

Assorted baklawa (n) (d)

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

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

Lokma

Basbousa (d) (n) (e)

Turkish delights (d) (n)

Umali (d) (n) (e)

Flaky pastry with almonds, pistachio and cream

Kanafeh (d) (n)

Cheese and filo pastry

## Cakes

Black forest cake (d) (n) (e)

Raspberry mousse (d) (n) (e)

Red velvet cake (d) (n) (e)

## Mini desserts

Rice Pudding (d) (n) (e)

Pistachio dacquoise (d) (n) (e)

Fresh berries saint honore (d) (n) (e)

Dates brownies (d) (n) (e)

Dates baked yoghurt (d)

Blueberry crumble (d) (n) (e)

Rose mahalabia (d) (n)

Pecan nut tart (d) (n)



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Arabic bread, pita bread, sesame bread, olive bread, zaatar breads  
Baguettes, bagels, multigrain rolls and soft rolls

## *Gourmet salads*

### **Fattoush (v)**

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

### **Tabbouleh (v)**

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 salad (sh)**

With potatoes, beans, tomato, bell peppers and lemon dressing

### **Chicken fajita salad (d)**

With capsicum, onion, avocado and coriander

### **Thai beef salad (sh)**

With cucumber, tomato, onion and Thai spicy dressing

## *Cold Mezze*

### **Hummus (v) (gf)**

Ground chickpeas with tahini and extra virgin olive oil

### **Moutabel (v) (d) (gf)**

Grilled eggplant, tahini, garlic and extra virgin olive oil

### **Baba ghanoush (v) (gf)**

Grill eggplant, capsicum, onion and pomegranate

### **Okra with tomato sauce (v)**



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## *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)*

Äkawi, baladi, feta, labneh balls and shanklish

## *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**

## *Hot Mezze*

### **Meat kibbeh (n)**

Fine minced lamb with onion, pine nuts and cracked wheat

### **Meat sambousek (n)**

Light pastry with fine minced beef, onion and pine nuts

### **Cheese rakakat (v) (d)**

Flaky pastry with akawi cheese and herbs

### **Falafel (v)**

Grounded chickpeas with cumin, coriander and parsley

## *Hot starters*

### **Lamb sujuk**

### **Chicken arayes (d) (n)**

### **Vegetable spring rolls (v)**

With BBQ sauce, hot sauce and sweet chili sauce



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## Main Courses

### Chicken mulukhiyah

With garlic, coriander and fresh lemon

### Dawood basha (n)

Meat balls in tomato sauce

### Fish sayadieh (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)

Steamed kibbeh cooked in yoghurt sauce with garlic

### Pasta primavera (v) (d) (n)

Mixed veggie with tomato sauce

### Eggplant moussaka (d) (n)

Fried eggplant with tomato sauce and cheese

### Vegetable noodles (v)

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)

Sauté Vermicelli Cooked with rice

### Ouzi (n) (d)

Slow roasted lamb, marinated in traditional Arabic spices,

Served with oriental rice and mixed nuts

### 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



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Lokma

Basbousa (d) (n) (e)

Turkish delights (d) (n)

Umali (d) (n) (e)

Flaky pastry with almonds, pistachio and cream

Kanafeh (d) (n)

Cheese and filo pastry

## Cakes

Banana mousse cake (d) (n) (e)

Strawberry cake (d) (n) (e)

Dates cake (d) (n) (e)

## Mini desserts

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

Tropicana pastry (d) (n) (e)

Chocolate eclairs (d) (n) (e)

Walnut brownie (d) (n) (e)

Mango pannacotta (d) (n) (e)

Pears crumble (d) (n) (e)

Pistachio mahalabia (d) (n)

Truffle chocolate pastry (e) (d)



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