



MAKARIM MENU THREE

GREEN SALADS CORNER

Assorted Garden Fresh Green with a Selection of Dressings & Condiments
Lettuce, Ice berg, Roka, Green, Red and Yellow Peppers
Cucumbers, Tomatoes, Radish, Celery , With French, Italian and Thousand
Island Dressing

Served with Roasted Nuts, White and Whole Wheat Croutons,
Spring Onions and Chopped Eggs, Stick Carrots with Dips
Palm Hearts, Fresh Thyme, Lemon Wedges

SOUP

Vegetable Cream Soup

INTERNATIONAL SALADS

Salmon Salad, Corn Salad, Artichoke Salad,
Pasta Salad with Black Olives and Sun Dried Tomatoes and Capers
Potato with Tuna, Coleslaw Salad, Beetroot Salad, Russian Salad
Nesoiose Salad, Sweet Melon with Baby Shrimp Salad
Braised squid in Chili Marinated, Koskos Salad

Bread Basket

A Selection of Arabic & French Bread

COLD ORIENTAL MEZZA

Hummus, Mutable, Babaghanoug, Vine leaves, Tabouleh
Labneh with Walrus, Assorted Olives and Pickles
Okra with Olive Oil and Tomato , Fattoush, Eggplants Fattah
Shankalish with Green Olives, Muhammara
Zucchini with Yogurt and Hot Spices

HOT ORIENTAL MEZZA

Sambousek, Mea and Cheese, Kebbeh, Spinach Fatayer
Vegetables Spring Roll , Mini Pizza

HOT DISHES

Fisherman's Hammur, Seafood Termidor, Madras Chicken Cuy
Italian Veal Picata with Tomato Sauce in Bed of Fettuccine
Continental Roasted Lamb Leg with Rosemary Sauce , Wooden Skewer Mixed Grill
(Lamb Cutlet, Kofta Shish Kebab, Shish Tawouk) , Indian Lamb Biryani
Béchamel Macaroni, Cinnamon Potatoes,
Oven Baked Vegetables with Olive Oil and Garlic
Ravioli with Cheese and White Sauce



Buttered Rice with Vegetable

DESSERTS

Um Ali, Kunafa, Basbosa, Baklawa , Rice Pudding, Burma
Stuffed Ladies Fingers, Mohalabiya, t
Marriott Cheese Cake with Raspberry, Mocca Cake
Crème Brûlée, Chocolate Mousse Cake, Crème Caramel
Crokombush, Tiramisu Cake, Seasonal Fresh Fruit Salad
Assorted French Pastries, Apple Pie, Black Forest Cake

BEVERAGES

A Selection of Herbal and Non Herbal Teas
Decaffeinated & Filtered Coffee , Pepsi, 7 Up & Miranda ,Mineral Water

