



MAKARIM MENU TWO

GREEN SALADS CORNER

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

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

SOUP

Mushroom Cream

INTERNATIONAL SALADS

Braised Squid in Chili Marinade,
Pasta Salad with Black Olives and Sun dried Tomatoes and Capers
Potato Salad with Caramelized Balsamic Vinegar,
Cole slow Salad, Beetroot Salad, Russian Salad,
Nesoiose Salad, Sweet Melon with Baby Shrimp Salad

Bread Basket

A Selection of Arabic & French Bread

COLD ORIENTAL MEZZA

Hummus, Mutable, Babaghanoug vine leaves, Tabouleh
Labneh with Walnut, Assorted Olives and Pickles,
Okra with Olive Oil and Tomato, Fattoush, Eggplants Fattah

HOT ORIENTAL MEZZA

Sambousek, Mea, Cheese, Kebbeh,
Spinach Fatayer
Vegetables Spring Rolls

HOT DISHES

Chicken Dijon Sauce with Vegetables, Yuvarlak Beef Tenderloin with Cilantro Cream
Sauce, Red Snapper topped with Shrimps Lemon & Bue Sauce
Lemon minted Okra with Lamb, Marinated Whole Chicken with Garlic & Spices
Wooden Skewer Mixed Grill, (Shish Tawouk, Kebab & Kofta)
Vegetable Lasagna, Country Wage Potatoes with Bell Pepper
Butter Toasted Seasonal Vegetables, Fried Rice



DESSERTS

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

BEVERAGES

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

