



NAJD MENU THREE

SALADS AND ORIENTAL MEZZEH

Hummus, Mutable, Fattoush, Tabouleh, Babaghanoug
Labneh with Walnuts, Bamia BailZeit, Assorted Pickles & Olives

Assorted Selection of Fresh Greens to Include:

(Lettuce, Tomato, Cucumber, Bell Pepper, Carrot)

Served with Bacon Bits, Croutons, and Parmesan Cheese
French, Italian, Thousand Island Dressings

INTERNATIONAL SALADS

Smoked Salmon Mirror with Condiments
Selection of Cold Cuts, Mixed Seafood Salad
Pasta Salad with Sun Dried Tomatoes, Corn Salad, Beetroot Salad
Greek Salad, Nicoise Salad, Tomato Mozarella Salad

SOUP

Mushroom Cream Soup

HOT APPETIZERS

Sambousek Meat, Cheese, Fried Kebbeh, Spinach Fatayer

BREAD BASKET

Basket of Freshly Baked Bread Rolls, Arabic bread

MAIN COURSES

From The Grill in Wooden Skewer
Shish Kebab, Kofta, Shish Tawouk and Lamb Cutlets
Mediterranean Fillet of Humour, Beef Steak with Pepper Sauce
Oven Baked Sultan Ibrahim Fish Rap with Vine leaves
Marinated Oven Roasted Chicken with Herbal and Garlic Sauce
Lamb Okra with Lemon Sauce, Assorted Oven Baked Gratinated Vegetables
Baby Potatoes Country Style, Vermicelli Arabic Rice, Penne Arabiatta

DESSERTS

Um Ali, Baklawa, Burma, Mohalabiya,
Rice Pudding, Kunafa, Apple Pie,
Black Forest Cake, Crème Caramel,
Double Mokka, Tiramisu, Fruit Salad
French pastries and Fresh Fruits

BEVERAGES

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

