

ARABIC BUFFET MENU

MAKE YOUR OWN SALAD BAR

Romaine Lettuce, Iceberg
Oak Leaf, Grated Carrot,
Beetroot, Tomato Wedges
Sweet Corn, Cucumber

DRESSINGS

Balsamic Dressing, Honey Mustard Dressing
Italian Dressing, Marie Rose

ORIENTAL MEZZEH

Hummus, Moutabel, Tabouleh, Fattoush,
Babaghanoush, Vine Leaves
Oriental Flatbreads
Gherkins, Marinated Olives
Pickled Green Chili, Vegetable Pickles

HOT MEZZEH

Cheese Rakakat
Spinach Fattayer
Lamb Kibbeh
Meat Samousek

SOUP AND HOUSE BAKED BREADS

Harrira Soup
Crème of mushroom soup
Assorted House Baked Breads
Bread rolls and butter

TRADITIONAL SAJ STATION

Freshly Made Saj Bread
Zaatar, Cheese, Chicken

FROM THE GRILL

Shish Tawouk
Lamb Kofta
Lamb Kebab
Roasted Potato
Tahina Sauce, Garlic Sauce

FROM THE HOT BUFFET

Fried Fish, Tahina Sauce
Dajaj Moqlubah with cucumber yoghurt
Kebbah Labaneeya
Vegetable Tajine, Vegetable Cous Cous
Chicken Biryani

Baked Macaroni

SOMETHING SWEET

Chocolate Fudge Cake

Red Velvet Cake

Lemon Meringue Tart

Mohalabia with roasted nuts

Assorted Baklava

Umm Ali with Toasted Nuts

Sticky Dates and Toffee pudding

Selection of Whole & Freshly Sliced Seasonal Fruits

Mineral Water

Assorted soft drinks

Assorted chilled juices

Freshly brewed coffee

Herbal infusions and fruit tisanes

(Peppermint, chamomile flowers, lemon verbena)

Decaffeinated teas

Full fat milk, low fat milk and skimmed milk

Selections of three fresh juices are available

At a supplement of QR 25 per person