

### Start from 15KWD

### **Business Lunch III**

### **Bread Display**

Freshly baked soft, hard, rye rolls and Arabic bread

### Soup

Classic Harirra soup

# **Appetizers**

Humus

**Tabouleh** 

**Fatoush** 

Keshka

Mutabbal

Stuffed wine leaves

Corn salad, spicy tomato salsa

Traditional Caesar Salad with Garlic Croutons and Aged Parmesan Garlic Foccacia Bread Garden Greens with Goat Cheese, Candied Walnuts and Roasted Fruit, Raspberry Vinaigrette Assorted lettuces and crudités

Homemade dressings

### Pickles, Olives and cheese

Pickled turnip, cauliflower and cucumber Kalamata olives, green olives, pearl onion Selection of Arabic and international cheese

#### **Hot Dishes**

Selection of Lebanese Mix grill
Roasted beef medallion, grilled asparagus
Chicken biryani
Fillet of sea bass, sautéed fennel,Dill lemon cream
Spinach and ricotta raviolli
Lamb Kabsa
Steamed rice

# **Desserts & Fruits**

Assorted seasonal cut fruits
Raspberry panna cotta
Strawberry Cheesecake
Mohalabiya
Black forest cake
Kunafa with kashta
Apple strudel
Um Ali

## **Beverages**

Still water
Soft Drinks
Selection of Fresh juices
Freshly brewed coffee, leaf tea, herbal infusion and fruit tisane