





ARABIC BUFFET MENU A

AED 250 NET per Person

COLD ARABIC MEZZEH

Hummus Bierouti (V)

Smoke Mutable (V)

Labnah with Zaatar (V)

Muhamara Pistachio (V) (N)

Baba Ganoush with Pomegranate (V)

Fattoush (V)

Grilled Halloumi Salad (V)

Stuffed Vine Leaves (V)

Arabic Pickles Platter (V)

Assorted Olives (V)

Selection of Salad Leaves
Cress, Dressing and Condiments
(Sliced Carrots, Cucumber, Radish, Tomato, Sprouts,
Heart of Palm, Beans)
Aioli, Olive & Sundried Tomato Tapenade, Gribiche

International Bread Rolls Arabic Bread

SOUP

Harira Soup Lamb Lentil Soup

HOT MEZZEH

Meat Kibbeh Spinach Fatayer Cheese Sambousek

MAIN COURSE

Iranian Mix Grill

(Juju Kebab, Koubiedah Kebab)

Seafood Makbouse Local Style

Lamb Dawood Basha

Chicken Motafa coriander

Eggplant Moussaka

Penne Arrabiata

Vegetable Lasagna

Vermicelli Rice

LIVE STATION

Whole baby lamb Ouzi baked with traditional local marination
With chef choice of Rice

DESSERTS

Crème Caramel
New York Cheese Cake
Muhalabia
Black Forest Cake
Ward El Sham
Basbousa
Fruits Cake
Umali (N) (H)
Seasonal Cut Fruits

