

BUFFET MENU II

SALAD & COLD MEZZA

CONTINENTAL SALAD

Vine-ripened tomatoes, cucumber, carrots, beetroot, pepper ring
Creamy Potato, coleslaw, pasta & Cheese
Chunky Tuna salad with marinated roasted vegetables in sesame vinaigrette
Hummus, Mutable, Tabbouleh, Labaneh with mint, Frittata
Mouhamarah Halabieh, Mokhallal

Selection of dressings

French, 1000 Island, Caesar, Italian

Condiments and garnishes

Assorted fresh salad leave, tomatoes, cucumber, sweet corn
Black and green olives, croutons, grated cheese
Corn kernels, nuts, raisins and Lebanese pickles

Baker's display of bread rolls with chilled butter

HOT MEZZA

Thai crispy chicken spring rolls
, Cheese Sambousek

HOT BUFFET

Main Courses

Wok thai fried Szechuan Beef with stir fried Asian vegetable
Chicken with Moghrabieh
Lamb Kofta with mints & yoghurt
Biryani rice
Potato Dauphinoise
Grilled Fish lemon dill sauce
Tuscan vegetables sautéed with garlic, fresh herbs and grated parmesan cheese

DESSERTS

Seasonal fresh fruit platter
Pastry chef's selection of 4 kind cakes and tartlet's
Assorted of Arabic sweets
Tiramisu & Umm Ali

QR 150