

BUFFET MENU III

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
Grilled vegetables with sun-dried tomatoes and basil

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 pickles

Baker's display of bread rolls with chilled butter

HOT MEZZA

Fried Kibbeh, Fatayer with Cheese

HOT BUFFET

Main Courses

Chicken Tikka, Boti Kebab (boneless lamb with yoghurt & Indian spices)
Sayadiah Samack "Fish fillet in tomato sauce"
Thai Green Beef Curry with Coconut cream & sweet pea
Lasagna
Thai special fried rice
White Rice
Grilled Vegetable
Sweet garlic and rosemary roasted potatoes

DESSERTS

Seasonal fresh fruit platter
Pastry chef's selection of 4 kind cakes and tartlet's
Selection of French Pastries
Assorted of Arabic sweets
Chocolate Mousse, Tiramisu & Umm Ali

QR 165