

BUFFET MENU IV

SALAD & COLD MEZZA

CONTINENTAL SALAD

Vine-ripened tomatoes, cucumber, carrots, beetroot, pepper ring
Creamy Potato, Shawerma chicken pasta salad with chick pea & coriander
Chunky Tuna salad with marinated roasted vegetables in sesame vinaigrette
Hummus, Mutable, Tabbouleh, Labaneh with mint, Frittata
Mouhamarah Halabieh, Mokhallal
Arabic Cheese Platter
Stuffed eggplant, Stuffed Grape leave in olive oil
Sushi & Maki rolls present with vegetable carving, Light soy sauce and Pickle ginger

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

Fried Kibbeh, Spinach Sambousek
Safiha, Teriyaki Chicken wings

HOT BUFFET

Main Courses

Sweet & Sour Fish with pineapple, green peppers and spring onion
Moroccan beef Taghin with plums and Almond
Chicken Makhani "Indian buttered chicken"
Fusilli with mushroom cream
Sautéed potatoes with candied onions
Gratin Seasonal root vegetable
White Rice
Choice the flavored Thai Wonton: shrimps. Chicken, vegetables with light soy and sweet chili dip

DESSERTS

Seasonal fresh fruit platter
Pastry chef's selection of 4 kind cakes and tartlet's Assorted of Arabic sweet
Selection of French Pastries, Chocolate Mousse Croque en bouche with chocolate sauce
Tiramisu & Umm Ali

QR 185