

BUFFET MENU V

SALAD & COLD MEZZA

CONTINENTAL SALAD

Vine-ripened tomatoes, cucumber, carrots, beetroot, pepper ring
Creamy Potato, Tandoori chicken pasta salad with chick pea & coriander
Chunky Tuna salad with marinated roasted vegetables in sesame vinaigrette
Hummus, Mutable, Tabbouleh, Labaneh with mint
Mouhamarah Halabieh, Frittata
Jarjeer and Za'atar Salad, Arabic Cheese Platter
Stuffed Grape leave in olive oil
Smoked salmon with Traditional condiment
Thai squid salad with French bean and Kiffar lime vinaigrette

Selection of dressings

French, 1000 Island, Caesar, Italian

Condiments and garnishes

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

Baker's display of bread rolls with chilled butter

HOT BUFFET

SOUP

Arabic Lentil Soup with Lemon

HOT MEZZA

Fried Kibbeh, Cheese Sambousek
Safiha, Allu Tikki "Fried Indian potato cake"

Main Courses

Pan seared fish fillet topped with black olive, anchovies, Sun dried tomato served with Artichoke
Thai Green Curried Chicken with eggplant and mint
Piccata of beef with Zesty butter sauce
Lasagna
Steak and Mushroom Pie topped with Flaky pastry
Potatoes braised with bacon and onions
Thai Wok fried Asian Vegetable with oyster sauce
Sweet & Sour Crispy Shredded Beef flavored with ginger, spring onion
White Rice

DESSERTS

Seasonal fresh fruit platter
Pastry chef's selection of 5 kind cakes and tartlet's
Selection of French Pastries
Assorted of Arabic sweet
Croque en bouche Pyramid with chocolate sauce
Chocolate Mousse
Tiramisu
Umm Ali

QR 250