



ORIENTAL BUFFET MENU 1

Cold Starters

Hummus, moutabal, fattoush, tabbouleh
Warak enab, kibbeh potato salad, za'atar salad
Bulgur tomato salad

Salad Bar

Tomato wedges, cucumbers, lemon wedges, croutons, olives and pickles, sweet corn

Dressings: balsamic vinegar, cocktail dressing, Caesar dressing
Baker's basket with a selection of breads, Arabic bread and rolls
Butter, margarine

Hot meza

Spinach fatayer, meat sambousek

Main courses

Mixed grill (lamb kofta, shish taouk, beef kebab)
Iranian Joojeh kebab
Oriental roasted chicken with garlic potatoes
Lamb stew with white beans (lamb fasolia)
Fish Harra (Baked fish with grilled spicy tomato sauce)
Cumin potatoes (V)
Torly vegetables with fresh tomato sauce (V)
Vermicelli rice (V)

Desserts

Assorted baklava
Basbousa pistachio
Znoud el sit, Umm Ali
Dates cake, Atayef asafiri
Seasonal fresh fruit platter

The menu includes water, soft drinks and chilled juices