



## ORIENTAL BUFFET MENU 2

### Cold Starters

Hummus, tabbouleh, fattoush, baba ghanoush, moutabal  
Okra salad  
Fried makali with tahini sauce  
Rocca salad  
Fresh cuttlefish with za'atar tomato sauce salad

### Salad Bar

Tomato wedges, cucumbers, Roman lettuce, iceberg lettuce, green and red beans, 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 soft rolls  
Butter, margarine

### Hot meza

Spinach fatayer, meat sambousek

### Soup

Harira soup

### Main courses

Grilled chicken breast with lemon coriander sauce  
Beef moussaka  
Lamb shakriya  
Oriental mixed seafood  
Mixed dolma (stuffed marrow, eggplant, tomato)  
Vegetable kawaj (V)  
Chili-paste potatoes (V)

### Desserts

Cheese kunafeh  
Assorted baklava  
Dates crème brûlée  
Halawet el Jibn  
Macarons  
Basbousa  
Qatayef cheese  
Saffron rice pudding  
Umm Ali  
Muhallabia  
Seasonal fresh fruit platter

*The menu includes water, soft drinks and chilled juices*