

ORIENTAL BUFFET MENU 3

Cold Starters

Hummus, tabbouleh, fattoush, moutabal, baba ghanoush
Vine leaves
Mohamra
Mixed seafood salad
Fasolia moutabaleh salad

Salad Bar

Tomato wedges, cucumbers, Roman lettuce, iceberg lettuce, lollo rosso lettuce, green and red beans, lemon wedges, cherry tomatoes, artichoke 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

Soup

Omani seafood soup

Hot Meza

Meat sambousek, cheese rolls

Main courses

Grilled shrimps with saffron sauce
Mix Oriental grill (lamb kofta, shish taouk, lamb chops)
Fish Sayadieh
Chicken moghrabieh
Lamb bazella
Vegetable moussaka
Za'atar potatoes
Steamed rice

Desserts

Pistachio crème brûlée
Aish al saraya
Dates cake
Semolina pudding with caramelized nuts
Mango passion fruit and white chocolate mousse
Trio chocolate mousse
Assorted baklava
Seasonal fresh fruit platter
Kunafeh cheese
Shabiyat
Umm Ali

The menu includes water, soft drinks and chilled juices