

STARTERS

COLD MEZZEH (on the table)

HUMMUS

(Puree of chickpeas mixed with sesame paste and lemon juice)

FATTOUSH

(A salad of cucumber, tomato, mint, green capsicum, radish, lettuce and onion with lemon juice, olive oil and sumak powder topped with toasted bread)

TABOULEH

(A traditional Lebanese salad consist of parsley tomato, spring onions, mint, lemon juice, cracked wheat and olive oil)

MOUTABEL

(Char grilled eggplant with sesame paste, garlic, lemon juice, and pomegranate seeds)

Baker's Bread Basket, Bread Rolls and Arabic Bread



HOT MEZZEH

Spinach Fatayer

Cheese Fatayer



MAIN DISHES

HAMMOUR MASHWI

(Char grilled marinated Hammour with garlic lemon and coriander)

MASHWI MASHKEL

(Shish Taouk, Kofta kebab and Shish kebab with roasted bell peppers)

VEGETABLE BIRIYANI

(N) (Mixed vegetable layered with biryani rice topped with crispy onions and nuts)

BAKED MACARONI

ROASTED POTATO WITH ARABIC SPICES



DESSERTS

Tropical Fresh Fruit Salad

Oven Baked Um Ali

Assorted Baklava