



## ***Oriental Buffet Menu 1***

### **Beverages:**

Fresh, Refreshments,  
Coffee and Tea

### **Cold:**

Hummous, Mutable, Taboulleh,  
Fattuoche, Arabic Mixed Salad,  
Sliced Beetroot Salad with Extra Virgin Olive Oil,  
White Goat Cheese with Mixed Bell Peppers and Scallions,  
Marinated Cucumber with Fresh Dill,  
Artichoke Hearts Salad with Black Olives and Cilantro Leaves,  
Herb and Garlic Marinated Green and Black Olives,  
Variety of Leaf Lettuce and Vegetable Relish

### **Soup:**

Cream of Tomato with Fresh Basil Leaves,

### **Hot:**

Qouzi with Arabic Rice,  
Chicken Makbousse  
Charcoal Grilled Lebanese Shish Kebab,  
Breaded Gulf Shrimps Served with Tartar Sauce,  
Kubbeh Bel Laban,  
Grilled Hammour with Harra Sauce,  
Mixed Samboussek,  
Baby Okra Stew,  
Squash Ablama

### **Desserts:**

Selection of Arabic sweets:  
Cheese Kunafa, Warbat, Oum Ali,  
Homemade Crème Cararmel,  
Strawberry Cheese Cake,  
Vanilla Roulade with Choco Flakes  
Seasonal Fruit Tartlets, Chocolate Mousse, English Trifle,  
Fresh Fruit Cuts and Fruit Carvings.