

International Buffet Menu QAR 230

Cold Appetizers

Fatoush Hummus Beetroot mutable Labneh garlic

Mince beef salad with red onion, sticker rice powder, chili flake, mint leaves
Cherry tomatoes, bocconcine, pine seeds and Rocca, olives
Chicken tikka salad (tandoor)
Grilled halloumi cheese, Rocca, tomato, walnut, cucumber

Raw Salad Bar

Tomato, Cucumber, Red Radish, Carrot, Iceberg Lettuce, Rocca, Romaine, Lollo Rosso, Lollo boinda, mixed Pepper, white and red cabbage

Condiments

Lemon Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Caesar dressing Pomegranate Molasses, olive oil, Black Olive and Green Olive, Assorted Pickles

From the Bakery

Oven fresh hard and soft rolls Assorted Indian and Arabic bread Lavosh

Main Dishes

Sweet & sour sea food, pineapple, spring onion, capsicum
Malabar fish curry
Kaab Al Ghazal, tomato coulis, Capsicum,
Lamb byriani, cucumber raita
Chicken cacciatore
Baked Penne pasta, mushroom, rose
Steamed white rice
Buttered vegetables

Dessert

Whole and cut fruit in season
Mango crème brulée
Tiramisu
Blueberry cheese cake
Lemon merengue pie
Double chocolate mousse
Strawberry pannacotta



 $\text{BY } \overrightarrow{\text{TIVOLI}}$

Hot Dessert

Warm blueberry cobbler with vanilla sauce

Beverages

Soft drinks, Mineral water Chilled juice