



INTERNATIONAL BUFFET MENUS

INTERNATIONAL BUFFET MENU A | 2

INTERNATIONAL BUFFET MENU B | 3

COLD STARTERS

- Hummus (V)
Smooth puree of boiled chickpeas & tabini
- Beetroot Moutabel (V)
Roasted & smoked eggplant dip with labneh & beetroot
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Fattoush (V)
Tomato & cucumber salad tossed with crisp Arabic bread, pomegranate & sumac
- Orzo with Baked Vegetables (V)
Orzo pasta with Mediterranean vegetables in basil pesto
- Spicy Chicken Salad
Mangos, cucumber, arugula, peppers & chili lime dressing
- Root Vegetable & Goat Cheese (V)
Roasted, carrot, parsnip & beetroot, crumbled goats cheese & balsamic vinaigrette
- Tomato Mozzarella Caprese (V) (N)
Traditional Italian tomato & buffalo mozzarella with basil pesto
- Garden Lettuce (V)
*Selection of fresh mixed greens
Cucumber, tomato, bell pepper, carrot, Greek feta, olives, sunflower seeds, croutons
Honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil, balsamic vinegar*

HOT STARTERS

- Lamb Kibbeh
Fried lamb & bulgur dumplings
- Cheese Sambousek
Golden fried pastry filled with akawi cheese
- Chicken Satay
Lemongrass & soy sauce marinade
- Beef Satay (N)
Chili spiced with peanut sauce

BAKERY

- Freshly Baked Breads (V) (N)
Selection of baked rolls & Arabic breads

SOUP

- Mushroom Soup (V)
Mushroom cream soup with truffle oil & fresh chives

MAIN COURSE

- Lamb Biryani
Marinated Lamb, layered with biryani rice topped with crispy onion & roasted nuts
- Roast Beef
Roasted beef sirloin with garlic mashed potato & peppercorn sauce
- Seared Salmon
Salmon filets served with caper & lemon butter
- Butter Chicken
Chicken Tikka in rich tomato gravy with cream & butter
- Dawood Basha
Braised lamb meat balls cooked in onion & tomato-herb sauce
- Steamed Vegetable (V)
Fresh vegetables steamed & tossed in butter & herbs
- Roast Potato (V)
New potato roasted with extra virgin olive oil, rosemary & thyme
- Jasmine Rice (V)
Steamed Jasmine

DESSERTS

- Apple Crumble
Roasted apple baked with spices & crunchy crumble
- Black Forest
Dark rich chocolate sponge layered with cherry compote, chocolate mousse & vanilla cream
- Vanilla Cheese Cake
Graham crumbs baked with vanilla cream cheese
- Opera Gateaux
Joconde sponge with coffee syrup layered with chocolate ganache & coffee butter cream
- Chocolate & Banana Tart
Chocolate sweet pastry shell baked with chocolate cream & fresh banana
- Seasonal Fruit Tart (N)
Sweet pastry shell baked with almond cream & topped with seasonal fruits
- Katayef Nuts (N)
Sweet pancake filled with assorted chopped nuts
- Osmalayah with Kashta
Baked vermicelli noodle filled with kashta cream
- Halawat Bin Jaban
Asta cream filled pastry roll
- Fresh Fruits (V)
Selection of cubed seasonal fruits

COLD STARTERS

- Fatet Batenjan (V)
Roasted eggplant with tabina sauce, pine nuts, olive oil & parsley
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Fattoush (V)
Tomato & cucumber salad tossed with crisp Arabic bread, pomegranate & sumac
- Baba Ghanouj (V)
Roasted & smoked eggplant dip
- Hummus (V)
Smooth puree of boiled chickpeas & tahini
- Root vegetable & Goats Cheese (V)
Roasted, carrot, parsnip & beetroot, crumbled goats cheese & balsamic vinaigrette
- Roasted Duck Salad
Chinese style roasted duck with watercress & mint in plum sauce
- Chickpea Salad (V)
Sweetcorn, red onion, feta cheese & herb vinaigrette
- Spicy Crab & Corn Salad
Lump crab, avocado, sweet corn, Belgian mayo
- Soba Noodle Salad (V)
Soba noodles tossed with Asian vegetables in teriyaki sauce
- Garden Lettuce (V)
*Selection of fresh mixed greens
Cucumber, tomato, bell pepper, carrot, Greek feta, olives, sunflower seeds, croutons
Honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil, balsamic vinegar*

HOT STARTERS

- Falafel (V)
Savory rounds of ground chickpea, spices & herbs fried until crispy
- Prawn Spring Roll
Crispy fried pastry filled with Asian vegetables & prawn
- Vegetable Samosa (V)
Tender pastry filled with potato, vegetables & Indian spices
- Cheese Sambousek (V)
Golden fried pastry filled with akawi cheese

BAKERY

- Freshly Baked Breads (V) (N)
Selection of baked rolls & Arabic breads

SOUP

- Harira Soup
Lentils, vegetable, lamb & harissa

MAIN COURSE

- Arabic Mixed Grill
Shish taouk, shish kebab, kofta
- Chicken Biryani (N)
Marinated chicken, layered with biryani rice topped with crispy onion & roasted nuts
- Fillet of Beef Tenderloin
Roasted baby vegetables, horseradish mashed potato & thyme jus
- Roasted Sea Bass
Filet of sea bass with ratatouille & cream sauce of spinach & fine herbs
- Garlic Sautéed Prawns
Sautéed prawns with baby zucchini & tomato cooked in parsley & garlic butter
- Paneer Tikka Masala (V)
Marinated & grilled paneer cheese cooked in spicy gravy
- Macaroni Béchamel (V)
Creamy macaroni pasta with mushrooms & parmesan cheese
- Potato Gratin (V)
Thinly sliced potatoes baked & layered with cream, garlic & Gruyère cheese
- Roasted Vegetables (V)
Fresh vegetables grilled & roasted with olive oil & sea salt

DESSERTS

- Sticky Date Pudding
Moist baked date sponge
- Blueberry Cheese Cake
Graham crumbs baked with blueberry cream cheese
- Chocolate Dream Cake
Chocolate sponge & mousse layered with crème brûlée
- Pineapple Pavlova
Baked meringue filled with pineapple compote & topped with vanilla chantilly
- Pecan Tart (N)
Bake sweet dough filled with pecan nuts & Canadian Maple syrup
- Coffee Tiramisu
Lady finger soaked with espresso & topped with mascarpone
- Katayef Asifiri
Sweet pancake filled with kashta cream
- Borma Bl Kashta
Finger shape vermicelli dough filled with kashta cream
- Mouhalabia (N)
Rose flavor milk pudding topped with roasted nuts
- Fresh Fruits (V)
Selection of cubed seasonal fruits