



ARABIC FAMILY STYLE MENUS

THE DUCHESS PACKAGE MENU | 2

THE PRINCESS PACKAGE MENU | 3

THE QUEEN'S PACKAGE MENU | 4

COLD MEZZEH

- Hummus (V)
Smooth puree of boiled chickpeas & tabini
- Moutabel (V)
Roasted & smoked eggplant dip with labneh
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Fattoush (V)
Tomato & cucumber salad tossed with crisp Arabic bread, pomegranate & sumac dressing
- Tomato Mozzarella Caprese (V) (N)
Traditional Italian tomato & buffalo mozzarella with basil pesto
- Pickles & Olives (V) (N)
Selection of pickled vegetables & marinated olives

HOT MEZZEH

- Lamb Kibbeh
Fried lamb & bulgur dumplings
- Cheese Sambousek
Golden fried pastry filled with akawi cheese
- Spinach Fatayer (V)
Pastry triangles filled with spinach

BAKERY

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

MAIN COURSE

- Arabic Mixed Grill
Shish taouk, shish kebab, kofta
- Dawood Basha
Braised lamb meat balls cooked in onion & tomato-herb sauce
- Garlic Sautéed Prawns
Sautéed prawns with baby zucchini & tomato cooked in parsley & garlic butter
- Lamb Harees
Traditional slow cooked lamb, wheat & butter
- Penne Arrabiata (V)
Spicy penne pasta with tomato, chili flakes & fresh basil
- Vermicelli Rice (V)
Steamed rice with vermicelli pasta

DESSERTS

- Halawat Bin Jaban
Asta cream filled pastry roll
- Katayef Nuts (N)
Sweet pancake filled with assorted chopped nuts
- Mouhalabia (N)
Rose flavor milk pudding topped with roasted nuts
- Umm Ali (N)
Bake puff dough soak with rose flavor milk topped with cream & nuts
- Chocolate Dream Cake
Chocolate sponge & mousse layer with crème brûlée
- Seasonal Fruit (V)
Selection of carved seasonal fruits

COLD MEZZEH

- Hummus (V)
Smooth puree of boiled chickpeas & tabini
- Moutabel (V)
Roasted & smoked eggplant dip with labneh
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Fattoush (V)
Tomato & cucumber salad tossed with crisp Arabic bread, pomegranate & sumac dressing
- Warak Enab (V)
Grape leaf stuffed with rice, fresh mint, parsley, tomatoes & green onion
- Beetroot Moutabel (V)
Roasted & smoked eggplant dip with labneh & beetroot
- Thai Prawn Salad
Poached prawn, cucumber, spring onion, tomato with thai dressing
- Pickles & Olives (V) (N)
Selection of pickled vegetables & marinated olives

HOT MEZZEH

- Lamb Kibbeh
Fried lamb & bulgur dumplings
- Meat Sambousek (N)
Golden fried pastry filled with minced lamb & pine nuts
- Cheese Sambousek (V)
Golden fried pastry filled with akawi cheese
- Falafel (V)
Savory rounds of ground chickpea, spices & herbs fried until crispy

BAKERY

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

MAIN COURSE

- Arabic Mixed Grill
Shish taouk, shish kebab, kofta
- Butter Chicken
Chicken Tikka in rich tomato gravy with cream & butter
- Lamb Harees
Traditional slow cooked lamb, wheat & butter
- Spicy Prawn Harra (N)
Prawns cooked in fresh tomato, onion & chili pepper with coriander & pine nuts
- Steamed Vegetable (V)
Fresh vegetables steamed & tossed in butter & herbs
- Lamb Moussaka
Baked layers of minced lamb, eggplant & tomato
- Gnocchi (V)
Herb gnocchi with leeks & truffle cream
- Batata Harra (V)
Potatoes fried on olive oil with harissa, lemon juice & coriander
- Saffron Rice (V)
Basmati rice cooked in a vegetable saffron broth

DESSERTS

- Mouhalabia (N)
Rose flavor milk pudding topped with roasted nuts
- Kunafa Cheese
Cheese pastry soaked in sweet sugar syrup
- Borma bl Kashta
Finger shaped vermicelli dough filled with kashta cream
- Warbat Pista Fresh (V)
Filo pastry dough baked with kashta cream & soaked with sugar syrup
- Black Forest
Dark riche chocolate sponge layer with cherry compote & chocolate mousse & vanilla cream
- Coffee Tiramisu
Lady finger soaked with espresso & topped with mascarpone mousse
- Seasonal Fruit (V)
Selection of carved seasonal fruits

COLD MEZZEH

- Hummus (V)
Smooth puree of boiled chickpeas & tahini
- Moutabel (V)
Roasted & smoked eggplant dip with labneh
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Fattoush (V)
Tomato & cucumber salad tossed with crisp Arabic bread, pomegranate & sumac dressing
- Warak Enab (V)
Grape leaf stuffed with rice, fresh mint, parsley, tomatoes & green onion
- Mohammara (V)
Puree of roasted pepper, bread crumbs, walnuts & garlic
- Lobster & Avocado Salad
Poached lobster, avocado, tomato with salsa verde
- Pickles & Olives (V) (N)
Selection of pickled vegetables & marinated olives

HOT MEZZEH

- Seafood Kibbe
Fried dumpling filled with seafood & sauté onion
- Meat Sambousek (N)
Golden fried pastry filled with minced lamb & pine nuts
- Cheese Sambousek
Golden fried pastry filled with akawi cheese
- Vegetable Samosa
Tender pastry filled with potato, vegetables & Indian spices
- Falafel
Savory rounds of ground chickpea, spices & herbs fried until crispy

BAKERY

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

MAIN COURSE

- Seafood Mixed Grill
Salmon, tiger prawns, sea bass, calamari
- Lamb Chops
Grilled lamb chops marinated with garlic
- Lamb Harees
Traditional slow cooked lamb, wheat & butter
- Butter Chicken
Chicken Tikka in rich tomato gravy with cream & butter
- Vegetable Saloona (V)
Fresh vegetable stew with arabic spices & tomato sauce
- Prawn Biryani
Marinated prawns, layered with biryani rice topped with crispy onion & roasted nuts
- Roast Beef
Roasted beef sirloin with garlic mashed potato & peppercorn sauce
- Vegetable Lasagna (V)
Roasted vegetables in tomato sauce, cooked with fresh pasta sheets
- Saffron Rice (V)
Basmati rice cooked in a vegetable saffron broth

DESSERTS

- Katayef Nuts (N)
Sweet pancake filled with assorted chopped nuts
- Asabe Zenab
Deep fried semolina dough soak in sugar syrup
- Awama
Fried dough rounded shape & soak in syrup
- Umm Ali (N)
Bake puff dough soak with rose flavor milk topped with cream & nuts
- Opera Gateaux
Joconde sponge with coffee syrup layer with chocolate ganache & coffee butter cream
- Vanilla Crème Brulée
Bake Tabiti vanilla cream & caramelize with sugar
- Praline Éclair (N)
Bake choux pastry filled with praline cream
- Seasonal Fruit (V)
Selection of carved seasonal fruits