



Nights of the Serein Creek



Bread Section

Turkish simit bread, Arabic bread
Lebanese bread, Saj bread
Sliced bread (White and Brown)
Savoury danishes, olive and
cheese twisted ciabatta,
Chicken and cheese puff, potato stuffed brioche



Soup


Lentil Soup

Salad Bar

Tomato, cucumber, capsicum, carrot, onion,
sweet corn, beetroots, kalamata olives
Romaine lettuce, iceberg, mixed lettuce,
mixed pickles

Dressings - Pomagranete sauce, tahina sauce,
balsamic, yoghurt, cocktail, olive oil

Cold Mezze & Salad



Hummus
Mutable
Labneh
Antep ezme
Haydari
Carrot Tarator
Fattoush salad
Kopoglu
Tabouleh
Pembe sultan
Warak Enab
Gavurdagi Salad

Hot Starter

Lamb Kibbeh
Mucver
Cheese Rakakat

Main Course - A la carte

Fish Harra

Grilled seabass with spicy tomato sauce
served with lemon wedges

Chicken Musakhan

Marinated chicken with sumac, garlic, cumin,
Coriander served with Saj bread, yoghurt mint

Adana Kebap

Lamb mince, sumac onion, parsley,
grilled tomato, bread served with french fries

Beef Manti

Turkish dumplings, tomato fondue,
yoghurt, crispy onion

Tavuk Sis (Shish Tawouk)

Traditional Turkish sauce with chicken breast,
Sumac onion, grilled tomato served
with french fries

Kasap Kofte (Butchery Kofta)

Charcoal grilled beef mince, onion, garlic, cumin
Served with grilled tomato and steak fries

Imam Bayildi

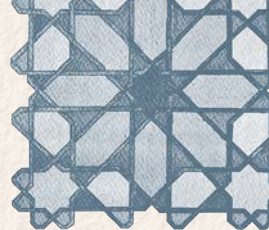
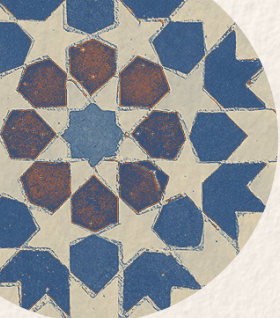
Ottoman cuisine of whole eggplant
stuffed with onion, garlic and tomatoes,
and simmered in olive oil.

Desserts

Selection of Whole & Sliced Fruits

Selection of Turkish and Arabic Deserts





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Beverages Menu

House Spirits

Vodka Absolut
Bombay Sapphire
Tequila Jose Cuervo Silver
Bacardi Rum
Red Label

Wines

DB Family Sauvignon Blanc
DB Family Shiraz

Beers

Tiger Beer
Budweiser Beer

