

m e d l e y

Flavours That Stay With You

Juice Corner

Kamardin, Jallab, Tamerhindi, Karkadéi,
Salt lassi, sweet lassi

Oven Fresh Bakery

Assorted Bread Rolls
Rye, Whole Wheat, Sourdough Loaves
Toasted White & Brown Bread
Arabic Bread

Cheese & Pickles

Sliced Feta (Plain & Marinated)
Nabulsi, Halloumi, Bulgari, Akkawi
Fresh Labneh, Labneh with Mint, Black Sesame Shanklish
Baladi Pickles (Carrot, Cucumber, Turnip, Radish)
Mixed Olives (3 Varieties), Chillies, Makdous, Peppers
International & Arabic Cheeses

Hot Mezzeh

Meat Sambousek
Cheese Fatayer
Spinach Fatayer
Kibbeh
Assorted Pizza
Vegetable Pakora

Condiments

Lemon Wedges, Capers, Cocktail Onions,
Sliced Black Olives, Sun-Dried Tomatoes

Salad Greens

Mesclun, Rocket Leaves, Frisée
Shredded Carrot, Cucumber, Cherry Tomatoes
Peppers, Mushrooms
Flavoured Rock Salt, Olive Oil, Vinegar
Mustard & Herb Vinaigrette, Balsamic Vinaigrette
Thousand Island Dressing

Composed Salad

Cherry Tomato & Bocconcini with Basil Purée
Marinated Grilled Vegetables with Ricotta
Celeriac & Apple with Boursin and Walnuts

Arabic Salad

Hummus, Moutabal, Tabbouleh
Bulgur with Tomato, Olive Salad
Beetroot Moutabal
Chicken with Tahini Sauce
Cabbage Salad, Stuffed Vine Leaves
Batata Harra, Moussaka, Muhammara
Garlic Labneh

Soup

Harira Soup
Red Lentil Soup with Lemon Wedges
Daily Special Soup

In The Chafing Dish

Moroccan Chicken Tagine
Samak Harra with Lemon & Coriander
Bamia Bil Lahm
Mutton Biryani with Condiments
Vegetable Moussaka
Butter Chicken
Pasta with Béchamel
Vegetable Couscous
Soujouk
Kudhar Mahshi

The background is a dark teal color with a pattern of small, glowing green and blue squares. At the top, several ornate, glowing lanterns hang from thin lines. A large, light-brown, scalloped-edged frame surrounds the central text.

Ouzi Station

Lamb Ouzi with Oriental Rice
Cucumber & Mint Yogurt

Live Cooking

Chicken or Lamb Shawarma with Garlic Sauce & Pickles
Arabic Mixed Grill (Shish Taouk, Beef Kebab, Lamb Kofta)

Arabic Dessert and International

Assorted Fresh Fruits

Moroccan Sweets

Kunafa Nabulsia, Awameh, Znoud El Set

Basbousa, Katayef (Cream/Walnut)

Maamoul, Warbat Cream, Halawet El Jibn

Mixed Baklava, Dates

Umm Ali with Pistachio

Selection of International Desserts

Dry Fruits and Nuts

Apricot, Raisins, Prunes, Dried Figs

Dates Selection

Almonds, Walnuts, Pistachios, Chestnuts, Hazelnuts

Khoshaf (Dry Fruits in Syrup)

Live Cooking Station

Crêpes with Banana, Chocolate & Vanilla Sauce

Luqaimat with Traditional Condiments