

## Saturday Brunch menu April 2026

### Cold Counter Display with Oriental salads

#### Seafood bar

- ✦ Marinated Prawns
- ✦ Marinated mussel
- ✦ Marinated Clams
- ✦ Steam Crab

#### Sushi bar

- ✦ California roll
- ✦ Spicy tuna roll
- ✦ Salmon sushi
- ✦ Vegetarian Sushi

#### Individual Marinated Salad

- ✦ Red chicory, parmesan, rocket and black pepper honey (v)
- ✦ Roasted yellow squash, garlic and parsnip (V)
- ✦ Beetroot, apple and cheese salad with honey mustard dressing (V)
- ✦ Beef and mango salad
- ✦ Pasta salad with basil pesto sauces (V)
- ✦ Seafood salad in spicy gazpacho sauce
- ✦ Char grilled cauliflower with tomato, dill and capers (V)
- ✦ Buffalo mozzarella and tomato platter with pesto dressing (VN)

#### Antipasti

- ✦ Roast onions (V)
- ✦ Roast garlic (V)
- ✦ Sundried tomatoes(V)
- ✦ Kalamata olives, thyme and balsamic(V)
- ✦ Green kalamata, lemon, red chili (V)
- ✦ Sundried tomatoes (V)
- ✦ Grilled eggplant (V)
- ✦ Grilled green, yellow zucchini (V)
- ✦ Roast red, yellow peppers(V)
- ✦ Marinated mushroom (V)
- ✦ Marinated wild asparagus (V)

#### Salad bar O

- ✦ Romaine lettuce
- ✦ Lollo rosso
- ✦ Oak leaf lettuce
- ✦ Rocket
- ✦ Boston lettuce
- ✦ Mesclun greens

#### Arabic Cold

- ✦ Tabouleh - Salad of freshly chopped flat leave parsley tossed with (V) ✦
- ✦ Muteb - Char-grilled eggplants blended with tahina paste and g (V) ✦
- ✦ Warak enab – Rolled vine leaves filled with rice and herbs cooked
- ✦ Fattoush - Lettuce, tomato and onion flavoured with sumac ( ✦ V O
- ✦ Rocca salad – salad of rocca leaves with sumac and sliced onions (V)
- ✦ Moukhalalaat – Arabic mixed pickles (V)
- ✦ Babaganoush – Roast eggplant with peppers and olive oil (V)
- ✦ Hommous – chickpeas ground with tahina paste flavoured olive oil (V)
- ✦ Jat khodra ( baby cucumber, Carrot, Green chili, Roman lettuces, red reddish and spring onion ) (V)

Dishes indicated with **A**- Alcohol **V** - Vegetarian, **N** - contains Nuts

- Diabetic Friendly **O** Gluten free. ✦

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### Bread Station

#### Selections of Cheese

- ✦ Gouda cheese
- ✦ Cheddar cheese
- ✦ Green apple, red apple and grapes
- ✦ Fig chutney, cheese crackers, water crackers, candid walnuts, dates and pineapple chutney, papaya chutney

#### Bread section

- ✦ Focaccia
- ✦ French baguette
- ✦ Whole wheat baguette
- ✦ Sundried tomato roll
- ✦ Bavarian bread
- ✦ Rustical bread loaf
- ✦ Brown hard roll
- ✦ Arabic bread
- ✦ Basil pesto
- ✦ Black olive tapenade
- ✦ Sun dried tomato pesto
- ✦ Grain mustard
- ✦ Olive oil
- ✦ Balsamic vinegar

#### Soup

- ✦ Oriental lentil soup with pita croutons and green lime (V)
- ✦ Cream of Mushroom with garlic croutons

#### Carving

- ✦ Roasted Whole Chicken with Lemon mustard honey Jus

#### Under the lamp

- ✦ Breaded chicken
- ✦ Egyptian Fatteh

#### Under the lamp

- ✦ Baked sweet potato.
- ✦ Cheese sambousek (N)

#### Live cooking (presented on carving light)

- ✦ Falafel with tahina sauces
- ✦ Feteer Meshaltel

#### Pizza & pasta station (small pizza oven)

- ✦ Pizza margherita , peperoni, seafood
- ✦ 3 kind pasta Spaghetti, Fuseli, Penne with choice of sauces & condiments

#### BBQ display

- ✦ Barbeque chicken thigh
- ✦ Grilled Nile perch
- ✦ Chicken tikka

#### Sauces

- ✦ BBQ sauce with pineapple
- ✦ Mushroom sauces

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**Food on the Chafing dishes International**

- ✦ Beef Stroganoff , Mushroom broth& mustard
- ✦ Baked Fish with Caper butter sauce
- ✦ Butter chicken
- ✦ Stemmed basmati rice
- ✦ Steam vegetables (V)
- ✦ Stir fry Noodles (v)
- ✦ Roasted Potato with rosemary & garlic (V)

**Indian**

- ✦ Black dal (V)
- ✦ Chicken biryani (N)
- ✦ Palak paneer (V)
- ✦ Assorted Indian bread

**Arabic buffet**

- ✦ Pasta Becamel on the Egyptian way
- ✦ Mahashi, stuffed with rice , mixed with tomato herbs
- ✦ Vermicelli rice- rice with vermicelli noodle
- ✦ Mouloukieh – chicken stew with mouloukieh leaves
- ✦ Lamb Ouzi with oriental Rice (N)
- ✦ Assorted Iranian mixed grill (kofta, Shish taouk,)
- ✦ Laban Immo, yogurt stew .

**Dessert buffet**

- ✦ Individual - assorted mousse in glass
- ✦ Assorted mini French pastries
- ✦ Chocolate Fadge
- ✦ Fruit trifle in glass
- ✦ Lemon meringue tart
- ✦ White chocolate brownies
- ✦ Mandarin cream brûlée
- ✦ Mango mousse cake,
- ✦ Chocolate mousse
- ✦ Vanilla Profit rolls
- ✦ Apple tart
- ✦ Fresh Fruit
- ✦ Mahlabiah
- ✦ Fruit cake
- ✦ Um Ali (N)
- ✦ Chocolate fountain w/fruit skewers /marshmallows / melons / dried cake

**Kids Buffet Corner**

**Hot selection**

- ✦ Mini chicken burgers
- ✦ Fish nuggets
- ✦ Assorted mini pizzas
- ✦ French fries
- ✦ Penne pasta with cream and cheese sauce

**Sandwich**

- ✦ Open face sandwich
- ✦ Pasta Salad individual

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