

## Summer Brunch Menu

Wide Selection of International Salads, Cold Oriental Mezzeh including Hummus, Mutabal, Baba Ganouj, Labneh, Muhamarah, wine leaves, condiments with different dressings

### Soup

Bulgur and Lentil Soup, dry mint

### Hot Appetizer

Delicious Meat Kibbeh enveloped in warm and earthy Middle Eastern spices like allspice and ground cinnamon  
Vegetable Samosa pastry with a savoury filling, spiced potatoes, onions, peas (v)  
Cheesy nachos and condiments

### Mains

Steamed Basmati Rice(v)  
Penne Pasta, roasted tomato sauce and broccoli florets(v)  
Mix seafood and Saffron Risotto(s)  
Chicken Fajitas  
Sauté Green Beans, tomatoes and shallots (v)  
Delicious Curry Paneer Makhni in a buttery tomato cashew gravy sauce (v)  
Fiery Harra Potato wedges  
Slow cooked leg of lamb with bulgur rice, tomato and capsicum paste  
Roasted fish fillet, lemon butter sauce  
Mix grilled, roasted vegetables  
(Traditional Lamb Kofta, Grilled Persian marinated chicken skewers)

### Desserts

Assorted Arabic Sweets including the traditional Baklawa, Basbosa & Katayef  
Variety of Flavoured Turkish Delights, Dry Fruits & Roasted Nuts  
Assorted International Pastries, coffee Swiss roll and Fresh fruit Salad  
Famous Spicery style Um Ali