

MENU (subject to change without notice)

DELUXE SELECTION OF COLD ARABIC MEZZAH SERVED ON THE TABLE WITH A
SELECTION OF FRESHLY BAKED

BREADS

Hummus, Chickpeas ground with tahina paste flavoured with olive oil

Tabouleh, Salad of freshly chopped flat leave parsley tossed with cracked wheat and tomatoes

Mutabel, Char-grilled eggplants blended with tahina paste and garlic

Fattoush, Lettuce, tomato and onion flavoured with sumac topped with fried pita bread
croutons

Rocca salad, Salad of rocca leaves with sumac and sliced onions

Moukhalalaat, Arabic mixed pickles

Labneh bil za'atar, Sliced Arabic cheese with fresh za'atar

Labneh, Labneh with mint

Cucumber yoghurt

SELECTION OF HOT MEZZAH FROM THE BUFFET

Kebbeh, Traditional fried meat and crushed wheat balls filled with minced meat and spices

Spinach fattayer, Light pastry filled with spinach flavoured with sumac and onion

Meat Sambousak, Light pastry filled with minced lamb and pine seeds

Cheese Sambousak, Light pastry filled with Arabic cheese and parsley

Falafel, Deep fried chick pea dumplings with tahina sauce

SELECTION OF MAIN COURSES FROM THE LIVE COOKING STATIONS

Assorted Iranian and Arabic kebabs

Kebab au robe, Iranian lamb kebabs marinated with yoghurt, onion and black pepper

Kofta kebab, Minced lamb leg with herbs and spices

Shish Taouk, Skewered boneless chicken marinated with lime and onion

Lamb chops, Chicken shawarma with pickles and all the condiments

Beef shawarma

Whole baby ouzi

Selection of seafood

Grilled live from a display of fresh seafood

Selection of meats

From a meat display grilled live

From the tri pot stands

Iranian rice with pomegranate, Steamed rice, Biryani, Oriental rice, Steamed vegetables,

Baked potatoes, type

of soup

DESSERTS

Exotic sliced fruits, Baklava, Iranian pastries, Umali, Kunafa, Date cake, Mohalabiya, Crème caramel