



Eid Al-Adha BUFFET

BREAD

Middle eastern & international bread selection

COLD MEZZEH

Hummus - tahini, lemon juice (V/VG/DF)
Warak Enab - stuffed vine leaves with pomegranate (V/VG/DF)
Tabbouleh Salad - bulgur, tomatoes, extra virgin olive oil (V/VG/DF)
Baba Ghanoush - sumac, olive oil

ARABIC SALAD

Fattoush salad - lettuce, tomatoes, cucumber, pomegranate molasses, crouton
Cauliflower bil Tahina
Eggplant Fattah - tahini, onion, yoghurt
Roasted pumpkin and feta salad
Arabic pickles, marinated olives (V)

LIVE STATION

Lamb Arays - Pita bread, minced lamb with light Arabic spices, garlic sauce
Chicken Arays - Pita bread, minced lamb with light Arabic spices, garlic sauce

HOT MEZZEH

Lamb Chapli Kebab
Chicken Tikka
Tahini sauce, garlic sauce, mint chutney

SINDHI LAMB BIRYANI

Biryani rice, marinated lamb, fried onions, fried cashew nuts, raisins
Coriander leaves, yoghurt sauce

MAIN COURSE

Shish Tawook - arabic style chicken kebab (GF)
Moroccan Lamb Tajine - prunes, apricot, parsley
Samke Harra - marinated fish fillet with arabic spiced bell peppers, tomatoes (GF)
Beef Rendang (GF)
Couscous (V)
Vegetable Saloona (V/VG/GF/DF)
Hing Dhaniya Aloo - baby potatoes, light spiced, coriander leaves (V/GF)

CARVERY

Marinated Roasted Beef with Sambal
Beef jus

DESSERT

Baklava (V)
Umm Ali (V)
Pistachio Dates Hazelnut Slice
Blueberry Tiramisu
Pistachio Opera
Chocolate Caramel Tart
Spanish Flan
Profiteroles
Strawberry Verrine
Seasonal Sliced Fresh Fruits (V/VG/DF/GF)

**SAMPLE
MENU**