



FIREWATER GRILLE
DUXTON HOTEL PERTH

Eid Buffet

Rose milk on arrival

DATES

Medjool dates
Nuts, dried fruits

BREAD

Middle eastern & international bread selection

ASSORTED MEZZEH

Hummus - tahini, lemon juice (V/VG/DF)
Warak Enab - stuffed vine leaves with pomegranate (V/VG/DF)
Muhammara - chilli paste, walnut, breadcrumbs (V)
Moutabel - pomegranate, extra virgin olive oil (V)
Tabbouleh - bulgur, tomatoes, extra virgin olive oil

ARABIC SALAD

Fattoush salad - lettuce, tomatoes, cucumber, pomegranate molasses, crouton
Cauliflower bil Tahina
Loubia b'zeit - green beans, tomatoes, parsley (V)
Eggplant Fattah - tahini, onion, yoghurt
Roasted pumpkin and Feta Salad
Arabic pickles, marinated olives (V)

LIVE STATION

Sikandari Raan - Pot-roasted lamb with homemade mild spices

HOT MEZZEH

Turkish pides
Lamb Kofta
Cheese Sambousek (V)
Tahini sauce, garlic sauce

LAMB OUZY

Slow Cooked Lamb with Light Spices,
Saffron rice, fried onions, nuts, raisins, coriander leaves
Cucumber and yoghurt dipped with mint and olive oil

MAIN COURSE

Shish Tawook - arabic style chicken kebab (GF)
Dam-Ka Ghost - house made light spiced lamb (GF)
Marinated fish fillet - with light arabic spice (GF/DF)
Beef Saloona (GF/DF)
Vegetable Tajine (V/GF)
Moroccan Couscous (V/DF)
Bamia bil Lahm - braised lamb and baby okra
Potato Harra - cilantro, tomato, garlic, extra virgin olive oil

DESSERT

Baklava (V)
Umm Ali (V)
Pistachio Dates Hazelnut Slice
Halawet el Jibn
Knafeh Cheese
Warbat
Qatayef
Pistachio Opera
Maamoul Mad
Mango Coconut Kataifi
Seasonal Sliced Fresh Fruits (V/VG/DF/GF)