

INTERNATIONAL BUFFET MENU

FRESH SALAD BAR

Tomato Wedge, Sliced Cucumber, Veal Bacon, Fresh Garden Greens, Marinated Steamed Mushroom, Beetroot, Crushed Carrot, Sundried Tomato (SD), Bean Sprouts, Red Kidney Beans (SD), Black Olives (SD), Green Olives (SD), Gherkins (SD)

DRESSINGS

French, Vinaigrette (SD), Thousand Islands, Caesar (E/MU), Honey Mustard

SALADS & STARTERS

Beef & Potato Salad

Russian Salad (E)

Chicken Tikka Salad (MU/MI)

Pasta Salad with Sundried Tomato Pesto (G/SD)

Roasted Vegetable Salad

Tabouleh (G)

Hummus (served with Arabic Bread) (SS)

Mutabbal (SS)

Fish Tahini Salad (F/SS)

SOUP

Arabic Lentil Soup (G)

Assorted Bread Station (G)

MAIN COURSE

Lamb Biryani with Raita & Pickle (MI/SD)

White Rice

Vermicelli Rice (G)

Lebanese-Style Chicken with Potato

Grilled Dory Fish with Lemon Butter Sauce (F/MI)

Brazilian Beef Steak with Mushroom Sauce (MI)

Lyonnaise Potato

Fresh Buttered Vegetables

Penne with Basil Tomato Sauce and Black Olives (G/SD)

(V) Vegetarian, (CR) Crustaceans, (P) Peanuts, (SO) Soybean, (T) Tree nuts, (SS) Sesame Seeds, (F) Fish, (E) Egg products, (MI) Milk Products, (G) Gluten, (CE) Celery, (MU) Mustard, (SD) Sulphur Dioxide, (MO) Molluscs, (L) Lupine, (C) Chili

All prices are inclusive of 7% Municipality Fees 10% Service Charge and 5% VAT.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Written further information is available upon request.

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DESSERTS

A Selection of Sliced Fresh Fruits

Black Forest Cake (G/MI/E), Vanilla Cake (G/MI/E), Opera Cake (G/MI/E), Cream Caramel (MI)

Oreo Cheesecake (G/MI/E), Raspberry Cake (G/MI/E)

Arabic Baklava (G/T)

Fruit Salad

Royal Chocolate Cake (G/MI/E)

Um Ali (Hot Dessert) (G/MI/E/T)

(Tea/Coffee/Water/Chilled Juice)

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Tomato Wedge, Sliced Cucumber, Veal Bacon, Fresh Garden Greens,
Marinated Steamed Mushroom, Beetroot, Crushed Carrot, Sundried Tomato (SD), Bean Sprouts, Red
Kidney Beans (SD), Black Olives (SD), Green Olives (SD), Gherkins (SD)

DRESSINGS

French, Vinaigrette (SD), Thousand Islands, Caesar (E/MU), Honey Mustard

SALADS

Marinated Prawn with Orange (CR), Artichoke, and Herb Dressing (SD)

Smoked Chicken with Almond (T), Cumberland Dressing (MI)

Watermelon Salad with Feta Cheese, Basil Oil Dressing (MI)

Beef & Broccoli Salad (SO/G)

Pasta and Chicken Salad with Pesto Mayo (G/T)

Crab and Vegetable Salad (CR)

Tabouleh (G)

Hummus (SS)

Mutabbal (SS)

SUSHI

California in Palm (F/MO)

Cheesy Japan (MI/CR/E)

Soya Sauce (SO/G), Wasabi, Pickled Ginger (SD)

SOUPS & BREADS

Italian Minestrone Soup (MI)

Cream of Chicken Soup (MI)

Assorted Bread Station (G/T)

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HOT DISHES

Roasted Australian Tenderloin with Rosemary Sauce (MI)
Stir-Fried Chicken with Cashew Nuts and Capsicum (T/SO/G)
Lamb Biryani with Raita & Pickle (MI/SD)
Grilled Salmon with Pimento Lemon Sauce (F/MI)
Basmati Rice
Kofta Bil Sayniyah
Mushroom Ravioli with Pesto Truffle Parmesan Cheese (MI/T)
Green Beans with Sundried Tomato Italian Style
Mashed Potatoes

DESSERTS

Peanut Caramel Tart (T/G/E)
Black Forest Cake (MI/G)
Vanilla Cake (MI/G), Opera Cake (MI/G)
Tiramisu Cups (MI/G), Raspberry Panna Cotta (MI)
Cream Caramel (MI)
Choux Citron Meringue (E/G/MI)
Fresh Fruit Tart (E/MI)
Blueberry Cheesecake (MI/G), Raspberry White Chocolate Cake (MI/G)
Arabic Baklava (G/T)
Fruit Salad
Royal Chocolate Cake (MI/G)
Bread & Butter Pudding (Hot Dessert) (G/MI)

(Tea/Coffee/Water/Chilled Juice)

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DRESSINGS

French, Vinaigrette, Thousand Islands, Caesar (E/MU), Honey Mustard

SALADS

Chicken Liver Terrine

Chicken Quinoa Salad

Pasta Salad with Sundried Tomato Pesto (G/SD/MI)

Greek Salad (MI)

Coleslaw with Apple and Raisin (MI/E)

Seafood Salad with Mango Salsa (MO/CR/F/SD)

Beef Bresaola with Melon

Chilled Peas and Mint Soup Shooter

German Potato Salad with Sautéed Veal Bacon, Onion, and Mustard Vinaigrette (SD)

Avocado and Tomato with Roasted Red Onion

Smoked Salmon Roses with Dill Cream Sauce (F/MI)

Tomato and Mozzarella Salad with Basil Pesto (T/MI)

Hummus (SS), Mutabbal (SS), Tabouleh (G)

SUSHI

Salmon Avo Lover (F/CR/SO/MI)

Beef Rolls (SD/CR/SO/SS)

Tuna on Fire (F/CR/SO/MI)

Pickled Ginger (SD), Soya Sauce (SO), Wasabi

SOUPS

Seafood Chowder Soup (MO/CR/F/SD/MI)

Italian Minestrone Soup (MI)

Fresh Bakers Basket and Butter (G/MI/T)

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MAIN COURSE

Singaporean Chicken Noodles (F/G/SO)
Roasted Chicken with Oriental Rice and Yogurt (MI/T)
US Beef Tenderloin with Forest Mushroom Sauce (MI)
Grilled Salmon with Lime Saffron Sauce (F/MI)
Spaghetti Pasta with Mixed Seafood and Tomato Pesto Sauce (T/MI/MO/CR/F)
Seafood Thermidor (MO/CR/F/MI)
Roasted New Potatoes
Steamed Vegetables
Steamed Rice

UNDER THE LAMP

Pizza Margherita (G/MI)
Pizza Pepperoni (G/MI)
Hot Mezza with Tahini Sauce (SS)
Vegetable Spring Rolls with Sweet Chili Dipping (G/SD)
Chicken Satay with Peanut Butter Sauce (T/MI)

CARVING

Roasted Lamb Leg
Mint Sauce / Lamb Gravy
Roasted Baby Potatoes

DESSERTS

Chocolate Brownie Fudge Cake (E/MI/G), Caramel Cake (E/MI/G)
Raspberry White Chocolate Cake (E/MI/G), Cream Caramel (MI), Oreo Cheesecake (E/MI/G)
Hazelnut Chocolate Tart (E/MI/G/T), Strawberry Sablé (E/MI/G), Mini Tiramisu Cups (MI/G)
Pistachio Panna Cotta (MI), Chocolate Mousse (E/MI/G)
Mini Financier (E/MI/G/T), Fruit Truffle (E/MI/G)
Apple French Tart (E/MI/G), Lemon Tart (E/MI/G), Fruit Salad
Eton Mess (E/MI/G)
Date Pudding (Hot Dessert) (E/MI/G)

(Tea/Coffee/Water/Chilled Juice)

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BEVERAGE PACKAGES

SOFT BEVERAGE

Barakat Fresh Juices

Soft Drinks

Mineral Water

Lavazza Coffee

Selection of Teas

HOUSE WINE / BEER PACKAGE

House Wine (White, Red or Rose)

Heineken or Budweiser Beers

Soft Drinks

Mineral Water

Lavazza Coffee

Selection of Teas

Exclusive of Cocktails & Energy Drinks

GRAPE / HOPS / SPIRIT PACKAGE / BUBBLY

Absolut Blue (Vodka)

Bombay Sapphire (Gin)

Bacardi Sliver (Rum)

JW Red Label (Whisky)

Jose Cuervo Tradicional Reposado (Tequila)

House Wine (White, Red or Rose)

Heineken or Budweiser Beers

Da Luca Prosecco, Italy

Barakat Fresh Juices

Soft Drinks Mineral

Water Lavazza Coffee

Selection of Teas

Exclusive of Cocktails & Energy Drinks