

APPETIZER MENU

Bread Station

Soft Roll, Hard Roll, Arabic Pitta Bread

Assorted arabic Mezze (D)(L)

Hummus, Mutable, babaganush, Fathoosh

Beetroot Salad (D)

Goat Cheese, Walnuts, Rocket Leaves, Baby Gem

The Greek (D)

Mixed Garden Vegetable, Feta Cheese, Oregano, Black Olive

MAIN COURSE

Chicken Cordon Bleu (D)(N)

Creamy White Sauce

Baked Beef Bolaganaise Pasta

Tangy Tomate Sauce Mancad Round Beef

Macarroni Méchemela

Chicken Biryani (D)(N)

Cashew Nuts, Coriander, Masala, Rita

Grilled Salmon (S)(D)

*Spiced Buttery Salmon, Served With Sweet Cob Corn,
Zesty Butter Sauce.*

Beef Randang

*Marinated Beef Chunks With Spicy Sambal Chili Paste,
Coconut Cream, Sharp Galangal, Citrusy Lemon Grass*

Seafood Casserole

Truffel Potato Grating

Cooked Potato with Cream and Cheese

Steamed Rice

Aromatic Basmati Rice

Vegetarian (V) | Nuts (N) | Dairy (D) | Gluten (G) | Seafood (SF)

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

SWEET TREAT

Red Velvet Cake
Seasonal Cut Fruits

Peanut Brownie (G)(N)(D)
Peanut Praline, Toasted Peanut

Funky Profiterole (G)(D)
Raspberry Jam, Chocolate Chantilly

Apricot Almond Tart
Almond Cream, Apricot Jam

Carrot Cake (G)(N)(D)
Carrot Sponge, Cheese Icing

Black Forest Cake
Morello Cherry, Chocolate Sponge, Chocolate Flakes

Freshly cut fruits

ARABIC MENU

STARTER

- Lentil Salad with Baby Vegetables
- Mediterranean Vegetables with Pesto (N)
- Marinated Baby Mozzarella with
Cherry Tomatoes (D)(N)
- Muhammara (G)(N)
- Caesar Salad (G)(D)
- Babaganoush (N)
- Cobb Salad (D)
- Freekeh Salad
- Warak Enab
(*Hummus*)

DRESSINGS

- Balsamic Vinaigrette
- Lemon Dressing, Thousand Island dressing (D)

SIP THE SOUP

- Lentil Soup (G)
- Herb Croutons

BAKERY BASKET (G)(D)(N)

(Selection of Bread Rolls and Arabic bread)

SNACK ATTACK

(Served with Tahini Dip, Arabic Chili Dip)

- Veg Spring Roll (G)(D)
- Lamb Kibbeh (G)(N)

MAIN COURSE

Lebanese Chicken with Potato

Seasonal Steamed Vegetables (N)(V)

Lamb Tagine with Apricot and Prunes

Pan Seared Seabass Harra Sauce (D)

Saffron Basmati Rice

Veg Lasagna (G)(D)

Kofta Bill Saniya

Okra Salona

SWEET CORNER (G)(D)(N)

Tiramisu

Mahalabiya

Lemon Meringue Tart

Carrot Cake

Umm Ali

MORNING COFFEE BREAK

Homemade Granola and Strawberry Yoghurt (D,N)

Coconut Chia Seed With Almond Milk,
Strawberry ,& Mixed Berries (D, N)

Pineapple, Melon, Watermelon,
Berries , Mint Leaves

Plain Croissants /Cheese Croissant/ Zaatar Croissant

Blueberry Danish (G,D,N)

Oat & Raisin Muffin (G,D,N)

Healthy Sweet Potato, Black Bean,
Avocado Breakfast Burritos (G,D)

Quiche Lorraine, Bacon Cheese
Caramelized Onion (G,D)

AFTERNOON COFFEE BREAK

Orange and Beets Salad, Rocket Leaves, Onion,
Toasted Pistachio (N)

Spinach and Mozzarella Calzone (G,D)

Mini Doughnut Lolly Pop (G,D,N)

Chocolate Supreme Tart (G, D, N)

Grilled Chicken Sandwich, Saffron Bread,
Apricot Mayo, Wrapped With Spinach Crepes (G,D)

Teriyaki Beef Tolls, Spring Vegetables, Sesame Seeds (G,D)

Fresh Pea And Ricotta Tartines With Spring Vegetables (G,D)

Vanilla Cake, Raspberry Jam, White Chocolate & Coconut Powder

Seasonal Sliced Fruits

MORNING COFFEE BREAK

*Plain Croissants - Plain / Almond Croissants
Pain Au Chocolate*

Blueberry Yoghurt and Honeycomb (D)

Acai Mix Berries, Banana, Granola (N)

Granola Blueberry Yoghurt, Coconut Chips,

Spinach and Feta Breakfast Wrap (G, D)

Assorted Mixed Manakish Cheese,
Zaatar & Meat (G, D)

Strawberry Danish (G, D, N)

Blueberry Muffin (G, D, N)

Pumpkin Seeds (G, D, N)

AFTERNOON COFFEE BREAK

Salmon Gravlax, Dill Marinated, Charred Avocado (S, G, D)

Grilled Beef Sandwich, Brown Bread, Honey Mustard Spread,
Taleggio Arancini, Pesto Sauce, Tomato Crisp (G, D, N)

Lavender & Blueberry & Layer Verrine (G, D, N)

Baby Spinach, Almond and Parmesan Salad (D)

Wrapped with Homemade Crepes (G, D)

Chicken Coronation Wrap, Avocado,
Baby Gem, Almond Flakes (G, D, N)

Red Berries Lolly (G, D, N)

The Coconut (G, D, N)

Exotic Seasonal Sliced Fruits

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MORNING COFFEE BREAK

Plain Croissants/ Pain au Chocolate/ Zaatar Croissant

Croque Monsieur, Gruyere Cheese, Turkey Ham (G, D)

Apricot Danish (G, D, N)

Chocolate Muffin (G, D, N)

Smoked Salmon, Wraps (G, D, S)

Blueberry Yoghurt and Honeycomb (D)

Chocolate Quinoa Pudding Banana, Almond,
Cinnamon, Honey (D, N)

Fruit Muesli (G, D, N)

Oats, Banana, Pineapple, Almond Milk, Nuts

AFTERNOON COFFEE BREAK

Smoked Salmon Rolls, Sour Cream, Dill, Lettuce (S, G, D)

Pesto Glazed Grilled Vegetable Wrap, Tortilla Bread (G, D)

Brie Chesse Sandwich, Lemon Bread, Pesto Mayo,
Wrapped with White Crepes (G, D)

Chicken Val-Au-Vent (G, D)

Prawn Poke Bowl (S)

Berries Pavlova (G, D, N)

Lemon Meringue Pie (G, D, N)

Hazelnut Chocolate Crunchy Bars

Seasonal Sliced Fruits

OUTDOOR APPETIZER MENU

Bread Station

Soft Roll, Hard Roll, Arabic Pita Bread

Assorted Arabic Mezze (D)(L)

Hummus, Mutable, Babaganush, Fathoosh

Beetroot Salad (D)

Hummus, Mutable, Babaganush, Fathoosh

The Greek (D)

Mixed Garden Vegetable, Feta Cheese, Oregano, Black Olive

MAIN COURSE

Chicken Cordon Bleu (D)(N)

Creamy White Sauce

Baked Beef Bologanese Pasta

Tangy Tomate Sauce Mancad Round Beef Macarroni Méchemela

Chicken Biryani (D)(N)

Cashew Nuts, Coriander, Masala, Rita

Grilled Salmon (S)(D)

*Spiced Buttery Salmon, Served With Sweet Cob Corn,
Zesty Butter Sauce*

Beef Rendang

*Marinated Beef Chunks With Spicy Sambal Chili Paste,
Coconut Cream,*

*Sharp Galangal, Citrusy Lemon Grass
Seafood Casserole*

Truffel Potato Gratin

Cooked Potato with Cream and Cheese

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SWEET TREAT

Apricot Almond Tart
Almond Cream, Apricot Jam

Red Velvet Cake
Seasonal Cut Fruits

Peanut Brownie (G)(N)(D)
Peanut Praline, Toasted Peanut

Funky Profiterole (G)(D)
Raspberry Jam, Chocolate Chantilly

Carrot Cake (G)(N)(D)
Carrot Sponge, Cheese Icing

Black Forest Cake
Morello Cherry, Chocolate Sponge, Chocolate Flakes

FRESHLY CUT FRUITS

OUTDOOR BREAKFAST MENU

Fresh Juices

Watermelon, Pineapple, Orange

Exotic Fruit Salad

Kiwi, Orange, Sweet Melon, Dragon Fruit, Mix Berries

Mix Pastries (G, D, N)

Plain Croissants, Zattar Croissants, Danis, Blueberry Muffin

Grilled Zucchini-sundried brie Sandwich brioche(G) (D)

Chicken Breast, Light Mayo, Multigrain Bread, Pesto Sauce.

Smoked Chicken and Cheese Rolls (D, G)

Cream Cheese, Shredded Lettuce, Profiterole

Cucumber Profiterole (D, G)

Cucumber, Cream Cheese, Shredded Lettuce in Profiterole

Quiche (G)

Caramelized onion, Asparagus, Cheese

Gridled Chicken wraps

Smoked Paprika Dip

Assorted Cookies (G)

Cranberry Oats & Choco Chip Oats

Inclusive of Soft Drinks, Coffee and Tea Selection

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OUTDOOR BREAKFAST MENU

Grilled Zucchini-Sundried Brie Sandwich Brioche (G)(D)
Chicken Breast, Light Mayo, Multigrain Bread, Pesto Sauce

Mix Pastries (G, D, N)
Plain Croissants, Zattar Croissants, Danis, Blueberry Muffin

Exotic Fruit Salad
Kiwi, Orange, Sweet Melon, Dragon Fruit, Mix Berries

Salad Bar
Mix Lettuce, Tomato, Cucmber and Feta Cheese

Musslie with Mix Berry (D, N)
Muslie with Cream and Apple

Gridled Chicken wraps
Smoked Paprika Dip

Fresh Juices
Watermelon, Pineapple, Orange

Assorted Whole Fruits
Apple, Banana, Pears

Assorted Cookies (G)
Cranberry Oats & Choco Chip Oats

Smoked Chicken and Cheese Rolls (D)(G)
Cream Cheese, Shredded Lettuce, Profiterole

Grilled Chciken Sausages,Turkey Bacon, Egg Shashukka
and Grilled Tomato

OUTDOOR BREAKFAST MENU

Mix Pastries (G)(D)(N)

Plain Croissants, Zattar Croissants, Danis, Blueberry Muffin

Smoked Chicken and Cheese Rolls (D)(G)

Cream Cheese, Shredded Lettuce, Profiterole

Grilled Chciken Sausages, Turkey Bacon, Egg Shakshuka and Grilled Tomato

Exotic Fruit Salad

Kiwi, Orange, Sweet Melon, Dragon Fruit, Mixed Berries

Salad Bar

Mixed Lettuce, Tomato, Cucmber and Feta Cheese

Musslie and Mixed Berry (D)(N)

Muslie with Cream and Apple

Gridled Chicken Wraps

Smoked Paprika Dip

Fresh Juices

Watermelon, Pineapple, Orange

Assorted Whole Fruits

Apple, Banana, Pears

Assorted Cookies (G)

Cranberry Oats & Choco Chip Oats

Grilled Zucchini-Sundried Brie Sandwich Brioche (G)(D)

Chicken Breast, Light Mayo, Multigrain Bread, Pesto Sauce

Vegetarian (V) | Nuts (N) | Dairy (D) | Gluten (G) | Seafood (SF)

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