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

Hommous - Chickpeas ground with Tahina paste flavoured with olive oil
Tabouleh - Salad of freshly chopped flat leave parsley tossed with cracked wheat and tomatoes
Mutable - Char-grilled eggplants blended with tahina paste and garlic
Fattoush - Lettuce, tomato and onion flavored with summac topped with fried pitta bread croutons
Rocca salad – salad of rocca leaves with sumac and sliced onions
Moukhalalaat – Arabic mixed pickles
Jabneh bil zattar – Sliced Arabic cheese with fresh zattar
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 summac and onion
Meat sambousek - Light pastry filled with minced lamb and pine seeds
Cheese sambousek - Light pastry filled with Arabic cheese and parsley
Felafel – Deep fried chick pea dumplings with tahina sauce
Chicken liver sautéed with garlic, chilli and lime

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 ouzi cooked on the spit

Whole Baby ouzi cooked in an underground pit

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
1type of soup
Steamed vegetables

DESSERTS

Exotic sliced fruits
Baklava
Iranian pastries
Umali
Kunafa
Date cake
Mohalabiya
Crème caramel
Fresh fruit salad
Assorted cakes

Fine selection of tea and coffee