

CARLTON PALACE HOTEL 5*

SOUP

CREAM OF MUSHROOM

BAKERY CORNER WITH BREAD DISPLAY & BUTTER

COLD APPETIZERS

HUMMUS, MUTABEL, FATOUSH

SPICY CHANA CHAAT

CHICKEN HAWAIIAN

THAI GLASS NOODLE & SPICED CHICKEN SALAD

TOSSED SEAFOOD SALAD

SALAD BAR WITH CONDIMENTS

3 TYPES OF LETTUCE WITH

VINAIGRETTE DRESSING

THOUSAND ISLAND DRESSING

CORIANDER MAYO DIP

*WITH ARABIC PICKLES, BLACK OLIVES, GREEN OLIVES, TOMATO, CUCUMBER, ONIONS,
JULIENNE OF CARROT, SLICED BELL PEPPERS, LEMON WEDGES, BREAD CROUTONS*

MAIN COURSES

STEAMED WHITE RICE

VEGETABLE FRIED RICE

BUTTER CHICKEN

LAMB STEW WITH CARROTS AND POTATOES

ORIENTAL MIXED GRILL WITH SHISH TAOUK & LAMB KOFTA WITH GARLIC SAUCE

CRUMBED FRIED FISH WITH TARTAR SAUCE

HERB ROASTED POTATOES

VEGETABLE KHORMA

GRILLED MINI STEAK WITH PEPPER SAUCE

PASTA OF THE DAY:

MONDAY, WEDNESDAY, FRIDAY - LASAGNA BOLOGNAISE (N/Y)

TUESDAY, THURSDAY, SATURDAY - BAKED MACARONI BÉCHAMEL WITH CHICKEN

SUNDAY - GREEK VEGETABLE MOUSSAKA

DESSERTS

UMM ALI

FRESH FRUIT SALAD

CREAM CARAMEL

ARABIC DESSERT OF THE DAY – HOME MADE, ON A ROTATION

ASSORTED FRENCH PASTRIES

FRESH FRUIT DISPLAY

ARABIC COFFEE, DATES, WELCOME DRINK

SOFT BEVERAGE, STILL MINERAL WATER, TEA & COFFEE