

EGYPTIAN THEME NIGHT

COLD MEZZAH AND APPETIZERS

Labneh Salad, Fattoush Salad, Tabbouleh, Baba Ghanoush, Hummus Beirut, Megadarra, Busarah, Egyptian Baladi Salad, Tahina Salad, Kishk Salad, Eggplant Pickled, Tomatoes Pickled, Roasted Zucchini, Roasted Pepper Mixed Dolma, Green Olive, Black Olives, Mixed Pickled Tomatoes, Cucumber, Green Pepper, White Cabbage, Carrots, Lettuce Spring Onions, Parsley, Onions, Oriental Dressing, Spices Dressing, Oils, Vinegar

BREAD CORNER

Assorted Selection of Freshly Baked Bread

SOUP

Egyptian Lentil soup
Bird Tongue Soup

HOT MEZZAH

Egyptian style Mpambar Mahshy

MAIN DISHES

Macaroni Bechamel
Fried fish Sayadiyah Style
Oriental Potatoes Tajin
Khalat A Rice
Eggplant Moussaka
Vegetable Tourly
Mixed Dolma
Molokhia With Chicken
Kebab Halla
Goulash with Minced Beef

inspired luxury

STATION

Chicken Shawarma

Sweet Potato

Roasted Chicken with Coriander

With Baladi Bread & Tahina

Beef Liver

Hawawshi

Koshari

PASTRY

Egyptian sweet stay

Basbousa, Basema, Egyptian Kunafa, Kunafa With Nuts, Kunafa With Cream,
Basbousa With Nuts, Goulash with Banana, Goulash with Almond, Balah El Sham,
Zalabia, Rawani, Muhallabia, Rice Pudding, Baklawa, Aziziyah

Umm Ali

Assorted French pastry

Assorted seasonal fruit display

inspired luxury