



EID Brunch Buffet Menu

Salad Counter

Hummus, Fattoush, Tabboule, Mutable

Roca leaves salad

Japanese Glass Noodle Salad

Prawn cocktail, Chicken Terrine

Marinated Chicken Cups

Beef Thai Cups

Assorted Lettuce

Lemon dressing, mango dressing, cocktail dressing, honey orange dressing, ranch dressing

Carving (Heat Lamp) 1

Lamb Ouzi with oriental rice and condiments

Assorted Hot Mezza with Tahini Dip

Live Cooking Station 1

Strait from the Grill

(Chicken Shish Taouk, Greek Beef kebobs, Turkish Lamb Kofta)

Live Cooking Station 2

Grilled Fresh fish fillet, Shrimps, Calamari, Mussels

Selection of cold cuts & Cheese Counter & Condiments

Bread Station

Homemade Bread: Focaccia, milk bread roll, brown baguette, Arabic bread, sesame rolls, zaatar rolls

Soup

Cauliflower Chowder

Lamb Harira

Main Course

Fasouliya Beda (White Beans Stew)

Spaghetti Pasta Bolognaise

Vegetables Biryani

Parmesan Roasted Root Vegetable

Paneer Tikka Masala

Two Florets Gratin

Steamed Rice

Dessert

Umma Ali

White Chocolate Forest cake

Mixed berry cheese cake

Pistachio & Strawberry Moose Cake

Roseberry Opera cake

Fruit Trifle

Lemon grass cream brulee

Arabic sweets

Cut Fruits Platter

Kids' Corner

Chocolate Fountain with condiments

Chocolate dip Cookies

Chocolate dips Waffle Pops

Profiterole

Chocolate Cake Pops