



UNLIMITED FAMILY-SHARING MEALS

CHARCOAL-GRILLED TRADITIONAL ARABIC MENU

SOUP

Lentil Soup

Red lentil with spices & vegetables served with crispy bread & lemon wedges

APPETIZER

Oriental Salad

Fresh vegetables tossed in lemon pomegranate dressing topped with Arabic crispy bread

Brown Wheat Tabbouleh Salad

Chopped parsley, onion, tomato, brown wheat mixed tossed with lemon sauce & pomegranate seeds

Hummus

Mashed chickpeas with lemon salt & tahini drizzled with olive oil

Eggplant Moutabel

Smoked eggplant with lemon salt, labneh and tahini topped with pomegranate seeds & olive oil

MAIN COURSE

Lamb Arayes

Slow-cooked bread stuffed with minced lamb meat and vegetables served with biwas salad & pickles

Grilled Chicken Wings

Slow-grilled marinated chicken wings served with pickles and parsley & onion salad

Charcoal Grilled Lamb Kofta

Seasoned ground lamb meat mixed with special mix of Arabic spices char-grilled in skewer served with biwas salad

Charcoal-Grilled Shish Tawook

Char-grilled marinated chicken cubes served with garlic sauce & biwas salad

Mandi Rice

Rice prepared with special mix of Arabic spices

French fries

Deep-fried crispy potato finger cuts served with ketchup and mayonnaise

DESSERT

Umm Ali

Puff pastry soaked in warm milk & rose water topped with almond flakes, pistachios & raisins

WELL-SEASONED SEAFOOD MENU

SOUP

To Yum

Spicy and sour Thai soup with shrimps, lemongrass, Kaffir lime leaves & mushrooms

APPETIZERS

Tuna Salad

Fresh tuna flakes with garden vegetables, oregano tossed in lemon-pomegranate dressing

Smoked Salmon Salad

Smoked salmon, tomato, lettuce, Rocca, onion & capers tossed in lemon vinaigrette

Hummus

Mashed chickpeas with lemon salt & tahini drizzled with olive oil

Eggplant Moutabel

Smoked eggplant with lemon salt, labneh & tahini topped with pomegranate seeds & olive oil

MAIN COURSE

Grilled Salmon

Marinated fresh salmon served with mixed parsley, onion, tomato & olive oil with sumac spice

Baked Hammour Fish

Marinated hammour fish fillet topped with lemon butter sauce

Shrimps Stew

Sautéed shrimps in tomato-garlic sauce topped with feta cheese & spring onions

Crispy fried fish

Deep-fried breaded white fish fillet served with tartar sauce

Kabsa Rice

Flavored rice with special Arabic spices



French Fries

Deep-fried crispy potato finger cuts served with ketchup and mayonnaise

DESSERT

Rice Pudding

Sweetened rice cooked with milk and rose water topped with nuts and raisins



FLAVOURFUL INDIAN MENU

SOUP

Classic Tomato

Tomato, cream, celery leek, garlic, onion served with crispy garlic crouton

APPETIZER

Kachumber Salad

Fresh vegetables mixed with special Indian spices

Chana Salad

Chickpeas, chopped parsley, onion, tomato mixed with Indian spices

Hummus

Mashed chickpeas with lemon salt & tahini drizzled with olive oil

Eggplant Moutabel

Smoked eggplant with lemon salt, labneh & tahini topped with pomegranate seeds & olive oil

MAIN COURSE

Butter Chicken

Slow-cooked chicken thigh in tomato-cashew sauce served with chutney, raita and papadum

Lamb Seekh Kebab

Seasoned ground lamb meat with Indian special spices char-grilled in skewer served with yoghurt raita

Vegetable Coconut Curry

Slow-cooked mixed vegetables cooked in creamy coconut milk with Indian spices

Dal Fry

Lentil cooked to perfection with Indian spices, herbs and vegetables

Biryani Rice

Basmati rice cooked with onions, special Indian herbs, spices and yoghurt



French Fries

Deep-fried crispy potato finger cuts served with ketchup and mayonnaise

DESSERT

Vermicelli Kheer

Sweet pudding of vermicelli pasta with milk, nuts and raisins