

Business Lunch Set Menu

Starters

Choose Your One Soup or Salad

Salads

Classic Chicken Caesar Salad

Crisp Romaine Lettuce, Grilled Chicken Breast,
Crispy Bacon, Croutons and Shaved Parmesan Cheese

Baby Spinach and Kale Salad

A Healthy Combination of Baby Spinach and Crispy Kale Tossed
in a Raspberry Balsamic Vinaigrette, Walnuts and Lavash Bread

Cardini Caprese

Paired with Rocket Leaves, Buffalo Mozzarella,
Fresh Basil, Olive Paste and Extra Virgin Olive Oil

Salt N Pepper Calamari

Crispy Fried Calamari in our Signature Salt and Pepper
Batter Served with our Chef's Special Sauce.

Black and White Quinoa Tabbouleh

A Creative Take on an All - Time Favorite where Chopped
Parsley is Tossed in Mint Leaves and Combined with Tomatoes,
White Onion, Quinoa and Drizzled with Lemon Olive Dressing

Soups

Creamy Mushroom with Wild Rice Soup

Very Rich Thick Mushroom Broth with Canadian Wild Rice,
Served with Cheese Croutons and Truffle Form

Carrot and Orange Soup

Served with Cheese Croutons

Arabian Lentil Soup

Traditional Lentil Soup Served with Lemon and Pita Croutons

Minestrone Soup

Cheese Croutons

Main Course

Choose One Main Course

Braised Beef Goulash

Served with Pilaf Rice

Grilled Chicken Machboos

Served with Machboos Rice, Grilled
Chicken Breast, Chatha and Cucumber Raita

Pan Fried Fish

Lemon Parsley Potato, Roasted
Zucchini Saffron and Lime Sauce

Rigatoni Primavera

Season Vegetables in Cream Sauce,
Parmesan Cheese and Garlic Bread

Classic Beef Lasagna

Rich Ground Beef and Tomato Sauce with
Parmesan Cheese, Basil Pesto and Garlic Bread

Desserts

Choose One Dessert

Orange Lemongrass Crème Brûlée

Mix Fruit Caviar, Chocolate Chips and Hot Fudge Sauce

Warm Chocolate Soufflé

Served with Berry Coulis, and Vanilla Ice Cream

Traditional One-Way Tiramisu

A Traditional Italian Coffee Flavored Dessert
with Fresh Mascarpone and Cocoa

Saffron Milk Cake

Saffron Milky Sauce, Whipping Cream and Saffron Ice Cream

Oreo Churros

Chocolate Sauce, Blueberry Cream and Cinnamon Brown Sugar

Sliced Seasonal Fruit

Served with Honey Yogurt