



## **Eid Brunch Buffet**

### **Bread station**

Fresh baked selection of rolls and Arabic bread  
Sundried tomato labneh, French butter

### **International Appetisers**

Thai beef salad with glass noodles  
Roasted pumpkin salad with puy lentils and balsamic dressing  
Roasted tomato and avocado salad with artichoke  
Poached prawns with cocktails sauce

### **Miniature**

Smoked salmon roulade with cream cheese and crapes  
Togarashi crust seared tuna with cucumber salad  
Selection of sushi with condiments

### **Salad Bar**

Classic Caesar salad with traditional condiments

### **Traditional Appetizers**

Hummus, Mutable, Fatouche, Tabouleh, Yogurt and Cucumber  
Fried cauliflower salad with Tahini

### **Soup**

Traditional lentil soup with lemon wedges and crouton

### **Hot Mezzeh**

Falafel and Kibbeh with Tahina sauce

### **From the Buffet**

Seared tenderloin with asparagus and pepper sauce  
Preserved lemon marinated salmon with zucchini  
Arabic mixed grill  
Saffron pilaf rice  
Chicken tikka masala  
Vegetable tagine  
Creamy penne with mushroom sauce

### **Carving**

Traditional Lamb Ouzi on Spiced Rice with mint yogurt

### **Dessert**

Mini carrot cake with butter cream  
Mango mousse with raspberry coulis  
Chocolate Panna cotta with cherry compote sauce  
Selection of freshly sliced fruit platter  
Mini crème caramel with strawberries  
Um Ali, mixed Arabic sweets