

BUFFET MENU (1)

STARTER

Gulf Shrimps Mixed with Fresh Avocado Salad
Pasta Salad With Rocca Cheery Tomatoes & Spicy Salami
Marinated Artichoke Salad With Broccoli & Sun dried Tomatoes
Sweet Corn Salad With Capsicum
Assorted Cold Cuts On Mirror With Pickles & Aioli Sauce
Selection Of Mix Lettuce With 3 Kinds Of Dressing
Fattouch With Crispy Bread, Fresh Barbar & Summak
Hommos With Olives Oil & Garnished With Paprika & Chick Peas
Mutabal Lebanese Style Garnished With Pomegranate & Olive Oil
Freshly Mix Taboule Decorated With Fresh Heart Arabic Lettuce,
Mashed Potato Salad Oriental Style With Fresh Mint,
Cold Home Made Rolled Vine Leaves,
Assorted Bread Display,

HOT APPETIZERS

Meat Fatayer, Vegetables Spring Rolls,

HOT MAIN COURSE

Beef Fillet with Mushroom Sauce
Hammour With Lemon Butter Sauce
Chicken Chinese Cajun Nuts
Baked Vegetables Lasagna,
Sauteed Vegetables, White Rice
Biryani Chicken With Raita On Side
Assorted Lebanese Mix Grill,
Bamieh Stew With Fresh Lamb Cubes,
Murabian Kuwaiti Style With Dill Rice
Ouzi with 2 Kinds of rice

SWEET

Selection of Mini French Pastries
Choux Filled with Cinnamon Cream, Apple Tart
Cream Caramel, Om Ali, Kunafa, Strawberry Mousse
Fruit Trifle, Mille Feuille with Exotic Fruits,
Selection Of Arabic Sweets
Sliced Fresh Fruit, Mousses In Glasses

BEVERAGE

Fresh Juices (Orange, Mango, Strawberry, Kiwi),
Soft drinks, Tea, Coffee & Water

BUFFET MENU (2)

STARTER

Smoked Salmon On Mirror With Traditional Garnish
 Grill Asparagus Salad With Snow Peas
 Mozzarella Cheese With Sliced Tomato & Fresh Basil Sauce
 German Potato Salad Garnished With Crispy Beef Bacon
 Beetroot Salad Russian Style
 Caesar Salad With Parmesan Cheese & Crouton
 Traditional Tuna Salad Along With Lemon Dressing
 Marinated Grilled Vegetables With Balsamic Dressing
 Shrimps Salad Oriental Salad
 Hommos With Olives Oil & Garnished With Paprika & Chick Peas
 Babaghanouj Lebanese Style Garnished With Pomegranate & Olive Oil
 Freshly Mix Taboule Decorated With Fresh Heart Arabic Lettuce,
 Fresh Green Zaatar Salad With Fresh Olives & Lemon Oil Sauce
 Shanklish With Tomato Fresh White Onions & Olive Oil
 Fresh Loobieh In Oil Decorated With Grilled Tomatoes & Fresh Coriander
 Cold Home Made Rolled Vine Leaves, Assorted Bread Display

HOT APPETIZERS

Cheese Rolls, Kebbeh Potatoes, Spinach Fatayer

HOT MAIN COURSE

Deep Fried Breaded Gulf Shrimps
 Beef Stroganoff With White Rice
 Chicken A La Kiev
 Lamb Biryani With Raita On Side
 Grilled Mixed Sea Food with Chives Sauce
 Baked Penne With Ricotta Cheese & Sun Dried Tomatoes
 Assorted Lebanese Mix Grill With Grilled Onions & Tomatoes
 Mutabak Zubeidi Kuwaiti Style
 Frikeh With Chicken Fried Nuts On Top, Along With Cold Yoghurt On Side
 Stuffed Vine Leaves With Lamb Chops & Fresh Garlic
 Marak Shabzi Iranian Style
 Fresh Ouzi Kuwaiti Style

SWEET

Selection of Mini Fruit Tartlets, Cheese Cake, Tiramisu,
 Opera cake, Om Ali, Charlotte A La Russe, Fruit Salad
 Cream Caramel, Muhallabiah In The Glasses With Kamar El Dinne
 Assorted Baklawa, Othmaliah, Kunafa Lebanese Style,
 Sliced Fresh Fruits, Assorted Mousses In The Glasses

BEVERAGE

Fresh Juices (Orange, Mango, Strawberry, Kiwi),
 Soft drinks, Tea, Coffee & Water

BUFFET MENU (3)

STARTER

Mix Sea Food Salad With Fresh Herbs & Lemon Dressing
 Smoked Salmon On Mirror With Traditional Garnish
 Gulf Shrimps With Traditional Cocktail Sauce On Ice
 Grilled & Roasted Vegetable Terrine On Mirror
 Cole Slaw With Grilled Chicken Breast, Spicy Beef Salad Thai Style
 Caesar Salad With Parmesan Cheese & Crouton
 Fresh Mushroom Salad Sliced With parmesan Cheese & Balsamic Dressing
 Nicoise Salad Garnished With Anchovy Along With Tunato Sauce
 Hommos Beiruty With Garlic, Lemon & Parsley
 Raheb Salad Lebanese Style With Walnuts & Grenadine Sauce
 Mutabal Lebanese Style Garnished With Pomegranate & Olive Oil
 Freshly Mix Taboule Decorated With Fresh Heart Arabic Lettuce,
 Fresh Rocca Salad With Pomegranate & parmesan Cheese
 White Beans Salad With Lemon Oil Dressing, Assorted Cold Dolmas On Mirror
 Fresh Spinach Salad With Onion, Olive Oil & Lemon Sauce,
 Baby Potatoes Wrapped With Pistachio
 Mussakaa Timbale Lebanese Style, Assorted Bread Display

HOT APPETIZERS

Sfhiha Baalabakieh, Kebbeh Burghol, Fried Risotto, Cheese Fatayer

HOT MAIN COURSE

Breaded Fresh Hammour Served With Garlic Aioli Sauce
 Beef Fillet With Teriyaki Sauce, Chicken A La King
 Buttered Chicken With White Rice & Shabati Bread
 Mix Sea Food Paella Flavored With Fresh Saffron
 Salmon Steak With Dill Sauce
 Tortellini With Pesto Sauce And Toasted Pine Seeds And Parmesan Cheese
 Fried Shrimps Kunafa Style With Tartar Sauce, Machbous Chicken Kuwaiti Style
 Stuffed Baby Marrow With Fresh Meat Along With Yoghurt Sauce
 Fresh Hammour Sayadia timbale With Brown Rice
 Loubieh Stew In Tomato Sauce & Fresh Lamb Cubes
 Kofta Lebanese Style With Potato & Tomato Sauce
 Fresh Ouzi with 2 Kinds Of Rice

SWEET

Selection of Mini Fruit Tartlets, Cheese Cake, Tiramisu In Cups,
 Opera cake, Om Ali, Dates Cake, Fruit Salad, Black Forest, Pineapple cake
 Cream Brulee, Muhallabiah In The Glasses With Kamar El Dinne
 Assorted Baklawa, Ossabea Zeinab, Kunafa Lebanese Style,
 Sliced Fresh Fruits, Assorted Mousses In The Glasses

BEVERAGE

Fresh Juices (Orange, Mango, Strawberry, Kiwi),
 Soft drinks, Tea, Coffee & Water

BUFFET MENU (4)

STARTER

Assorted Sushi & Sashimi On Mirror
 Smoked Salmon On Mirror With Traditional Garnish
 Gulf Shrimps With Traditional Cocktail Sauce On Ice
 Chicken Liver Mousse & Chicken With Roasted Capsicum Terrine On Mirror
 Traditional Greek Salad, Rock Melon & Swiss Air dry Beef
 Fresh Asparagus With Palmetto, Endive and Roquefort Sauce
 Mix Garden Green With Chef Choice Of Dressings & Condiments
 Asian Noodles Salad, Tuna & pasta Salad Along
 Hommos Beiruty With Garlic, Lemon & Parsley
 Raheb Salad Lebanese Style With Walnuts & Grenadine Sauce
 Freshly Mix Taboule Decorated With Fresh Heart Arabic Lettuce,
 Fattouch With Crispy Bread, Fresh Barbar & Summak
 Cold Home Made Rolled Vine Leaves On Mirror
 Artichoke Salad With Lemon Garlic Sauce, Stuffed Eggplant With Labneh
 Lentils With Salmon Salad, Tajen With Pumpkin Salad
 Mixed Vegetables Stuffed With Labneh & Cheese, Assorted Bread Display

HOT APPETIZERS

Fried Dates, Mekanek W/Lemon Sauce,
 Chicken Liver W/ Grenadine Sauce, Jalapenos Pepper,

HOT MAIN COURSE

Stuffed Crab Thermidor Style, Grilled Shrimps With Bisque Sauce
 Shrimps Sweet & Sour With Fried Rice
 Stuffed Rack Of Lamb, Veal Tenderloin With Morel Sauce
 Chicken Breast Stuffed With Spinach & Ricotta Cheese
 Almond Potatoes, Ravioli With Mushroom & Cheese Sauce
 Assorted Mix Grill, Chicken Moghrabieh Lebanese Style
 Mix Sea Food Biryani With Curry Sauce On Side
 Machbous Meat, Jerish, Harris, Bamieh Stew,
 Fresh Ouzi with 2 Kinds Of Rice

SWEET

Selection of Mini Fruit Tartlets, Cheese Cake,
 Tiramisu In Cups, Chocolate Marble Cake
 Opera cake, Om Ali, Dates Cake, Fruit Salad, Black Forest,
 Pineapple cake, Strawberry With Fresh Cream, Cream Brulee,
 Muhallabiah In The Glasses With Kamar El Dinne,
 Cinnabon Royal Cake, Assorted Baklawa,
 Ossabea Zeinab, Kunafa Lebanese Style,
 Sliced Fresh Fruits, Assorted Mousses In The Glasses

BEVERAGE

Fresh Juices (Orange, Mango, Strawberry, Kiwi),
 Soft drinks, Tea, Coffee & Water