

Eid Al Adha Feast 2025

Lunch Buffet Menu

SOUP

Light Spiced Lentil soup served with Selection of Bread & French Butter (D)

APPETIZERS

Muhammara (V) (Roasted Red Pepper Dips)
Baba Ganoush (V) (Roasted Eggplant Dips)
Hummus (V) (Chickpea dip, Sesame and garlic)
Vegetable Samosas, green chutney(V)
Falafel (V)(D) (Chickpea Croquette Garlic Sauce)
Fattoush (V) (Fresh Vegetable Salad with Herbs & Crispy Pita Bread)

HOT ENTREES

Lamb Kebab with Cumin Yogurt (D)
Jawaneh (Chicken Wings in Spicy Sauce)
Beef Thareed
Chicken Shish Taouk
Salmon Tikka Kebab (D)
Garlic and Plain Flatbread (D)
Vegetable Casserole (V)

LIVE CARVING STATION

Slow roasted lamb shoulder with spiced turmeric & cinnamon,
Basmati rice, toasted nuts and brown butter

INTERNATIONAL CUISINE

APPETIZERS & SALADS

Smoked Salmon Platter with Sour Cream & Condiments (S)(D)
Selection of Japanese Nigiri Sushi & Sashimi (S)
(Served with Soy Sauce, Wasabi & Pickled Ginger)
Marinated Cherry Tomato Salad with Basil & Olive Oil (V)

Fresh Garden Leaves with Olive Oil & Balsamic Vinegar (V)
Kachumber salad (V)

HOT ENTREES

Stir-fried Fish Fillet with Seasonal Vegetables (S)
Steamed Chicken Dumpling
Poached Seasonal Vegetables with Yellow Fungus, Lily Bulbs in Fish Soup (S)
(Cuisine Cuisine Halal Signature dish)
Fried Rice with Minced Angus Beef, Vegetables & Spring Onions
(Cuisine Cuisine Halal Signature dish)
Roasted Cauliflower with Smoked Paprika (V)
Roasted Potatoes with Za'atar & Sea Salt (V)

DESSERTS

Turkish Delight (GF)(N)(V)
Date Pudding Cake & Caramel Fudge (D)(N)(V)
Rose Jelly, Mohalabia & Pomegranate (D)(V)(N)
Mini Gulab Jamun Cheesecake (D)(V)(N)
Pomegranate Almond Tart(G) (D)(V)(N)
Luquimat (D)(V)
Umm Ali (D)(V)(N)
Seasonal of Fresh Cut Fruits (V)

(V) Vegetarian / (D) Dairy / (S) Seafood / (N) Nuts / (GF) Gluten Free

HK\$550 net per guest