

Halal Buffet Lunch Menu

SOUP

Light Spiced Lentil soup served with **D G**
Selection of Bread & French Butter

APPETIZERS

Muhammara (Roasted Red Pepper Dips) **V**
Baba Ganoush (Roasted Eggplant Dips) **V**
Hummus (Chickpea dip, Sesame and garlic) **V**
Vegetable Samosas, green chutney **V G**
Falafel (Chickpea Croquette Garlic Sauce) **V D**
Fattoush (Fresh Vegetable Salad with Herbs **V G**
& 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 and cinnamon, Basmati rice,
toasted nuts and brown butter

APPETIZERS & SALADS

Smoked Salmon Platter with Sour Cream **D S**
and Condiments
Selection of Japanese Nigiri Sushi and Sashimi **S**
(Served with Soy Sauce **G**, Wasabi and Pickled Ginger)
Marinated Cherry Tomato Salad with **V**
Basil and Olive Oil
Fresh Garden Leaves with Olive Oil **V**
and Balsamic Vinegar
Kachumber salad **V**

HOT ENTREES

Stir-fried Fish Fillet with Seasonal Vegetables **S**
Steamed Chicken Dumpling **G**
Poached Seasonal Vegetables with **S**
Yellow Fungus, Lily Bulbs in Fish Soup
(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 **N V**
Date Pudding Cake & Caramel Fudge **D N V G**
Rose Jelly, Mohalabia & Pomegranate **D N V**
Mini Gulab Jamun Cheesecake **D N V G**
Pomegranate Almond Tart **D N V G**
Luquimat **D V G**
Umm Ali **D N V G**
Seasonal Fresh Cut Fruit **V**

Halal Buffet Dinner Menu

SOUP

Light Spiced Lentil soup served with **D G**
Selection of Bread & French Butter

APPETIZERS

Hummus (Chickpea dip, Sesame and garlic) **V**

Baba Ganoush (Roasted Eggplant Dips) **V**

Falafel (Chickpea Croquette Garlic Sauce) **V D**

Fattoush (Fresh Vegetable Salad with **V G**
Herbs & Crispy Pita Bread)

Smoked Salmon Platter with Sour Cream **S D**
and Condiments

Selection of Japanese Nigiri Sushi, **S**

Maki Rolls and Sashimi

(Served with Soy Sauce **G**,
Wasabi and Pickled Ginger)

Marinated Cherry Tomato Salad with **V**
Basil and Olive Oil

Fresh Garden Leaves with Olive Oil **V**
and Balsamic Vinegar

LIVE CARVING STATION

Oven Roast Chicken with Shawarma spices, **D G**
Served with Pitta bread, Onion, Tomato
& Lettuce, Garlic Sauce & Tahini

HOT ENTREES

Roast Lamb Cutlets, Chickpeas, Tomato and Herbs

Chicken Biryani with Saffron and Crispy Onions **D**

Spicy Minced Beef Kebab

Garlic and Plain Flatbread **D G**

Za'atar Sea Bass fillet, Herb butter sauce **S D**

Chilli Honey roasted Salmon cubes **S**

Cumin and Lemon Asparagus and Zucchini **V**

Roasted Cauliflower with Almonds, **V**

Turmeric and Pomegranate Molasses

Roasted Baby Potatoes with Tahini, **V**

Toasted Sesame and Green Onions

Fried Rice with Minced Angus Beef,
Vegetables and Spring Onions

(Cuisine Cuisine Halal Signature dish)

DESSERTS

Baklava **D N V G**

Date Pudding Cake & Caramel Fudge **D N V G**

Rose Jelly, Mahalabia & Pomegranate **D N V**

Spiced Pudding with Saffron Apricot Compote **D N V G**

Mini Gulab Jamun Cheesecake **D N V G**

Cheese Kunafa **D N V G**

Seasonal of Fresh Cut Fruits and Berries **V**

Selection of Cheese Platter with Condiments **D G**

WHISK

Halal Canapes Menu

Beef Skewer, Sumac Mint Yoghurt 

Roasted Ocean Trout, Cornichons, 
Onion Confit, Crispy Toast

Zucchini Roll with Carrots, 
Smoked Aubergine, Sweet Onion

Red Prawn Tartare, Lime, 
Pear and Pomelo, Rice Cracker

Black Truffle and Mushroom Tart, Black Garlic 

Pan-fried Crab Cake, Dijon Mustard, 
Horseradish and Fresh Herbs