

Premium Menu – Arabic Inspired

Soup

Classic Arabic Lentil Soup

Assorted Mezze

Tabouleh | Hummus | Mutable | Muhammara
Baba Ganoush | Fattoush | Beetroot Hummus | Warak Enab | Makdous
Cocktail Baked Fatayer | Samosa | Fried Kebbeh | Manakeesh Pizza

Salads

Moroccan Chickpea Salad with Chimichuri
Greek Salad | Mixed Greens Salad

Bread Basket

White Rolls | Whole Wheat Rolls | Sundried Tomatoes Ciabatta
Cereal Rolls | Grissini Sticks | Arabic Bread | Baguette

Main Courses

Lamb Harees
Chicken Madroobah
Slow roasted lamb shoulder stuffed with bulgur wheat, black beans & fresh zaatar
Grilled Shish Tawook Lobster Tail
Shrimp & white truffle scented herb risotto
Penne pasta in pink sauce with vegetables
Chicken Biryani on bone served with yogurt salad

Desserts

Umm Ali | Kunafa | Milk Cake
Assorted Arabic Sweets | Selection of French Pastries
Raspberry & Rosewater Cream Brulee | Blueberry & Vanilla Crème Brulee
Mini Crème Patisserie Éclairs | Strawberry Cheese Cake
Assorted fruit salad bowls

Drinks

Strawberry & mint mojito | Mango & Ginger Mojito
Fresh Orange & Pineapple Juice
Mineral water on table (San Benedetto)

Notes:

- Additional charges for service, staff, beverages & equipment hire
- Pricing is excluding 5% VAT
- Minimum order is for 20 pax
- A 50% deposit is required for all events
- Confirmation of final numbers is required one week (5 working days) prior to the event
- Cancellation of the event within 1 week will incur a 50% cancellation fee
- Cancellation of the event within 48 hours will incur a 100% cancellation fee

Possible Add-ons:

- Female servers
- Flower arrangements
- Photo Booth & Props

For pricing please talk to us as menus can be tailor-made to suit client requirements