

Menu Options – International, Arabic, Indian, Oriental, Jain, Vegetarian, Snacks and Pass Around

Minimum guests – 30

ORIENTAL MENU

12 OMR NET

Salad Buffet

Muhammara, Moudardara
Potato Harra, Yoghurt & Cucumber
Rocca Salad
Hummus with Garlic & Olive oil
Mutable with Pomegranate
Fattoush, Roasted Vegetables with Lemon and Garlic
Pasta salad with Tomato and Pesto
Garden salad with Dressings and Condiments
Selection of Olive & pickles
Make your own Salad Bar

Main Course

Kousa mahshi, Samak Harra
Oven Baked Chicken, Roasted Meat on Oriental rice
Baked Pasta, Vermicelli rice, Beef Kofta Khosh Khash
Oriental Roast Potato, Assorted Steamed Vegetables

Hot mezza

Spinach Fatyer, Meat Sambousek

Desserts

Cream Caramel with Orange Flavor, Selection of Fresh Fruits
Basbousa, Awamat
Baked Rice Pudding, Selection of Arabic sweets
Umm Ali

Mineral Water & Chilled Juices

The prices are per person.
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INTERNATIONAL BUFFET MENU - 1

12 OMR NET

Salad Buffet

Hummus with Olive oil and paprika,
Mutable with Pomegranate,
Fattoush salad with Sumac and Lemon Oil,
Cucumber & Yogurt Salad,
Mexican salad with Sweet Corn,
Mixed of Iceberg, Romine and Frisee Lettuce, French Vinaigrette,
Thousand Island and Balsamic Dressings,
Sliced Cucumber and Tomato Wedges,
Garden Salad with dressings and condiments

SOUP

Minted Green Peas Soup,
Assorted Bread Roll, Arabic Bread, Chapatti and Paratha Bread

MAIN COURSE

Seafood Thermidor
Lamb Stew with Green Peas and Carrots
Chicken Biryani, Dal fry
Mix Pasta with Spicy Tomato Sauce
Roasted Potatoes with Onions, Steamed Rice
Sautéed Vegetables

Dessert

Trio of French pastries
Selection of Oriental sweets,
Fresh Fruit Salad, Mixed Fruits Trifle
Hot Rice Pudding

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INTERNATIONAL BUFFET MENU 2

14 OMR NET

Salad Buffet

Hummus, Smoked Salmon salad
Mutable, Cherry tomatoes, Grilled asparagus,
Grated Carrots & Blanched Snow Peas,
Kappa Maki and Sashimi on Boat,
Thai Chicken Salad
Egg Mimosa, Chicken Tikka Salad
Make your own Salad Bar

Soup

Tom Yum soup
Assorted Bread Roll, Arabic bread, Chapatti and paratha bread

Mian Course

Lamb & Okra Stew
Grilled Hammour, Nicoise Mahashi
Baked Chicken with Potatoes & Coriander
Creamy Macaroni with Spinach
Dauphinoise Potatoes
Green Peas Pulao
Vegetables Ratatouille

Desserts

Crème Brulee
Oriental Arabic Sweets
Lemon Tart, Mahalabia
Cut Fruits Platter, Sacher Cake
Mango Rice Cake, Tiramisu
Cream Caramel Mediterranean Cake

Mineral Water & Chilled Juices

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INTERNATIONAL BUFFET MENU 3

16 OMR NET

Salad Buffet

Warak Enab, Fattoush Salad, Rocca with Grated Feta,
Tomato Mozzarella with Pesto, Assorted German Cold Cuts with Condiments,
BBQ Turkey Ham with Papaya Salsa Salad,
Grilled Chicken Salad with Aubergine Chutney,
Green Beans with Balsamic Vinaigrette Salad
Make your own Salad Bar

Soup

Creamy vegetables soup
Assorted Bread Rolls, Arabic Bread, Chapatti and Paratha Bread

Main Course

Oriental Mixed Grilled (Beef Kofta, Shish Tawooq),
Grilled Shrimps with Thai Marination,
Chicken & Mushroom Stew, Mandi Lamb,
Penne with Cherry Tomatoes Basil & Cream,
Grilled Provencale Vegetables with Tomatoes & Parmesan,
Lyonnais Potatoes

Hot mezze

Chicken Samosa, Vegetables Spring Roll

Desserts

Strawberry Mille-fuille,
Chocolate Tart, Opera Slices,
Linzer Tart, Black Forest cake, Tropical Fruit Salad
White Chocolate Mousse, Raspberry Mirror,
Chocolate Mousse in Glace (White & Dark),
Traditional Umm Ali

Mineral Water & Chilled Juices

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INDIAN MENU

12 OMR NET

Salad Buffet

Chaat, Dahi Wada, Chana Salad,
Bitter Gourd Salad, Spicy Chicken Salad,
Aloo Salad, Paneer Salad, Hummus, Mutable, Fattoush
Make your own Salad Bar

Soup

Tomato Coriander Soup
Assorted Bread Rolls, Arabic Bread

Main Course

Tandoori Chicken Tikka, Mutton Rogan Josh
Masala Fried Fish, Maa Ki Dal,
Dum Aloo Kashmiri, Paneer Hara Pyaz,
Bharwan Baingan, Kabuli Pulao with Accompaniments
Chapati and Paratha

Desserts

Rasmalai, Malpua, Gulab Jamun,
Badam Halwa, Umm Ali, and
Assorted Cut fruits

Mineral Water & Chilled juices

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INDIAN AND ARABIC MENU

16 OMR NET

Cold Buffet

Hummus with Garlic & Olive Oil
Mutable with Pomegranate,
Tabbouleh, Fattoush, Spicy Cucumber Salad
Indian Vegetables Salad, Potato Harra, Yoghurt & Cucumber, Roca Salad,
Sweet Corn & Bell pepper Salad, Gir-Ger Salad
Garden Salad with dressings and condiments
Selection of olive pickles & cheese station

Soup

Tomato Soup
Selection of Arabic & Continental bread

HOT BUFFET...

Dawood Basha, Samak Harra, Oriental Rice with Meat,
Butter Chicken, Baked Pasta, Vermicelli rice
Dal Makhani,
Roasted Potato, Assorted Steamed Vegetables
Chapati and Paratha

Mixed Grill

Shish Taouk, Beef Kofta

Desserts

Baked Rice Pudding, Selection of Arabic Sweets,
Cream Caramel with Orange Flavor, Gulab Jamun, Vermicelli Kheer
Fruits salad, and Umm Ali

Mineral Water & Chilled Juices

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PASS AROUND MENU

12 OMR NET

Assorted Cold Canapés

Smoked Chicken Breast with Onion Marmalade on Bread,
Brie Cheese with Mixed Berries Compote on Bread
Grilled Vegetable with Feta Cheese on Bread
Smoked Salmon Rolls

On The Table

Vegetables Crudities with Dip,
Marinated Olives, Roasted mixed nuts

Hot Canapés

Vegetable Spring Solls with Sweet Chilli Sauce
BBQ Chicken Lollypops with Sesame Dressing,
Seafood Vol Vents, Sausage Rolls,
Meat Sambousek, Cheese Sambousek

Dessert

2 type of mini French pastries
Assorted macarons

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SNACKS MENU

14 OMR NET

From the Salad Corner

Marinated Beetroot Salad, Cauliflower & Broccoli Salad,
Nicoise Salad with Tuna Fish and Green Beans,
Assorted Lettuces with Dressings,
Selection of Sandwiches on Assorted Breads,
Roasted Beef with Dijon Mustard, Cajun Turkey Breast with Orange,
Smoked Salmon with Sweet Dill Sauce,
Brie Cheese with Grain Mustard,
Grilled Vegetables with Aioli

From The Hot Corner

Spinach Fatayer, Chicken Satay with Peanut Dip,
Fried Kebbeh, Spicy Meatballs BBQ,
Coconut Fried Fish Fingers with Turmeric Dip,
Salmon & Spinach Quiche

From The Pastry Corner

Selection of Sliced Fruits, Raspberry Roulade,
Chocolate Tart, Lemon Mousse,
Mini Fruit Tartlets

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INDIAN AND JAIN MENU

11 OMR NET

Starters

Indian Vegetables Salad

Jain food Salad

(Hummus / Spicy Cucumber Salad)

Mixed Leaves with Dressing

Garden Salad

Soup

Tomato soup (V)

Selection of Homemade Breads and Papad

Main Course

Chicken Biryani with Raita (D)

Butter Chicken (D,N)

Vegetable Biryani with Raita (D)

Jain Food Dish

Paneer Mutter (D)

Dal Makhani (D)

Steamed rice

Desserts

Jalebi, Vermicelli kheer (D) - JAIN

Cream Caramel (E)

Fruits Salad

(D- Dairy /N- Nuts/ E- Eggs)

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VEGETARIAN MENU

10 OMR NET

Hot Starters

Assorted Vegetable Pakora,
Crispy Gobi Manchurian

Cold Starter

Dahi Wada, Potato Chaat, Hummus, Mixture, Fattoush,
Mix lettuce, and Garden Salad

Soup

Tamatar aur Dhaniya ka Shorba
Assorted Homemade Bread Rolls

Main Course

Paneer Makhani, Chana masala,
Penne Arrabiata, Mixed Vegetable Curry,
Dal Makhani, Matar Pulao, Steamed Basmati Rice
Tandoori Roti and Paratha

Desserts

Fresh fruit salad, Moong Dal Halwa,
Two types of French pastry
Umm Ali

Chilled Juices & Mineral Water

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