

# Subhour Menu

Laban <sup>D</sup>  
Local Dates  
Apricots

## SELECTION OF BREADS

Cheese and Zaatar Bread Roll <sup>D G</sup>  
Brioche Roll <sup>D G</sup>  
Kalamata Olives Bread Roll <sup>G</sup>  
Baguette <sup>G</sup>  
Medjool Date Rye Bread <sup>G</sup>  
Mar Kook <sup>G</sup>  
Pita Bread <sup>G</sup>  
Whole Wheat Arabic Bread <sup>G</sup>  
White Arabic Bread <sup>G</sup>

## SOUPS

**Chicken Vermicelli Soup** <sup>D G</sup>  
Lemon Wedge

**Traditional Lentil Soup** <sup>D G</sup>  
Pita Crisp, Lemon Wedge

## APPETIZERS

### Cold Mezze and Arabic Salad

Hummus <sup>VG</sup>, Beetroot Mutable <sup>DV</sup>, Baba Ghanoush <sup>VG</sup>, Muhammara <sup>G N</sup>,  
Labneh Bil Tomb <sup>D</sup>, Fattoush <sup>G</sup>, Tabouleh <sup>G VG</sup>, Stuffed Vine Leaves <sup>G VG</sup>,  
Moussaka <sup>G N</sup>, Potato Harra <sup>N</sup>

### Salads

Niçoise Salad, Paneer Tikka Salad <sup>D</sup>, Wild Rice Salad <sup>D NV</sup>,  
Summery French Lentil Salad <sup>VG</sup>, Green Beans Salad <sup>V</sup>,  
Tomato and Mozzarella Salad <sup>DV</sup>, Cobb Salad <sup>D</sup>, Pasta Primavera Salad <sup>D G</sup>,  
Shrimps and Corn Salad <sup>G N</sup>, Couscous and Dried Fruit Salad <sup>G N</sup>

### Locally Sourced Salad Bar

Arugula, Cucumber, Swiss Chard, Baby Spinach, Green Lettuce,  
Coriander, Hot Pepper, Beetroot, Dill, Radish, Olive Oil,  
Lemon Dressing, Balsamic Dressing

### Cheese Station <sup>D</sup>

Feta, Akawi, Kashkaval, Anari, Mashlal, Mashmoula, Nabulsi,  
Haloumi, Flavoured Labneh Balls

### Hot Mezze <sup>D G N</sup>

Spinach Fatayer, Kibbeh, Meat Sambousik, Falafel

## LIVE STATION

### Josper Grill <sup>D G N</sup>

Chicken Shish Taouk  
Beef Sheesh Kebab  
Lamb Kofta  
Sherry Harrah  
Sea Bass Samak Mishwiah

### Deep-Fried Fish <sup>D G N</sup>

Deep-Fried Sultan Ibrahim

### Traditional Lamb Ouzi <sup>D G N</sup>

Oriental Rice and Cucumber Yogurt

### Turkish Chicken Doner <sup>D G N</sup>

# Subhour Menu

## IZU

### Pasta and Risotto

Rigatoni Pasta with Mushrooms and Cream Sauce <sup>DGV</sup>  
Risotto with Cèpes Mushroom <sup>DV</sup>

## PIZZA

Margherita Pizza <sup>DGV</sup>  
Pepperoni Pizza <sup>DG</sup>

## INDIAN

Tandoori Chicken Tikka <sup>DGN</sup>  
Tandoori Paneer Tikka <sup>DGN</sup>

## DOSA <sup>DV</sup>

Potato Bhaji, Sambar, Chutney

## SUSHI AND SASHIMI

Cucumber Roll <sup>DV</sup>  
California Roll <sup>D</sup>  
Crispy Crab Roll <sup>G</sup>  
Shrimp Tempura Roll <sup>G</sup>

Salmon Sashimi  
Tuna Sashimi

Soy Sauce <sup>G</sup>, Pickled Ginger, Wasabi, Spicy Mayonnaise and Sriracha Sauce

## LIANG

### Dim Sum

Siu Mai <sup>GN</sup>  
Shrimp, Chicken Dumplings

Crispy Prawn Toast <sup>GN</sup>  
Shrimp, Sesame, Sweet Chili Sauce

### From the Wok

Kung Pao Chicken <sup>GN</sup>  
Cashew Nut, Spring Onion, Dry Chili, Sichuan Pepper, Board Bean Sauce

Egg Fried Rice <sup>G</sup>  
Prawn, Chicken, Beef, Sweet Corn, Green Beans, Capsicum, Onion, Iceberg, Spring Onion

Egg Noodles <sup>G</sup>  
Prawn, Chicken, Beef, Sweet Corn, Green Beans, Capsicum, Onion, Iceberg, Spring Onion

## KIDS BUFFET

Vegetable Vermicelli Soup <sup>GV</sup>

Crispy Chicken Tenders <sup>DG</sup>  
Oven Baked Corn-Fed Chicken, Herb Roasted Baby Potato

Wholegrain Penne Pasta <sup>DGV</sup>  
Slow Cooked Tomato Sauce, Extra Virgin Olive Oil, Parmesan Cheese

Beef Slider <sup>DG</sup>  
Herbed Roasted Baby Potato

Homemade Noodles <sup>G</sup>  
Broccoli, Peppers, Soy Sauce

Egg Fried Rice <sup>G</sup>  
Jasmine Rice, Carrot, Baby Corn

D - Dairy | G - Gluten | N - Nuts | V - Vegetarian | VG - Vegan

Baraha  
RAMADAN  
NIGHTS

# Subhour Menu

## DESSERTS

### Turkish Künefe Station <sup>DGN</sup>

Akkawi Cheese, Kadayif, Sugar Syrup

### Dark Chocolate and White Chocolate Fountain

Fruit Skewer

Brownie <sup>DGN</sup>

Financier <sup>DGN</sup>

Marshmallow <sup>V</sup>

Strawberry

Chocolate Chip Cookie <sup>DGN</sup>

Dried Apricot

Dried Pineapple

Dried Plum

Medjool Date

### Gelato and Sorbet

Madagascar Vanilla Gelato <sup>D</sup>

Chocolate Gelato <sup>DN</sup>

Pistachio Gelato <sup>DN</sup>

Coconut Rose Sorbet <sup>VG</sup>

Mango Sorbet <sup>VG</sup>

Strawberry Sorbet <sup>VG</sup>

### Arabic Sweets

Umm Ali <sup>DGN</sup>

Asabeh Zeinab <sup>DG</sup>

Balah Al Sham <sup>DGN</sup>

Katyef Walnut <sup>DGN</sup>

Basboosa <sup>DGN</sup>

Hallawat El Jeben <sup>DGN</sup>

Baklava <sup>DGN</sup>

Logaimat <sup>DGN</sup>

Chingali <sup>DGN</sup>

Khanfarooosh <sup>DGN</sup>

### Oriental Delights

Turkish Delight <sup>DN</sup>

Mamoul <sup>DGN</sup>

Goraiba <sup>DGN</sup>

Barazek <sup>DGN</sup>

### Seasonal Sliced Fruit

Baraha  
RAMADAN  
NIGHTS

# Subhour Menu

## DESSERTS

### Fresh Berries Tart <sup>DGN</sup>

Vanilla Sable, Crème Pâtissière Style, Fresh Berries

### Choux au Craquelin <sup>DGN</sup>

Crème Pâtissière Style, Raspberry Marmalade, Chantilly Cream

### Strawberry Cheesecake <sup>DGN</sup>

Graham Crust, Strawberry Confit, Madagascar Vanilla Chantilly Cream

### Lemon Tart <sup>DGN</sup>

Madagascar Vanilla Sable, Sicilian Lemon Curd, Italian Meringue

### Medjool Date Cake <sup>DGN</sup>

Toffee Caramel, Labneh Chantilly Cream

### Mascarpone Chocolate Tart <sup>DGN</sup>

Cocoa Sable, Milk Chocolate Ganache, Salted Caramel

### Vanilla Pistachio Cake <sup>DGN</sup>

Pistachio Dacquoise, Madagascar Vanilla Crème, Pistachio Rocher Glaze

### Opera Cake <sup>DGN</sup>

Joconde Sponge, Chocolate Ganache, Arabic Coffee Buttercream

### Gâteau au Chocolat <sup>DGN</sup>

Dark Chocolate Brownie, Milk Chocolate Crunchy, Milk Chocolate Mousse

### Black Forest <sup>DGN</sup>

Cocoa Sponge, Amarena Cherry, White Chocolate Crème

### Berries Trifle <sup>DGN</sup>

Pain de Gênes, Fresh Berries, Madagascar Vanilla Custard

### Muhallabieh <sup>DGN</sup>

Rose Petal Jam, Strawberry, Pistachio

### Coconut Mango Sago <sup>V</sup>

Alphonso Mango Compote, Coconut Chantilly Cream

### Plant-based Chocolate Crémeux <sup>NVG</sup>

Hazelnut Praline, Madagascar Vanilla Chantilly Cream

### Tiramisu <sup>DGN</sup>

Espresso Savoiardi, Mascarpone Cream, Cocoa

### Orange Blossom Rice Pudding <sup>DN</sup>

Toasted Pistachio, Candied Orange

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