

Business Lunch

SET MENU

Soup

Lentil Soup (V, G)

Arabic croutons and lemon wedges

Chicken & Vegetable Soup (C)

Served with fresh lemon

Starter

Vegetable Spring Roll (V, G)

Crispy rolls filled with fresh vegetables, served with sweet chilli sauce

Fried Kibbeh (G)

Crispy bulgur shells filled with seasoned mince, served with tahini sauce

Salad

Tabouleh

Fresh parsley, tomatoes, bulgur and mint with lemon and olive oil

Salade Niçoise (E, F)

Tuna, green beans, potato, egg, olives and vinaigrette

Chicken Caesar Salad (F, D, G)

Romaine lettuce, bacon, anchovies, garlic croutons, creamy Caesar dressing and shaved Parmesan

Mains

Chicken Biryani (D)

Served with raita, papad and pickle

Grilled Salmon (F, G, D)

Tender salmon fillet grilled with herbs, sauteed spinach, lemon, and a light butter sauce

Grilled Beef Tenderloin (D, G)

Served with mashed potato, sauteed vegetables, and jus

Beef Lasagna (D, G, E)

Layers of pasta, seasoned beef, rich tomato sauce and melted cheese.

Arabic Mix Grill

2 skewers shish tawook, 2 skewers shish kebab and 1 skewer lamb kofta, served with French fries and garlic mayo

Mie Goreng (Shrimp) (SF, SY, G)

Indonesian stir-fried noodles with soy and oyster sauce

Dessert

Fruit Platter (V)

Cheesecake (G)

Mango Mousse Cake (G, D)

DIETARY & ALLERGEN KEY

G - Gluten D - Dairy E - Egg MU - Mustard N - Nuts
F - Fish VG - Vegan SS - Sesame Seeds SY - Soy
L - Lupin MO - Mollusk C - Celery CR - Crustacean
SU - Sulphatic V - Vegetarian SF - Seafood