

MIDDLE EASTERN

MENU A

SGD 48+ per Pax

COLD APPETIZER PLATTER

HUMMUS

(Delicious combination of chickpeas mixed with tahina, Garlic, Lemon, *and touch of olive oil*)

MAST DIPS

(Traditional Persian homemade yoghurt mixed with spinach, *cucumber, and roasted Egg Plant*)

SHIRAZI SALAD

(Shirazi style refreshing salad with mixture of diced cucumber, tomato, onion *tossed in olive oil lemon juice and herb mix*)

DOLMA

(Slow cooked wine leaf stuffed with steamed rice mixed with herbs)

CHEESEI NUTS

(Mixed nuts marinated feta cheese, herbs roasted in olive oil)

HOT APPETIZER

FALAFEL

(Deep Fried chickpea patties mixed with vegetable spices and drizzled with *homemade sauce*)

SOUP

TRADITIONAL RED LENTIL SOUP WITH CONDIMENTS

BREAD

ARABIAN PITA BREAD

(Traditional Homemade Arabian soft bread)

MAIN COURSE

LAMB KEBAB

(Tender Ground Lamb & whole tomato skewered and char Grilled to perfection)

LARI BEEF KEBAB

(Australian Wagyu beef chargrilled, marinated with yoghurt, herbs and olive oil)

LAHRI CHICKEN SHISH KEBAB

(Charbroiled fresh tender bone less chicken leg marinated with yoghurt herbs and olive oil)

RICE

MANDI RICE WITH CHICKEN

(Basmati Rice cooked with slow fire with the aromatic Arabic flavours with Chicken)

DESSERT

SEASONAL FRESH FRUIT PLATTER

BAKLAVA PLATTER GARNISHED WITH NUTS GRANUELS

MIDDLE EASTERN

MENU B

SGD 58+ per Pax

COLD APPETIZER PLATTER

HUMMUS

(Delicious combination of chickpeas mixed with tahina, Garlic, Lemon, and touch of olive oil)

MAST DIPS

(Traditional Persian homemade yoghurt mixed with spinach, cucumber, and roasted Egg Plant)

SHIRAZI SALAD

(Shirazi style refreshing salad with mixture of diced cucumber, tomato, onion tossed in olive oil lemon juice and herb mix)

DOLMA

(Slow cooked wine leaf stuffed with steamed rice mixed with herbs)

CHEESEI NUTS

(Mixed nuts marinated feta cheese, herbs roasted in olive oil)

HOT APPETIZER

FALAFEL

(Deep Fried chickpea patties mixed with vegetable spices and drizzled with homemade sauce)

SPRING ROLL

(Deep fried vegetable stuffed roll)

SOUP

CUMIN SPICED LENTIL SOUP WITH CONDIMENTS

BREAD

ARABIAN PITA BREAD

(Traditional Homemade Arabian soft bread)

MAIN COURSE

SHAHI SAFFRON CHICKEN

(Marinated Chicken breast with saffron, herbs, olive oil char grilled to perfection)

BEEF KEBAB

(Tender ground wagyu beef marinated with herbs and chargrilled to perfection)

CHICKEN KEBEB

(Charbroiled fresh tender bone less chicken leg marinated with yoghurt herbs and olive oil)

LAMB KEBAB

(Tender Ground Lamb & whole tomato skewered and char Grilled to perfection)

RICE

LAMB BIRIYANI

(Basmati Rice cooked with slow fire with mutton and the aromatic Arabic flavours)

DESSERT

SEASONAL FRESH FRUIT PLATTER

BAKLAVA PLATTER GARNISHED WITH MIXED NUTS GRANUELS