



# Set Menu

## Gourmet



### AMUSE BOUCHE(CHOICE OF)

Jumbo Shrimps marinated  
Foie Gras au confit  
Salmon stuffed avocado  
Carpaccio Beetroot

### COLD STARTER(CHOICE OF)

Shrimps asparagus-roulade (marinated shrimps with asparagus sour cream and mango)  
Salmon caviar cocktail (smoked salmon with avocado and caviar)  
Crab vermicelli mango salad (crab with carrot, cucumber and mango with caviar)  
Caprese avocado salad (cherry mozzarella with avocado and cherry tomatoes)  
Bresaola, parmesan and rocket salad (bresaola with roca parmesan cheese)  
Pomegranate, walnuts & mix leaves salad (mix leaves lettuce with walnuts cherry tomato and pomegranate)

### HOT STARTER(CHOICE OF)

Grilled fish with lemon risotto (hamour with risotto basil and lemon)  
Stuffed puff pastry pockets with chicken mushroom spinach & cheese sauce  
Grilled chicken breast with rosemary sauce (chicken breast with mashed potato and herbs)  
Beef tenderloin lollipops (bite-sized beef cubes with caramelized onion & blue cheese)

### MAIN COURSE (CHOICE OF)

Crusted grilled salmon with honey-mustard sauce (grilled salmon with honey, mustard and Parmesan cheese served with asparagus, carrot and potatoes)  
Fish najil with cherry beetroot (grilled najil with beetroot, cherry sauce served with spinach)  
Duo beef & chicken with zucchini risotto boat (grilled beef and chicken breast served with Roast zucchini risotto)  
Grilled chicken stuffed with spinach & cheese (grilled chicken breast stuffed spinach & ricotta cheese )

### SWEET (CHOICE OF)

Trio chocolate leopard with raspberry sauce  
Berry cheesecake  
Chocolate pistachio orange cake  
Dome hazelnuts caramel sauce  
Apple crumble tart with vanilla ice cream

### BEVERAGES

Soft drink, Saudi Apple Cider and mineral water

350 SAR + Vat • 400 SAR + Vat - OSC  
Min Guests: 30 • Service: Set Menu





# VIP Set Menu



## Seated Silver

### APPETIZER ON TABLE

(3 items / 1 guest)

Hummus Beiruti, Baba ghanoush, Muhammara

### SALAD ON TABLE

Tabbouleh beetroot in cabbage , Grape leaves, Hindbeh,  
Okra in oil, Greek salad, Quinoa avocado salad

Chicken Caesar in parmesan cheese, roca mushroom with strawberry, Moussaka, Caprese salad

### SALAD (INDIVIDUAL)

Seafood salad with avocado (jumbo shrimps, salmon)

### HOT APPETIZER (FOR 1 PAX)

Sambousek meat

Spinach fatayer

Fried kibbeh

### MAIN COURSE (SILVER PYREX)

Hamour Harra sauce

Chicken stuffed with spinach and cheese

Harees with meat

Rice Hasawi with lamb

Cannelloni cheese with Spinach

### SWEET (INDIVIDUAL)

Rocher praline Cake

Um Ali

Exotic fruit cuts

### BEVERAGES

Saudi Apple Cider, Soft drink & mineral water.

350 SAR + Vat • 400 SAR + Vat - OSC

Min Guests: 30 • Service: Set Menu





# VIP Set Menu



## Seated Gold

### APPETIZER ON TABLE

(3 items / 1 guest)

Hummus beetroot, Moutabal, Rahib salad

### SALAD ON TABLE

Tabbouleh beetroot in Cabbage, Yalanji, Hindbeh,  
Okra in oil, Greek salad, Quinoa avocado salad

Chicken Caesar in parmesan cheese, Roca mushroom, Moussaka, Caprese salad,  
Crab shredded avocado

### SALAD (INDIVIDUAL)

Seafood salad with avocado (jumbo shrimps, salmon)

### HOT APPETIZER (FOR 1 PAX)

Sambousek meat, Spinach fatayer, Fried kibbeh, Cheese rolls

### MAIN COURSE (SILVER PYREX)

Lobster thermidor  
Hamour tajin sauce  
Chicken breast mushroom sauce  
Margoug  
Harees with meat  
Cannelloni cheese with Spinach  
Shrimps biryani  
Rice hasawi with lamb

### SWEET (INDIVIDUAL)

Trio chocolate, aish el saraya  
Crème brulee in porcelain, um Ali  
Ice cream, exotic fruit cuts in chocolate boat

### BEVERAGES

Saudi Apple Cider, Soft drink & mineral water.

400 SAR + Vat • 450 SAR + Vat - OSC  
Min Guests: 30 • Service: Set Menu

