

HORS D' OEUVRES

Turkish Sigara Boregi

Crispy rolls with a savory filling of feta cheese and warm spice blends

Lobster Kebab With Kuboos And Tahini Sauce

Grilled lobster on kebabs with fluffy kuboos and creamy tahini sauce

Arabic Sambusa

Phyllo pastry filled with potato's, green peas with arabic spices

FIRST COURSE

Lebanese Tabbouleh

Tomatoes, mint, onion, and bulgur wheat, seasoned with olive oil and lemon juice blend.

SECOND COURSE

Levant Fattoush

Artisan lettuces mix , tomatoes, cucumbers, radishes, and toasted pieces of pita bread, with a zsumac dressing

Main Course

Smokey Yemeni Rabbit Mandi

Grilled smoky rabbit with yemeni spices and flavourful rice

Dessert

Crispy, golden-brown pastry and a rich cheese filling, soaked in sweet syrup

Kunafa

Drink

Jallab

Blend of dates syrup, water, honey, and rose water, garnished with pistachios and apple