Ist DAY OF EID AL FITR FESTIVE BRUNCH

SOUP

Harira Soup Lentils Soup

SALAD & HORS' DE OEUVRES

Caprice Salad
Pesto Bruschetta
Fish & Potato Salad
Green Leaves with Assorted Dressing
Mini grain Sandwiches
Italian Pasta Salad
Lebanese Muhammara with Croutons

CHEF'S LIVE CARVING STATION

Roasted Lamb Leg Sautéed Beef Teriyaki

EGG STATION
Choices of Eggs

MAIN COURSE

Arabic Mixed Grill Served on
Oriental Rice
Italian Stuffed Chicken Breast
Grilled Fish with Lemon Butter Sauce
Cesar Pasta
Potato Gratin
Thai Stir Fried Vegetables
Grilled Tomato, Sausage, Mushroom
White Rice

KIDS CORNER

French Fries Tomato & Cheese Panini

SWEETS STATION

Waffles / Pancakes Assorted Pastry Buffet ADULT – QR 50 CHILD – QR 30

For Reservations please call Fountain Bleu Rest. - 4473-3615

2ND DAY OF EID AL FITR FESTIVE BRUNCH BUFFET

SOUP

Onion Soup Fish Crab Bisque

SALAD & HORS' DE OEUVRES

Assorted Arabic Cold Mezzeh
Chicken & Orange Salad
Beetroot & Cheese Carpaccio
Green Leaves with Asstd. Dressing
Tuna Cake Mousse
Vegetable Stick Platter with Dip
Russian Egg Vegetable Salad
Caprice Bruschetta

EGG STATION

Choices of Eggs

CHEF'S LIVE COOKING STATION

Chicken Saltimbocca
Roasted Lamb served with Jus

MAIN COURSE

Arabic Style Braised Lamb served with Oriental Rice Basil & Bacon Escalope Fish Molly

South Indian Fish Curry Dish
Stir Fried Vegetable
Spanish Potato Tortillas
Baked Semolina Gnocchi
served with Parmesan
White Rice

Grilled Tomato, Sausage & Mushroom

SWEETS CORNER

Assorted Pastry Buffet Waffles/ Pancakes

KIDS CORNER

Sausage Burger Croquet Monsieur

QR - 50 / Adult QR - 30 / Child

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3RD Day of EiD Al FiTR Festive Brunch



1St DAY oF EID Al FITR FESTIVE DINNER MENU

STARTER

Onions soup served with Croutons– QR – 4 OR

Parmesan Tartlet with Veggies Topping - QR - 21

MAIN COURSE

Chicken Breast stuffed with Apricots, Olives & Sun Dried Tomato - QR – 24

OR

Hammour fillet with Antiboise sauce served with Vegetable Accompaniment – QR – 26

Mediterranean Vegetable with olive Tapenade (V)

- QR - 12

DESSERT

Panna Cota served with red fruit coulis - QR = 5
OR

French Apple pie served with whipped cream – QR – 5

2nd DAY OF EID AI FITR FESTIVE DINNER MENU

STARTER

Asparagus Cream Soup – QR – 6 OR

Smoked Salmon roll with Artichoke Mousse served with Cold Ratatouille Parmesan Crust – QR – 12

MAIN COURSE

Mushroom Crusted Lamb Chops served with Crushed Chive Potato and Veg. Accompaniment - QR – 29 OR

Chicken Breast stuffed with Prawn served with Vegetable Accompaniment & Bisque Sauce with Semolina Fritter – QR – 24

OR

Vegetable Lasagna – QR – 10

DESSERT

Floating Island - QR – 6 OR Fruit Tartlet – QR – 6

3Rd DAY oF EID Al FITR FESTIVE DINNER MENU

STARTER

Cold Basil & Tomato Gazpacho – QR – 5 OR Spanish Salad – QR – 14

MAIN COURSE

Grilled Salmon served on a Vegetable Bed with Pesto -QR – 30 OR

> Sirloin Steak served with Onion Marmalade served with Oriental Vegetable – QR – 28 OR Sautéed Stir Fried Vegetable – QR – 10

DESSERT

Mango Kunafeh - QR – 5 OR Fruit mousse– QR – 5