

DINNER BUFFET MENU

ر وصــ۵ أمواج سويتس RODA amwaj suites



Fresh Salmon & Seafood Display On Ice

Dill & Crushed Pepper Marinated Salmon Fresh Poached Omani Shrimps Cocktail Display of Crabs, Mussels

Freshly Diced Beetroots with Feta, Fresh Australian Mesclun Greens, Corn Kernels with Peppers and Garlic Mayo

Dressing

(French, Vinaigrette, Thousand Islands, Caesar, Italian, Balsamic, Chipotle)

Marinated Salads

Italian Seafood Salad Grilled Pears, Blue Cheese Walnuts And Radicchio (V) Tandoori Chicken Salad with Mint Yogurt Chutney, Sweet Mango Salad Artichokes, Potatoes and Oven Dried Tomatoes, Cheddar Cubes with Herbs Infused Olive Oil (V)

Dressing

Roast Sweet Potato and Home Smoked Chicken Salad

Selection Of Cheese Platter 3 Kinds

Gouda, Cheddar, Danish Blue, With Condiments

Selection Gourmet Breads

2 Kinds Bread Loafs 2 Kinds Bread Rolls With Butter And Margarine

Soup

Bouillabaisse with Rouille (Seafood Base)

Carving

Roast Turkey with Traditional Stuffing Roasted New Potatoes Brussels Sprouts with Chestnuts Cranberry Sauce and Gravy

Under The Heat Lamp

French Fries, Kibbeh Vegetable Samosa, Falafel Meat Samboushek <u>Cheese</u> Roll, Chicken Nuggets

Main Course

Lemon Roasted Salmon, Fricassee of Sundried, Tomatoes, Capers, Olives and Artichokes Grilled Vegetables Bayaldi Style Traditional Lamb Goulash Mix Grill (Lamb Kofta with Shish Tawook) Lemon and Garlic Roasted Chicken, Roasted Eggplant and Sundried Tomato Beef Stroganoff with Mushroom & Peppers Mediterranean Style Moussaka Vermicelli Rice Seafood Sayadiya Chicken Mandi Lamb Tajine

Desserts

Traditional Christmas Pudding Christmas Stolen, Panettone, Black Forest Cake Strawberry Cheesecake Blueberry Cheesecake Chocolate Brownie Red Velvet Cake

Beverages

Fresh Orange Juice, Cranberry Juices, Tea & Coffee



وَصَـٰتَ أَمُواجِ سُويتَسَ RODA AMWAJ SUITES

(N) - Nuts, (V) - Vegetarian, (SS) - Sesame Seeds, (S) – Seafo