



MANDARIN ORIENTAL KUALA LUMPUR

LEBANESE FOOD PROMOTION AT MOSAIC

17 to 20 August 2017

Buffet Lunch : RM 158 nett

Buffet Dinner : RM 188 nett

LEBANESE FOOD PROMOTION BUFFET -1

COLD MEZZEH

Authentic Lebanese Fattoush Salad (V) / Lettuce, tomato, cucumber, radish, capsicum, mint, parsley, onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil

Hommous (V) / Delicate blend of chickpeas with tahini and lemon juice

Eggplant Moutabal (V) / Chargrilled smoked eggplant, blended with tahini and fresh lemon juice

Stuffed Grape Leaves (V) / Vine leaves parcels stuffed with Arabic spiced rice, tomato, parsley and olive oil

Baba Ghanouj (V) / Chargrilled smoked eggplant, tomatoes, Spanish onion, capsicum, garlic, parsley, pomegranate seeds and lemon juice

Tabouleh Salad (V) / Chopped flat parsley, mint, tomato, onion, crushed wheat, fresh squeezed lemon and olive oil

Green Lentil Salad (V) / Lentils, onion, tomatoes, parsley, lemon and olive oil

Burghul Bel Banadoura (V) / Coarse Burghul wheat, tomato, onion, capsicum and red chili

Shanklish Salad (V) / Spiced aged Akawi and feta cheese, tomatoes, onion and parsley

Mousakaa (V) / Eggplant cooked with tomato, capsicum, onion, garlic and chickpeas

Spanish Bil Zeit (V) / Sautéed Spinach with garlic, red capsicum, crispy onions and olive oil

Moghrabieh Salad (V) / Capsicum, onion, Parsley, lemon juice, cumin and olive oil

Mouhamara (V) (N) / Arabic chilli paste, spiced walnuts and pistachio, olive oil

SOUP

Lentil Soup (V) / Puree of red lentils, onion and garlic, crispy bread and fresh lemon

HOT MEZZEH

Cheese Rekakat (V) / Akawi Cheese mixed with chopped shallots, parsley wrapped in filo dough and deep fried

Fried Kibbeh (N) / Ground meat and crushed wheat crust, minced meat, onion, pine nuts and Arabic spice filling

Falafel (V) / Deep-fried patties of minced chickpeas, fava beans, coriander, tomato, pickles, parsley, onion, garlic and cumin, served with tahini sauce

Grilled Halloumi Wrap with Kunafa Dough and roasted tomato (V) / Halloumi, tomato, olives, fresh zaater, olive oil and fresh basil

Potato Harra (V) / Sautéed potato with coriander, red pepper, garlic and lemon juice

Eggplant Fattah (V) / Boiled chickpeas, eggplant, seasoned with garlic, topped with yogurt tahini dressing, crispy bread cubes and ghee

Dishes indicated with V - Vegetarian, N - contains Nuts



MANDARIN ORIENTAL KUALA LUMPUR

LIVE STATION ARABIAN MIX GRILLED

Lamb Chops / Lamb chops marinated with olive oil and Lebanese spice blend
Lamb Brochette / Diced lamb tenderloin with olive oil and Lebanese spice blend
Lamb Kofta / Leg of Lamb minced with parsley, onions and Lebanese spice blend
Shish Taouk / Chargrilled chicken breast fillets marinated in garlic, lemon juice and Lebanese spice blend

HOT DISHES

Roasted Lamb Shoulder / Lamb shoulder, rice, minced meat, onion, carrot, broccoli, zucchini, nuts and Arabic spices
Koussa Ablama (N) / Baby marrow stuffed with lamb minced, pomegranate seeds and onion, Served with yogurt, fresh mint, coriander, and roasted pine nuts
Baked Puff Pastry Ouzi Rice / Minced lamb, chicken, rice baked in puff pastry with Lebanese spices, Pistachio, pine seeds, green peas, raisins and mint
Chicken Makloubeh (N) / Pan fried chicken with tomato, eggplant, cauliflower, cardamom and cumin
Fasoulia Bil Lahmeh / Broad beans with coriander, lamb, onion, garlic and tomato sauce
Fish Sayadieh (S N) / Prawns, fish, onion, rice, pine nuts, cumin and brown sauce
Kofta Bil Saniyeh (N) / Baked Kofta with tomato and potato slices, cooked with tomato sauce
Roasted Chicken with potato / Potato, chicken, garlic, coriander and lemon juice
Dawood Basha / Meat ball, tomato, onion, capsicum and Arabic spices
Chicken Kabssa / Chicken, dry lemon, cinnamon, cardamom, capsicum
Vermicelli Rice

DESSERTS

Ashtalia with dates and coconuts (N) / Milk and rose water pudding, pistachio, coconuts, and dates
Mafroukeh / Cream with crushed pistachio, sugar, rose water, and blossom orange water
Znoud Al Sit / Filo dough pastry, stuffed with special cream pudding, deep-fried and drizzled with sugar syrup
Mouhalabiya with Apricot / Apricot, rice, milk, sugar and rose water
Spice pudding Meghli / Cinnamon, caraway, coconut, pine nuts, rice flour
Kellaj / Pastry dough filled with Ashta, fried and drizzled with sugar syrup

HOT DESSERTS

Um Ali with nuts / Milk, coconut, almond, pistachio, cream and vanilla extract
Sticky date pudding (N) / Dates, butter, egg, sugar, and flour

Dishes indicated with V - Vegetarian, N - contains nuts, S – contains shellfish



LEBANESE FOOD PROMOTION BUFFET -2

COLD MEZZEH

Authentic Lebanese Fattoush Salad (V) / Lettuce, tomato, cucumber, radish, capsicum, mint, parsley, onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil

Hommous (V) / Delicate blend of chickpeas with tahini and lemon juice

Eggplant Moutabal (V) / Chargrilled smoked eggplant, blended with tahini and fresh lemon juice

Stuffed Grape Leaves (V) / Vine leaves parcels stuffed with Arabic spiced rice, tomato, parsley and olive oil

Baba Ghanouj (V) / Chargrilled smoked eggplant, tomatoes, Spanish onion, capsicum, garlic, parsley, pomegranate seeds and lemon juice

Tabouleh Salad (V) / Chopped flat parsley, mint, tomato, onion, crushed wheat, fresh squeezed lemon and olive oil

Lebanese Fish Tajeen (N) / Sea bass fillet with tahini, capsicum, tomato, onion, garlic, roasted pine nuts and olive oil

Kishki (V) (N) / Crushed wheat, Labneh, walnuts, onion, dried mint

Freekeh Salad (V) / Wheat, capsicum, onion, fava beans, pomegranate, olive oil and lemon juice

Tomato kebbeh Salad (V) / Burghul mixed with mashed tomato and Levant condiment

Eggplant salad and fresh Pomegranate (V) / Chargrilled eggplant, onion, garlic, tomato, parsley, Green Pepper, seasoned olive oil and lemon juice

Cauliflower Salad (V) / Cauliflower with tomato, mint, pickles turnips and tahina sauce

SOUP

Harirra Soup / Traditional Moroccan, chickpeas, coriander, onion, tomato, lentil and Arabic spices

HOT MEZZEH

Cheese Rekakat (V) / Akawi Cheese mixed with chopped shallots, parsley wrapped in filo dough and deep fried

Kebbeh Mabroumeh (N) / Rolled kebbeh of ground meat and crushed wheat crust, filled with finely minced meat, onion, roasted pine nuts and kebbeh spices, yoghurt sauce

Baked Spinach Fatayer (N) / Traditional Lebanese pastry, filled with spinach, pine nuts, onion and sumac

Falafel (V) / Deep-fried patties of minced chickpeas, fava beans, coriander, tomato, pickles, parsley, onion, garlic and cumin, served with tahini sauce

Potato Harra (V) / Sautéed potato with coriander, red pepper, garlic and lemon juice

Hommous Fattah (V, N) / Boiled Chickpeas seasoned with garlic, cumin powder, with yogurt, tahina dressing, crispy bread cubes and ghee



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HOT DISHES

Slow Roasted Lamb Shoulder / Lamb shoulder, rice, minced meat, onion, carrot, broccoli, zucchini, nuts and Arabic spices
Aromatic Spiced Prawns (S) / Tajine style marinated prawns baked with onion, saffron potatoes, and Lebanese green olives
Baked Puff Pastry Ouzi Rice / Minced lamb, chicken, rice baked in puff pastry with Lebanese spices, pistachio, pine seeds, green peas, raisins and mint
Kebbeh Arnabieh (N) / Lamb shank, crushed wheat crust, onion, roasted pine nuts tahini, orange and chickpeas
Bazella bil Lahmeh / Green peas with coriander, lamb, onion, garlic and tomato sauce
Vegetables Salona with Lamb chunks / Lamb Shank, zucchini, carrot, potato, eggplant, cauliflower, tomato and coriander
Roasted Chicken with Potato / Potato, chicken, garlic, coriander and lemon juice
Sheikh El Mahshi Batinjaan (N) / Eggplant, minced lamb, onion tomato, pine nuts
Maklouba bil Lahem / Lamb, eggplant, carrot, tomato arice and Arabic spices
Laban Omo / Lamb Shank, yogurt, garlic, onion, mint, and coriander
Moudardara / Lentil, rice, onion, cumin and olive oil
Vermicelli Rice

DESSERTS

Lebanese sweet Jazariah (N) / Pumpkins, sugar, walnuts, pistachios, almonds
Mouhalabiya with Apricot / Apricot, rice, milk, sugar and rose water
Chocolate Mousse Brownie with Halawa (N) / Chocolate, Halawa and pistachio
Kellaj / Pastry dough filled with *Ashta*, fried and drizzled with sugar syrup
Spice pudding Meghli / Cinnamon, caraway, coconut, pine nuts, rice flour

HOT DESSERTS

Um Ali with (N) / Milk, coconut, almond, pistachio, cream and vanilla extract
Sticky Date Pudding (N) / Dates, butter, egg, sugar, and flour

Dishes indicated with V - Vegetarian, N - contains nuts, S – contains shellfish