



COMO  
MAALIFUSHI

## EID DINNER MENU

### MEZZE

Vine Leaf and Date Medjool, Spiced Yoghurt

Flat bread, Za'atar, Hummus, Muhammara and Toasted Sesame Seeds

Fattoush, Salad of Herbs, Cucumber, Tomato and Fried Bread with Sumac Dressing

Little Damascus Kibbeh with Pine Nuts

### SOUP

Shorba

*Arabic-style Lentil Soup with Dates and Herbs*

### MAINS

Fish Cutlets

*Marinated Mahi Mahi with Ras el Hanout Spices with Tahini Yogurt*

Ottoman Lamb

*Five-hours slow-braised Lamb Shank in Aromatic Herbs and Spices*

Tiger Prawns

*Yameni-zhoug marinated Tiger Prawns*

Musakkah Bel Zait

*Fried Eggplant, Chickpea, Tomato and Dill*

Rice Pilaf

*Saffron, Nuts and Seeds with Yellow Rice*

### DESSERT

Baklava

*Flaky Filo Pastry, stacked with Pistachio and Dried Fruit and Honey*

Tropical Fruit Plater

*US\$125 per adult. Half-board and Full-board surcharge of US\$25 per adult.  
All prices are subject to 10 per cent service charge and 16 per cent government taxes.*

