

# Heritage Safari Dinner Menu

# **SOUP**

#### Shorbat Adas

Lentil soup, a regional favourite, especially during the winter months (lentils, onion, black pepper, cumin, lime, coriander, potato, carrots, garlic, celery)







# **STARTERS**

#### Kibbeh

With variations from around the Arabian world, kibbeh has been a popular choice for generations (wheat grains, minced beef, onion, spices, pine seeds)

#### Sambousek

Discovered during the Crusades, this ancient dish is crispy and flavourful (flour, eggs, cheese)







#### Hummus

A Middle Eastern favourite popular around the world (chickpeas, tahini, olive oil, lemon juice, salt)







### Jarjeer

A traditional spring salad from the oasis of UAE, Jarjeer is a fresh addition to any palette (rocca leaves, tomato, onion, olive oil, lemon juice, salt, sumac)







#### Fattoush Salad

Salads were rare in the region, however Fattoush from the Levant has become a regional favourite (lettuce, tomato, cucumber, radish, onion, capsicum, thyme, mint, sumac, olive oil and lemon juice, topped with homebaked crispy bread)







## MAIN COURSES

#### Traditional Lamb Ouzi

A dish that symbolizes hospitality in the region. Our Arabic-spiced Lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone

#### White Rice

With chickpeas, onions, dried grapes and Arabic spice







#### Harees

A popular dish served on all occasions and at large gatherings (chicken, wheat grain, salt, ghee, spices)

#### Camel Meat

A traditional dish for all special occasions (spiced with mixed vegetables)

### Chicken Tagine

Traditional Moroccan-style dish (slow-cooked with plums, cinnamon, ginger, saffron, lemon, paprika, potatoes, carrots, and green olives)

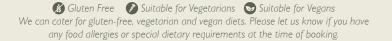
### Grilled Vegetable Kebab

(mushroom, potato, red pepper, green pepper, aubergine and cherry tomatoes)











# **DESSERTS**

### Luqaimat

Originating from the Arabic word meaning "a small bite that can be eaten in a single mouthful", these small delectable Arabic style donuts are drizzled with date syrup





#### Assorted Fresh Fruit

Mixed seasonal fresh fruit platters







# **BEVERAGES**

Arabic coffee, mineral water, a selection of two fresh juices, Vimto, camel milk, karak chai and a selection of tea and coffee

