

# AL-HAMRA

Lebanese & Middle Eastern Cuisine

Tel: (65) 6464 8488 Fax: (65) 6466 1896

## CATERING MENU

Attention : \_\_\_\_\_

Tel / Fax No. : \_\_\_\_\_

From : \_\_\_\_\_

Date : \_\_\_\_\_

### MENU SELECTION FOR LEBANESE BUFFET

#### SALADS

Armenian Salad  
Lebanese Garden Salad  
Fattoush  
Tabouleh

#### STARTER

#### COLD MEZZA

Moutabbal  
(Roasted Eggplant)  
Hummos Beyrouty  
(Paste of Chic Peas)  
Baba Gahnoujh  
(Roasted Eggplant)  
Moujadarah  
(Cooked lentils with rice)  
Labneh  
(Lebanese Cream Cheese)

#### HOT MEZZA

Moussaka Bantinjan  
(Roasted eggplant & chickpeas)  
Soujouk  
(Spicy lamb sausage)  
Sanbousik  
(Puff pastry stuffed  
with minced meat)  
Fool Medames  
(Cooked broad bean with  
Lebanese spices)  
Felafel  
(Fritters of mix chic peas &  
broad beans)

#### (STARTER)

#### SOUP

Pumpkin Soup  
Broccoli Soup  
Tomato Soup  
Lentil Soup

#### MAIN DISHES

#### MUTTON / LAMB

Lamb Cous Cous  
(Boneless Lamb stew  
served with Cous Cous)  
Kebab Kheskhas  
(Minced mutton kebab topped with  
garlic tomato sauce)  
Dawood Badsha  
(Lamb meat balls in spicy tomato sauce)  
Kofta Kebab  
(Minced lamb skewered w/ garlic & spices)  
Khoreshe Gormeh Sabzi  
(Mix green veg & lamb cooked  
in Iranian style)

#### CHICKEN

Jawaneh Dajaj  
(Grilled chicken wings with garlic & spices)  
Sheesh Taouk  
(Chicken morsels skewered  
with Lebanese spices)  
Chicken Cous Cous  
(Boneless Chicken stew  
served with Cous Cous)  
Chicken Machbous  
(Spiced chicken cooked with long grain rice)  
Chicken Koushari  
(Chicken cooked w rice, lentils, macaroni  
and chickpeas)  
Egyptian Style Chicken  
(Chicken cooked with Bandura Sauce  
in Egyptian traditional style)  
Chicken Shawarma  
(Served with tomato, gherkin & lettuce)

#### SEAFOOD

Fillet of Fish Brochette  
(Fish marinated with lemon juice,  
mustard & extra virgin olive oil)  
Mixed Seafood Grill  
(A combination of prawn, fillet of fish  
served with Pajeen sauce)

#### VEGETARIAN

Vegetarian Cous Cous  
(Mix vegetable & chickpeas in tomato  
stew served with cous cous)  
Vegetarian Shawarma - Felafel  
(Served with tomato, gherkin & lettuce)  
Vegetable Kebab  
(Grilled mixed vegetable topped with  
lemon juice, parsley & garlic sauce)  
Mal Fouf with Burghul  
(Simmered cabbage leaves rolled wit  
wheat, chickpeas, tomatoes & yogurt)  
Eggplant Moussaka  
(Lebanese lasagne filled with eggplant)

#### STAPLE / LEBANESE BREAD

Lebanese rice with dry fruits  
Olive Rice  
Saffron Rice  
Cous Cous (Semolina)  
Steam rice  
Zatar Bread  
Pita Bread

**DESSERT**

Baklava  
(Traditional Arabic pastry with dries nuts)  
Muhallabia  
(Almond Cream Pudding)  
Ma'amool  
(Walnut, pistachio & dates cake)

Barazek  
(Arabic pastry with sesame seeds)  
Ghourai Bah  
(Chef's special Arabic dessert)  
Assorted Lebanese Dessert  
(An array of exotic Arabic dessert)  
Seasonal Cut Fruits Platter

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**Prices**

**\$35 menu: 2 Starters (Salad/Soup/Cold Mezza) + Pickles + 1 Fish + 1 Chicken + 1 Mutton/Lamb + 2 Vegetable + 2 Staple & 1 Desserts**

**\$38 menu: 2 Starters (Salad/Soup/Cold Mezza) + Pickles + 1 Seafood + 2 Chicken + 1 Mutton/Lamb + 2 Vegetable + 2 Staple & 2 Desserts**

**\$40 menu: 3 Starters (Salad/Soup/Cold Mezza) + Pickles + 2 Seafood + 2 Chicken + 2 Mutton/Lamb + 3 Vegetable + 2 Staple & 2 Desserts**

**Terms & Conditions of Booking / Payment:-**

- Price inclusive of Food layout with buffet tables, tablecloth and skirting, and full set of chinaware crockery & cutlery.
- Service staff for Buffet set up and clearance only will be charged at \$60.00.
- Transportation: S\$60.00.
- Please select from the above menus and put a tick beside the items chosen.
- All prices subject to prevailing government tax.
- **Terms of Payment:-** Confirmation is required at least four days prior to event date. Payment to be collected at the end of event upon presentation of our invoice. Our terms are cash or cheque.
- **Policy on Cancellation charges of function:-**

1 week before the event	= 20% of the actual amount
4 – 7 days before the event	= 40% of the actual amount
2 – 3 days (72 hours) before the event	= 60% of the actual amount
1 day (24 hours) before the event	= 80% of the actual amount

**Menu Valid till Dec 2011**

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Please furnish the following details and fax the complete order form to 6-7888 166 or contact at 6-7888 168 or e-mail: [sales.1@ahs.com.sg](mailto:sales.1@ahs.com.sg) for any further inquiries.

YOUR NAME : \_\_\_\_\_ TEL / FAX NO. : \_\_\_\_\_

COMPANY : \_\_\_\_\_ DATE OF EVENT : \_\_\_\_\_

VENUE : \_\_\_\_\_

NAME OF EVENT : \_\_\_\_\_

TO BE READY BY : \_\_\_\_\_ NO. OF PAX : \_\_\_\_\_

SPECIAL ARRANGEMENT / REQUEST : \_\_\_\_\_

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