



Dégustation Orientale

Saturday 25th October 2008 at 19.00

Starters: Lebanese Mezze

Hommous (pureed peas with sesame oil & lemon juice)

Baba Ghanouche (baked aubergine with sesame oil & lemon juice)

Tabouleh (chopped parsley, tomato, fresh mint, onion, crushed beat mixed with olive oil & lemon)

Rahib (smoked aubergine, green peppers, tomatoes, spring onion, garlic & lemon juice)

Labneh (Lebanese cream cheese)

Indian Vegetarian Dishes

Palak Paneer (creamy spinach with garlic & fried cheese; mild)

Dal Makhani (black lentils; slightly spicy)

Vegetable Masala (broccoli, carrots, peppers, peas in curry sauce; spicy)

Egg Curry (boiled bird eggs in Masala sauce)

Indian Non-Vegetarian Dishes

Butter Chicken (tender marinated grilled chicken in creamy sauce; mild)

Mutton Rogan Josh (lamb chops with onion tomato sauce; slightly spicy)

Chicken Tikka (skewer of marinated chicken with yoghurt sauce; spicy)

Prawn Curry Pari (prawns in cashew rich gravy; slightly spicy)

Side Dishes

Lebanese pita bread, Indian butter naan, garlic naan, basmati rice

Desserts

Mango Lasi, Oriental harmony dessert plate, Fruit plate, Masala chai

Coffee or Tea

Lebanese wines

White: Blanc de l'Observatoire

Chateau Nakad Blanc

Red: Réserve du Couvent

Le Prieuré Ksara Rouge

Metropol
Music Café