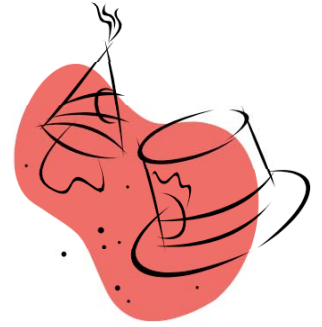


# ALMAZETT NEW YEARS EVE MENU



**\$65 per person**



## *Duo of dips*

Labne with cucumber & fresh mint

Green lentils & tahini

Served with pita bread & an assortment of homemade pickled cauliflower, carrot, cucumber, turnip & olives

## *Salatas*

White & red cabbage salad with raisins & almonds

Freekeh with homemade Lebanese cheese, parsley, chick peas & sesame seeds

## *Entrées*

Fried baby prawns with spices dressed with tahina

Mixed vegetables in a bed on fennel & onion

Spices lamb balls stewed in tomato served in a bed of authentic rice dressed with labne & fresh thyme

## *Main courses*

Four hour slow cooked lamb shoulder served on the bone marinated with a special dressing

Grilled chicken tender marinated with Lebanese mixed spices & coriander

Mains served with vegetarian rice made with mixed nuts & dried fig

## *Sweet tooth*

Dried apricots stuffed with yogurt and khanoub molasses

Fried Turkish delight with cinnamon & vanilla ice-cream, & lemon citrus

Desserts served with Lebanese coffee