University Club casual fine dining on campus

Friday, January 24th, 2014 served from 11:30 am – 2:00 pm



Middle Eastern

ADVENTURE

Split Pea Soup

... with basmati rice \$6.95

Fried Artichoke Hearts

... taratur sauce (garlic, sesame seed paste, lemon juice & parsley) \$9.95



Grilled Quail

... pomegranate-orange barbeque sauce & tabbouleh with quinoa & shredded kale \$16.95

Red Sea Bream

... spiced potato cakes & Arabian cauliflower & tahini \$17.95

Red Pepper & Onion Tart

... sliced dates, butter fried Kasseri cheese & baby arugula, watercress & mint salad with shaved gibnah romi (Egyptian hard cheese) \$15.95



Pistachio-Saffron Rice Pudding

... flavoured with candied orange peel & coconut milk \$6.95

Grilled Honey-Orange Figs

... topped with mascarpone & chopped pistachio \$7.95

Reservations recommended.

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity. Please notify your server regarding any dietary concerns.

Call 888-4567, ext. 33801 for reservations

