

Saudi Hospitality Menu Selections



هيئة فنون الطهي
Culinary Arts Commission

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Introduction

The "Saudi Hospitality Menu Selections" details a carefully curated gastronomic journey that embodies the essence of Saudi Arabia's rich culinary heritage while embracing the innovation and creativity of contemporary global cuisine.

This collection is a tribute to the diversity of flavors found across the Kingdom's five regions, offering a harmonious blend of traditional Saudi dishes and modern fusion creations.

Our menu selections have been thoughtfully designed to reflect the evolving nature of Saudi hospitality, where tradition and innovation meet at the dining table. Whether you are indulging in the Saudi Fusion Set Menus, savoring the Traditional Saudi Selections, or delighting in the carefully crafted Canapés, each dish tells a story of cultural heritage, regional identity, and culinary evolution.

This document is not only a menu but also an exploration of the art of Saudi dining—where every meal is a celebration of culture, community, and shared experiences.



Saudi Breakfast Set Menus



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1. Breakfast Selections

The Saudi Breakfast will exhibit regional differences.

It is influenced by the country's diverse geography and cultural influences. Each area contributes to the unique flavors and culinary traditions that make Saudi Arabian food culturally rich and diverse.



As you explore these selections, you will find Saudi breakfast isn't just a meal, it's an experience designed to be social, shared, and savored. We hope this menu not only delights your palate but also creates a memorable dining experience. where food becomes a bridge connecting people and cultures.

Enjoy your meal and the journey it represents.

Breakfast Selections

Breadbasket

Tamees Bread
Al Mifa
Al Hamar
Al Shuraik
Al Fatoot

Local sides

Lemon Pickles
Mixed Pickles
Hot Pepper Pickles
Olive Oil (Al Jouf)
Honey

Small Platters

ShakShouka
Foul
Sweet/ Savory Marasee
Kebda Saj

Additional Breakfast

Balaleet With Eggs
Duggah
Muhalla
Savory Motabaq
Magshoosh

Saudi Fusion Set Menus



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1. Sufra Selections

Our menu is called "Sufra Selections." The word "Sufra" in Arabic signifies a dining table, a place where people gather to share meals, stories, and moments. It's a symbol of hospitality, warmth, and community.

"Sufra Selections" is a culinary journey that fuses the rich flavors and traditions of Saudi cuisine with innovative touches from other parts of the world. Each dish has been crafted to blend familiar tastes with unexpected twists, honoring the essence of a traditional Saudi meal while embracing the creativity and diversity of global culinary arts.



Octopus Madoos



Najel Crudo

As you explore these selections, you will find a harmonious balance of flavors and textures that celebrate our heritage and the spirit of culinary adventure. We hope this menu not only delights your palate but also creates a memorable dining experience, much like the gatherings around a sufra, where food becomes a bridge connecting people and cultures.

Enjoy your meal and
the journey it
represents.

Sufra Selections

Olive

Olive biscuits, Duggah cheese

Najel

Cured Najel, Tahina, Sweet Tamarind, Sayadiya Spices,
Toasted Pine Nuts, Fennel Salad

Molokhiya

Molokhiya Pesto, Ricotta, Parmigiano, Crispy Molokhiya Leaves

Habaq Lemon Granita

Palette Cleanser

Madoos

Grilled Octopus, Shitake Tamarind Glaze, Aji Amrillo, Fried Shallots

Lamb

Lamb, Tahina, Chimichurri, Fermented Hot Honey

Loomi Sorbet

Palette Cleanser

Saudi Coffee Dessert

Saudi Coffee Praline, Saudi Coffee Cremeux, Caramel, Biscuit,
Served with Saudi Coffee

Hasawi Date Gateau

Date Molasses Sponge, Caramel, Whipped Ganache, Almond
Strussel, Hasawi Meringue Sticks

2. Mathaq Moments

Our menu is called "Mathaq Moments." The word "Mathaq" in Arabic translates to "taste," highlighting the sensory journey that each dish aims to provide. "Mathaq Moments" is a celebration of flavors, blending the rich culinary traditions of Saudi Arabia with innovative elements from various cuisines around the world. This menu is designed to offer you a series of exquisite tastes that capture the essence of both familiar and new gastronomic experiences. Every dish in "Mathaq Moments" has been thoughtfully crafted to balance traditional Saudi ingredients with contemporary culinary techniques. This fusion not only honors our cultural heritage but also showcases the creative possibilities that arise when diverse culinary worlds come together.



Teman Fried Rice



Kozbariya

As you indulge in these moments, we hope you experience the harmony of flavors and the culinary artistry that went into each preparation. Our goal is to create a memorable dining experience that resonates with the warmth of Saudi hospitality and the excitement of global culinary exploration.

Enjoy your meal and
the journey it
represents.

Mathaq Moments

Wheat

Wheat Focaccia, Madinah Herb Infused Olive Oil

Kabli Potato

Potato Pave, Kabli Sauce, Herbs, Yogurt

Balalet

Fried Vermicelli Nest, Saffron Syrup, Egg Foam, Cured Egg Yolk

Habaq Lemon Granita

Palette Cleanser

Kozbaria

Sea Bream, Coriander, Potato Puree

Teman Fried Rice

Braised Short Ribs, Teman Rice, Sorar Peanuts, Herbs

Loomi Sorbet

Palette Cleanser

Geshd

Khalas Dates, Yogurt Sauce, Feuilletine

Jezani Mango

Baked Kunafa, Caramel, Mango Confit, Mascarpone, Mango, Mint

3. Turath Treasures

Our menu is called "Turath Treasures." The word "Turath" in Arabic means "heritage," reflecting our deep respect for the rich cultural legacy that inspires this menu.

"Turath Treasures" is a culinary tribute that blends the traditional flavors of Saudi cuisine with innovative elements from global cuisines. Each dish is a carefully crafted gem, designed to honor our heritage while embracing contemporary culinary artistry. This menu aims to provide a unique dining experience by marrying time-honored ingredients and techniques with modern interpretations. The fusion of these elements not only highlights the beauty of our cultural heritage but also celebrates the creative potential of combining diverse culinary traditions.



Aish Steak



Saleeg

As you explore "Turath Treasures," we hope you savor the intricate flavors and textures that represent the best of both worlds. Our goal is to create a dining experience that is as memorable as it is delicious, much like discovering hidden treasures that tell a story of the past and present.

Enjoy your meal and the journey through heritage and innovation it represents.

Turath Treasures

Tamees

Tamees Bread, Charred Allium Butter

Rejla

Rejla Quiche, Purslane Salad

Rubyan

Prawn Ravioli, Tomato Tamarind Sauce, Potato Foam

Habaq Lemon Granita

Palette Cleanser

Aish Steak

Sirloin Steak, Tahina Sauce, Fried Potatoes, Demi Glace

Saleeg

Pigeon, Creamed Rice, Mushrooms, Parmigiano, Mastic Ghee, Ashar Powder

Loomi Sorbet

Palette Cleanser

Henini

Henini Cheesecake, Sable, Yuzu Gel, Date Powder

Loomi

Loomi Crumble, Whipped Ganache, Meringue, Sweet Milk, Sponge Cake

Traditional Saudi Set Menus



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1. Walimat Al-Wadi

Our menu is called "Walimat Al-Wadi," which translates to "The Feast of the Valleys." This name is a fitting tribute to the wadis, or valleys, that have been the lifeline of this magnificent land for centuries. In Saudi Arabia, the wadis are more than just geographical features; they are symbols of life, history, and culture. These valleys have nurtured civilizations, provided fertile grounds for agriculture, and served as vital routes for trade and communication. Each wadi carries stories of ancient travelers, thriving communities, and the harmonious blend of nature and culture. "Walimat Al-Wadi" is inspired by these stories and the diverse flavors found along the ancient spice routes that crossed these valleys. The menu is a journey through the culinary landscapes of Saudi Arabia, celebrating the unique ingredients, cooking techniques, and traditions that define each region. It is a feast that honors the past while embracing the present, inviting you to taste the essence of the Kingdom.



Athan Alshayeb



Salonat Samak

As you enjoy "Walimat Al-Wadi," we invite you to savor the authenticity and depth of flavors that define traditional Saudi cuisine. We hope this feast not only delights your palate but also offers a glimpse into the cultural heritage that inspires our cooking.

Enjoy your meal and the authentic journey through Saudi culinary traditions it represents.

Walimat Al-Wadi

Shorek

Shorek Bread, Yogurt, Duggah

Puff Sambosa

Ground Beef, Puff Dough, Spicy Doggos

Athan Alshayeb

Camel Meat Filled Dough, Laban Sauce, Toasted Almonds

Salonat Samak

Hamour Fish, Salona Sauce, Fried Potatos

Kabsa

Lamb Shank, Kabsa Rice, Fried Onions, Toasted Almonds

Masoub

Whole Wheat, Banana, Sidr Honey, Cream, Cardamom

Millet & Date Cake

Millet & Date Cake, Biscuit Crumble, Qishta Ice Cream

2. Ma'dabat Al-Nak'hat

Our menu is called "Ma'dabat Al Nakhat," which translates to "The Feast of Flavors." This name embodies the rich and diverse culinary traditions that have been cherished in Saudi Arabia for generations. In Saudi Arabia, food is more than just sustenance; it is an expression of culture, hospitality, and community. "Ma'dabat Al Nakhat" draws inspiration from the vibrant tapestry of flavors that define Saudi cuisine. Each dish on this menu is a celebration of the unique ingredients and traditional cooking techniques that bring out the best in our culinary heritage. The term "Nakhat" signifies the distinctive aromas and tastes that characterize our food. From the fragrant spices to the hearty dishes, every element of this menu has been thoughtfully crafted to provide an authentic taste of Saudi Arabia.



Madoos



Hamsat
Robyan

This feast is an homage to the rich culinary history that has been passed down through generations, highlighting the essence of our gastronomic traditions.

As you explore "Ma'dabat Al Nakhat," we invite you to indulge in the flavors and aromas that tell the story of our culture. We hope this dining experience not only delights your senses but also deepens your appreciation for the heritage and hospitality that define Saudi cuisine.

Enjoy your meal and the flavorful journey through Saudi culinary traditions it represents.

Ma'dabat Al-Nak'hat

Khobz Al Hamar

Khobz Al Ahmar, Aljouf Olive Oil, Spiced Salt Flakes

Al Jabrag

Vine Leaves Filled with Lamb Loin and Rice, Lemon Olive Oil

Hamsat Robyan

Grilled Shrimp, Hamsa Sauce, Garlic Chips, Fermented Chili Oil

Madoos

Rice and Lentils, Hamour Fish, Tamarind, Fermented Chili Oil, Fried Onion

Mandi

Smoked Basmati Rice, Lamb Shank, Green Doggos, Tahina

Henini

Khalas Date Paste, Gorsan Bread, Butter, Ghee, Lemon

Magshoosh

Magshoosh Batter, Date Butter, Black Lime Syrup

3. Loqmat Al-Ajyal

Our menu is called "Loqmat Al Ajyal," which translates to "The Bite of Generations." This name reflects the timeless culinary traditions passed down through generations, encapsulating the essence of Saudi heritage in each bite. In Saudi Arabia, food is a bridge between generations, carrying with it the wisdom, flavors, and stories of the past. "Loqmat Al Ajyal" is inspired by the rich culinary heritage that has been preserved and cherished over centuries. Each dish on this menu represents a connection to our ancestors, showcasing the traditional ingredients and methods that have stood the test of time. The term "Ajyal" signifies generations, highlighting the continuity and evolution of our culinary practices. From age-old recipes to time-honored techniques, this menu is a tribute to the flavors that have shaped our culinary identity.



Kabli

It is a celebration of the shared experiences and communal bonds that food fosters within our culture.

As you explore "Loqmat Al Ajyal," we invite you to savor the authentic tastes and textures that have been lovingly handed down through the ages. We hope this dining experience not only delights your palate but also offers a deeper connection to the heritage and history that inspire our cuisine.

Enjoy your meal and the generational journey through Saudi culinary traditions it represents.



Jareesh

Loqmat Al-Ajyal

Mosali Bread

Mosali Bread, Goat Butter, Date Molasses, Sidr Honey

Western Trio

Manto, Fermoza, Habb Soup

Kobaibat Hail

Teman Stuffed Vine Leaves, Sorar Hail, Lamb Chops, Confit Potatoes

Jareesh

Crushed Barley, Yogurt, Black Lime Caramelized Onion (Mesamanah)

Kabli

Basmati Rice, Chicken Supreme, Potatoes, Orange, Kadi, Cashews, Dried Rose Petals

Tromba

Fried Tromba Batter, Sugar Syrup, Cardamom, Rose

Sago

Sago, Sugar, Saffron, Cardamom, Walnut Nougatine

Saudi Fusion Canapés



Savory Canapés

Motabaq Rolls
Corn Dog
Kebda Sandwich
Mesharmal
Mantu
Molokhiya Tart
Gors Basal
Tempura Kobaibat Hael
Kabsa Bites
Jareesh Croquettes
Mabshour
Kabli Fried Chicken
Crispy Sayadiyah
Oxtail Puff
Cheese Mille Feuille
Lamb Tartare
Foul Shots
Koftat Rubyan
Mebasal Corn Fritters
Fried Bamya



Foul Shots



Molokhiya Tart

 [Recipe Cards](#)

Sweet Canapés

Magshoosh Pecan Pie

Watermelon

Sticky Date Cake

Soby Panna Cotta

Gors Egail

Masoub Tartlets

Loomi Crème Brulée

Semsmia Choux

Berry Cheesecake

Chocolate Date Mousse



Chocolate Mousse



Magshoosh Pecan Pie

 [Recipe Cards](#)



Traditional Saudi Canapés



Savory Canapés

Aish Belahm
Kabab Miro
Manto
Fermoza
Foul
Shakshuka
Balilah
Motabaq
Sambosa Puff
Jareesh
Matazeez
Masabeeb
Gors Basal
Kobaiba Hael
Hamsat Rubyan
Mobasal
Mohamar Bdebs
Athan Alshayeb
Mosali Bread
Melehi



Kabab Miro



Fermoza

Sweet Canapés

Loqemat

Magshoosh

Marsa

Motabaq

Jobneya

Mohalabia

Sagodana

Twitat

Debyazah

Gisht



Marsa



Mohalabia

A photograph of three different fusion drinks arranged on a dark, textured slate tray. The tray is placed on a dark wooden surface. In the background, there are several slices of orange and a whole blood orange. The drink on the left is a light-colored, frothy beverage in a glass, garnished with a slice of orange and a sprig of mint. The drink in the center is a dark red, iced beverage in a glass, garnished with a slice of orange and a sprig of mint. The drink on the right is a light-colored, frothy beverage in a tall, elegant glass, garnished with a slice of orange. The text "Saudi Fusion Drinks" is overlaid in the center of the image in a white, serif font.

Saudi Fusion Drinks

Saudi Fusion Drinks

Apple-Raisins Pie

Raisin Water, Date Molasses, Cinnamon Syrup,
Apple Juice

Fruity Kujrati

Hibiscus Tea, Raspberry Puree, Grapes

Hibhir Orange

Strawberry Syrup, Red Chili, Orange Juice, Cardamom,
Lime Juice

Honey Ginger

Ginger Tea, Grapefruit Juice, Honey, Lime Juice

Madini Twist

Mint Green Tea, Habaq Syrup, Pineapple Juice,
Lemon Juice

Roseberry

Blackberry Syrup, Mango Syrup, Earl Grey Tea, Lemon Juice,
Apple Juice, Rose Water



Apple-Raisins Pie



Fruity Kujrati

Saudi Fusion Drinks

Saudi Arabia Cinema

Popcorn Syrup, Date Base,
Almond Milk, Cardamom

Saudi Amalgamation

Saudi Espresso, Vanilla
Syrup, Evaporated Milk

Savory Lime

Coriander Syrup, Basil,
Lime Juice

Spiced Banana Milk Tea

Milk Tea, Banana Syrup,
Caramelized Banana

Strawberry Sobia

Strawberry Syrup, Cinnamon Syrup, Sobia

Tropical Summer

Mango Syrup, Coconut
Cream, Pineapple juice,
Lemon Juice

Unusual Watermelon

Raspberry Puree, Vanilla Syrup,
Earl Grey Tea, Watermelon juice,
Rose Water



Tropical Summer



Unusual Watermelon



Saudi Traditional Drinks

Saudi Traditional Drinks

Almadinah Herbs

Mint Leaves, Green Tea,
Lime Juice, Habaq Syrup

Hasawi Spiritz

Hasawi Lime Juice, Habaq
Syrup, Mint Leaves

Qamar Addin

Dried Apricot, Orange Juice,
Lemon Juice

Qasimi Peach Iced Tea

Klejah Sugar, Red
Tea, Peach Syrup

Red Sobia

Hibiscus, Date Molasses,
Cinnamon Syrup

Taifi Iced Tea

Mint Black Tea, Blackberry Syrup, Lime Juice, Rose Water

Thyme & Mango Drink

Thyme Water, Mango
Syrup, Fresh Mango



Rose Drink

Black Lumi

Lumi Syrup, Lemon Juice

Kujrati

Dried Hibiscus Leaves

Laban & Date

Date Base, Date Molasses, Laban

Raisin Drink

Yellow Raisins, Date
Molasses, Cinnamon Syrup

Rose Drink

Rose Water, Rose Syrup

Saudi Coffee Mocktail

Cardamom Milk, Cinnamon Syrup,
Date Molasses, Saudi Coffee, Saffron



Madinah Herbs



Traditional Buffet

Traditional Buffet

Appetizers

Fermoza

Kabab Miro

Kobaibat Hail

Sambosa Puff

Main Courses

Matazez

Madoos

Kabli

Haneeth

Jareesh

Desserts

Loqemat

Sago

Henini

Marsa

Magshoosh

Thank You



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