



Whole Lentil Soup

Soup, Serves 8

20 ml/1 1/2 tbsp. olive oil
 100 g/1 cup diced green bell pepper
 100 g/1 cup diced red bell pepper
 50 g/1/2 cup chopped onion
 50 g/1/2 cup diced celery
 250 g/1/2 lb. lentils (black or brown),
 soaked in cold water
 overnight and drained
 50 g/1/2 cup diced tomato
 1 litre/1 qt. chicken stock
 5 g/1 tsp. ground cumin
 Salt to taste
 10 g/1/3 cup chopped cilantro
 Pita bread, toasted and cut into pieces,
 for serving

- Heat the oil in a large pot over medium heat. Add the bell peppers, onion and celery, and cook until softened. Add the lentils and tomato; cook for 10 minutes. Pour in the chicken stock; simmer until the lentils just soften, about 30 minutes.
- Season the soup with cumin and salt to taste. Remove from the heat and stir in the cilantro. Serve with the pita bread.

Saleeg (Lamb and Rice)

Main Course, Serves 8

2 kg/4 1/2 lbs. lean lamb
 (ribs or other cuts)
 1 kg/5 cups rice, rinsed well and drained
 1 litre/1 qt. milk
 100 g/7 tbsp. ghee (clarified butter)
 Salt and pepper to taste
 200 g/1/2 lb. cherry tomatoes
 100 g/1 cup toasted pine nuts or almonds

- Place the lamb in a large pot and add cold salted water to cover. Bring to a boil, lower the heat and simmer, skimming off and discarding any foam, until the lamb is just tender.
- Remove the lamb from the pot and set aside. Strain the liquid through a fine sieve; measure out 1 litre/4 cups of the lamb stock and return it to the pot. Add the rice, milk, ghee and salt and pepper. Bring to a simmer, stir, cover and cook until the rice is just tender, adding more of the lamb stock if necessary.
- Reheat the lamb in a little of the stock. Place the lamb over the rice and garnish with tomatoes and pine nuts.

Lugaymat (Fried Bread)

Side, Serves 8

5 g/1 tsp. yeast
 60 ml/1/4 cup warm water
 2 large eggs
 500 g/4 cups all-purpose flour
 3 g/2 tsp. ground allspice
 500 ml/2 cups vegetable oil for frying
 Red currants

- Dissolve the yeast in the water. Pour into a large bowl and whisk in the eggs. Stir in the flour and allspice, mixing until you have a smooth dough. (Stir in more water if the dough is too stiff.) Cover with a damp cloth and leave to rise in a warm place for 30 minutes.
- Pull off small pieces of the dough by hand. Heat the oil in a large pot until very hot. Add a few pieces of dough to the oil at a time and fry until browned and cooked through. Remove with a slotted spoon and drain on paper towels. Continue until all the dough is cooked. Garnish with red currants.



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 INTERCONTINENTAL
 MAKKAH

With a striking tent-like exterior recalling the area's Bedouin culture, the Makkah InterContinental is located inside the holy city just a short drive from Al-Masjid al-Haram, the Holy Mosque. Just a few miles north of the city is Jabal al-Nour, the Mountain of Light, and Hera, the cave where the revelations to the Prophet Mohammed are said to have begun. Other important religious sites, like Mina, Arafat, and Al-Muzdalafa, are nearby as well. To accommodate the large number of visitors to the city during Ramadan and the Hajj, the InterContinental Makkah adds to its dining options by opening Tihama, an informal buffet restaurant, during the high season. All year round, guests can enjoy the buffet and à la carte options at Azzaher Coffee Shop.

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