



SPECIAL EVENTS

Taleed

Bab Samhan, A Luxury Collection Hotel, Diriyah

966 11 4290303

ABOUT US

At Taleed regional heritage meets Mediterranean flair courtesy of renowned international chef Michael Mina who is serving up an excitingly original dining experience that draws on his Middle Eastern roots creatively balancing tradition with culinary innovation. Chef Mina and his team reimagine classic dishes with* playful and inventive techniques to conjure up modern twists on Middle Eastern and Mediterranean favourites.

PRIVATE DINING

Conceived as a social hub, the restaurant buzzes with energy, offering a lively and engaging experience for a diverse audience of diners.

EVENT SPACES

SEATING CAPACITY

130 Total Seat Count
90 Dining Room
40 Lounge

PRIVATE DINING ROOM

24 Seated (1 long table)

RECEPTION CAPACITY

200 Full Restaurant
100 Dining Room
50 Lounge
50 Salon + Patio

THE SALON

12 Seated
20 Reception



Private Dining Room



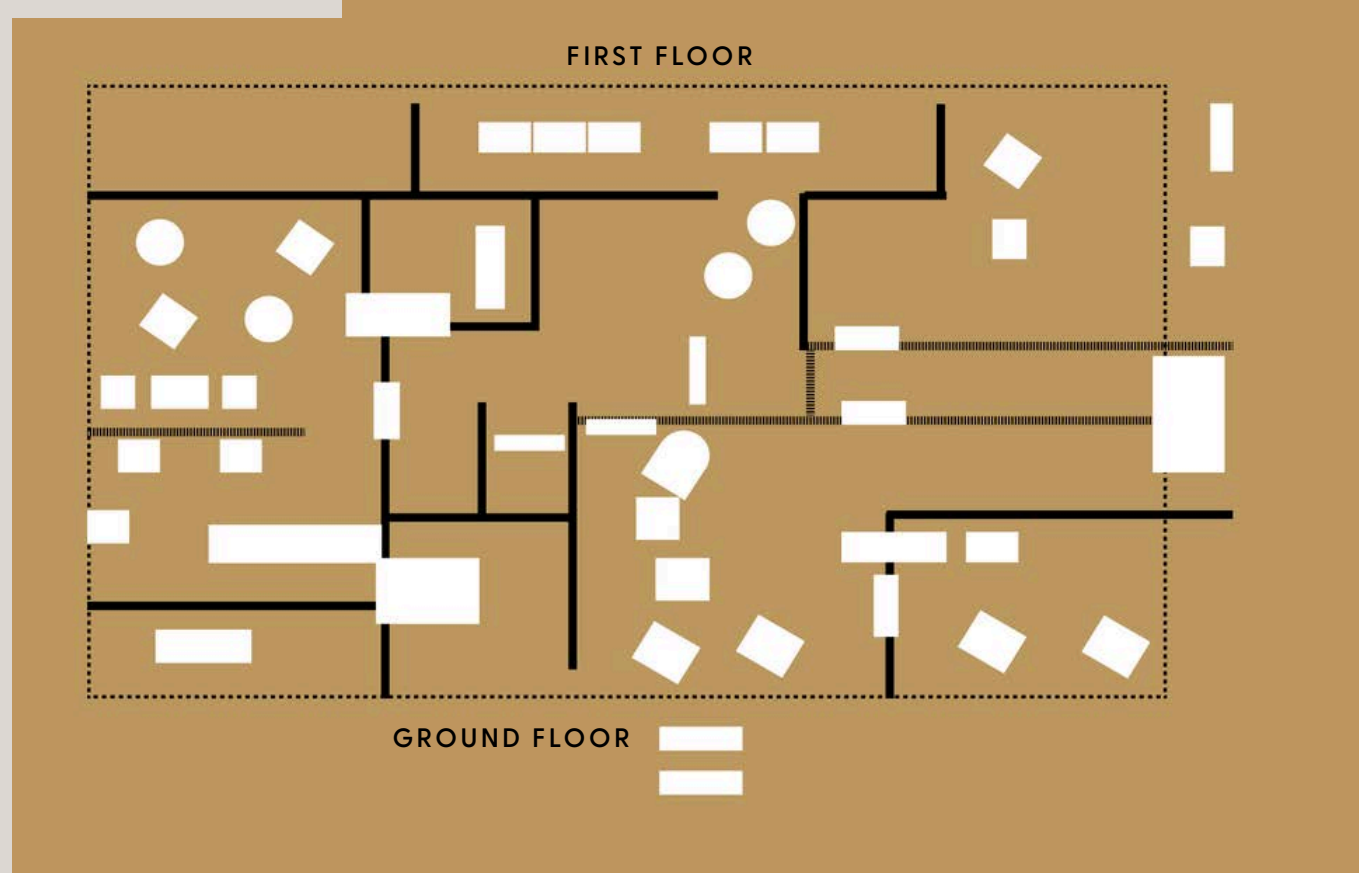
Main Dining Room

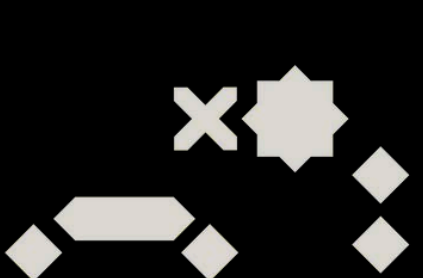


Salon



Floorplan





SHARING MENU 350 SAR

excluding VAT



SHARING APPETIZERS

SMOKED DUKKAH WALDORF SALAD

gem lettuce, crisp apple, walnut, lemon yogurt
dressing

ZUCCHINI FRITTERS

tzatziki, dill, preserved lemon

WHIPPED HUMMUS & WARM PITA

taif pomegranate, fried cauliflower, toasted pistachio

TALEED BREAD

eggplant butter, pickled cauliflower,
marinated olives, dried mango

SHARING OF ENTREE

CHARCOAL GRILLED BABY CHICKEN

truffled saleeg rice, asparagus, loomi-sweet onion jus

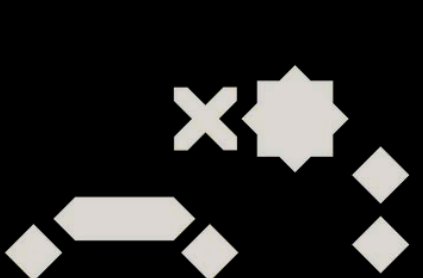
TOMATO-GINGER GLAZED NORWEGIAN SALMON

saffron cous cous with apricot & almonds, dill yogurt

DESSERTS

EGYPTIAN RICE PUDDING

cinnamon crisp, vanilla bean



SHARING MENU 500 SAR

excluding VAT



SHARING APPETIZERS

SMOKED DUKKAH WALDORF SALAD

gem lettuce, crisp apple, walnut, lemon yogurt dressing

HEIRLOOM TOMATO SALAD

marinated cucumber, red onion, feta cheese

ZUCCHINI FRITTERS

tzatziki, dill, preserved lemon

WHIPPED HUMMUS & WARM PITA

taif pomegranate, fried cauliflower, toasted pistachio

TALEED BREAD

eggplant butter, pickled cauliflower,
marinated olives, dried mango

SHARING OF ENTREE

CHARCOAL GRILLED BABY CHICKEN

truffled saaleg rice, asparagus, loomi-sweet onion jus

TOMATO-GINGER GLAZED NORWEGIAN SALMON

saffron cous cous with apricot & almonds, dill yogurt

NAEMI LAMB CHOP LOLLIPOPS

smokey eggplant, tomato relish, blistered peppers

DESSERTS

CHOCOLATE LAYER CAKE

arabic coffee caramel sauce, soft whip,
sesame brittle

EGYPTIAN RICE PUDDING

cinnamon crisp, vanilla bean



CONTACT

Get in touch for more information and
to start planning your event.

