

SAMPLE IFTAR MENU

DATES CORNER

Kimia / Khidri / Khollas / Khallas al Qaseem

BEVERAGE SELECTION

Laban, Tamer Hindi, Jalap, Vimto, Soft Drinks

ARABIC SECTION

Babaganouj, Hummus, Labnah, Mutable, Mohamara

Wine Leaf Dolmas, Tabbouleh, Fatoush, Tabbouleh, Rocca With Nuts

INTERNATIONAL SALADS

Green Salad, Potato Salad, Healthy Sprouts Salad, Aloo Chana Chaat, Avocado & Quinoa Salad, Melon & Spinach Salad

NUTTY CORNER

Roasted Cashew Nuts, Walnuts, Almonds, Salty Peanuts, Figs, Apricots, Prunes

MAKE YOUR OWN SALAD BAR

Lettuce: Iceberg, Lolo Rosso, Rocca, Romaine, Radicchio, Frisse

Fresh Veg: Turnip, Cucumber, Carrot, Bean Sprouts, Cauliflower, Broccoli, Cherry Tomato, Baby Corn, Zucchini, Mushrooms, American Corn

Toppings: Croutons, Sesame Seeds, Sliced Olives, Sundried Tomato, Cornichon, Silver Onions, Capers, Lemon Wedges, Jalapenos

Dressings: Vinaigrette, Honey Mustard, Balsamic, Cocktail, Caesar, Sriracha Mayo, Pomegranate Molasses, Chili Mint Vinaigrette

SOUP

Lentil Soup with Croutons and Lemon Wedges

Chicken Sweet Corn Soup

HOT APPETIZERS

Rakakat Cheese

Chicken Shawarma Spring Roll

Lamb Kibbeh

Samosa

Mixed Vegetable Pakoras

Vegetable Spring Rolls

MAIN COURSE

Yemeni Lamb Ouzi with Kabsa Rice

Roasted Corn Fred Chicken

Braised Duck with Orange Butter Sauce

Charcoal BBQ: Shish Taouk / Chicken Arayes / Lamb Kofta / Shish Kebab

Beef Medallions With Broccoli
Grilled Fish with Lemon Caper Sauce
Penne in Creamy Mushroom Sauce

Wok Tossed Noodles
Stir Fried Vegetable Chopsuey

Lahori Chicken Kadhai
Tawa Paratha

Dessert

Baklawas Galore
Homemade Umm Ali
Pistachio Mafrouka
Turkish Asabeh
Mamoul Platter – Date, Pistachio, Chocolate, Walnuts
Cashew Borma

Chocolate Cake
Tiramisu Cake Slice
Belgian Chocolate Mousse

Fresh Fruit Platter

Gajar ka Halwa
Gulab Jamun
Semiya Kheer