

RAMADAN

Iftar Menu

JUICE STATION

Rose Milk
Kamrudin
Jallab
Laban

SALADS

Hummus
Hindbeh Bil Zeit (Dandelion
Greens with Olive Oil)
Tabbouleh
Fattoush
Moutabal
Fried Cauliflower with Tahini
Labneh with Zaatar
Muhammara
Rocca Salad
Beetroot Salad
Chicken Caesar Salad
Moussaka

CONDIMENTS

Assorted Lettuce
Assorted Marinated
Olives
Onion Pickles
Chili Pickles
Turnip Pickles
Cucumber Pickles
Green Olives
Mixed Pickles
Garlic Pickles

HOT APPETIZER

Meat Kibbeh
Sambousek
Samosas (Meat or Vegetable)
Pakora
Vegetable or Chicken Spring
Rolls
Spinach Fatayer
Falafel



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BREAD DISPLAY

White Arabic Bread
Brown Arabic Bread
Assorted Bread Station
Butter and Margarine

SOUP

Arabic Lentil Soup with
Condiments
Moroccan Harira Soup
with Condiments

LIVE COOKING STATION

Manakish (Cheese and Zaatar)
Chicken Shawarma , Saj
Lamb Ouzi with Oriental Rice
Assorted Arabic Mixed Grill
Grilled Fish
Lamb Kofta
Shish Tawook Tenders
Sweet Corn Cob
Garlic Sauce
Tahini Sauce

MAIN COURSE

Mutton Hyderabad Biryani
Chicken Tikka Masala
Fish Harra
Chicken Siniyah
Vermicelli Rice
Sumac Potatoes
Chicken Cordon Bleu
Lamb Okra Stew
Dawood Basha
Stir-Fried Egg Noodles

DESSERTS

International and Arabic
Desserts
Hot Desserts:
Kunafa
Umm Ali



MILLENNIUM
AL BARSHA

