

RAMADAN

Iftar Menu

JUICE STATION

Rose Milk
Kamrudin
Jallab
Laban

SALADS

Hummus
Moutabal
Baba Ghanoush
Tabbouleh
Fattoush
Muhammara
Beetroot Hummus
Moussaka
Potato Harra
Antipasto Salad
Quinoa Salad
Roast Beef Salad
Spinach Salad
Watermelon Feta Salad
Mujaddara (Lentils and Rice)

CONDIMENTS

Onion Pickles
Chili Pickles
Turnip Pickles
Cucumber Pickles
Green Olives
Mixed Pickles
Garlic Pickles

HOT APPETIZER

Meat Kibbeh
Sambousek
Samosas (Meat or Vegetable)
Onion Bhajji
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
Lamb Harira Soup

LIVE COOKING STATION

Manakish (Cheese and Zaatar)
Chicken Shawarma , Saj
Lamb Ouzi with Oriental Rice
Lamb Kofta
Shish Tawook Tenders
Sweet Corn Cob
Garlic Sauce
Tahina Sauce

MAIN COURSE

Chicken Hyderabad Biryani
Chicken Nawabi Handi

Lamb

Samak Harra

Kofta Saynia

Stir-Fried Beef with Ginger Soy Sauce
Kousa Bil-Laban (Stuffed Zucchini with
Yogurt Sauce)

Lyonnais Potatoes with Herbs
Grilled Vegetables with Balsamic Glaze
Stir-Fried Noodles

DESSERTS

Assorted French Pastries
Assorted International &
Arabic Sweets
Hot Desserts:
Kunafa
Umm Ali



MILLENNIUM
AL BARSHA

