

RAMADAN BUFFET

Timings:

Iftar: from Sundown to 9:00PM

Ghabga: from 9:30PM to 2:00AM

رَضَعْلَكَ كَرِيمًا

**RAMADAN
KAREEM**

Bread Station

Selection of Arabic Bread, Arabic Toast Bread, Assorted Soft Roll Bread

Dairy & Pickles

Assorted Pickles & Olives Fresh Labneh, Labneh Balls, Makdous
International Cheese with Condiment
Jam Figs, Honey, and Strawberry. Apricot in Jars

Juice Station

Jallab, Tamer Hindi, Laban Ayran, Kamar Al Den, Sharab Al Wared,
Kerkrade, Vimto

Dry Fruits & Nuts

Assorted Dates and Pine Nuts, Apricot, Fig, Plums, Pine Nuts,
Pistachio, Almond, Cashew, Nuts

Oriental Salad

Humus
Mutable
Tabbouleh
Fattouch
Warak Enab
Potato Harrah
Labneh with Garlic
Bamieh Bil Zeit
Moussaka
Shanklish Salad
Baba Ganoush
Fasolia salad
Fried Eggplant with Tahini Sauce
Mudardara.

Live your life

Chilled pasta salads with cheese
Grilled vegetable and sundried tomato salad
Feta cheese and Grilled chicken and
avocado salad

Western Salad

Halloumi and rocket salad
Pumpkin and grilled vegetable salad
Artichoke walnut feta cheese and tomato salad
Turkey avocado and crunchy noodle salad
Falafel and mixed lettuce salad with pine nuts
Thai green papaya salad

Mix Garden Leaves

Rocca Lettuce, Local Lettuce, Assorted Lettuce, Frizze, Lolo Rosso,
Water Cress Lettuce,

Asian Corner (Individual Portion)

Spicy Mango Salad
Crispy crab salad
Japanese Rocca salad

Under Heating Lamp

Fish Tempura
Vegetable Tempura
Vegetable Samosa
Bahraini kebab (Only for Ghabga)
Falafel

Selection of Maki (Only for Ghabga)

Sibuya Maki
California Maki
Vege mammi Maki
Kanari Maki



Condiments and Sauces

Spring Onion, Momo Sauce, Sweet Soya with Chilly, Sambal Oleak, Chop Ginger with Soya Sauce.

Wasabi, Pickled Ginger, Japanese Mayonnaise, Unsalted Soya sauce

Oriental Corner Live Cooking Station

Shawarma

Chicken Shawarma,

With Condiments (Garlic Sauce, Tahina Sauce, Slice Tomato, Onion and Parsley, Cucumber Pickles, Saj Bread)

Barbeque Live Station

Beef Kebab

Lamb Kofta

Shish Taouk

Shish kebab

Saaj Station

Labneh

Nutella

Zattar

Live Bread Station

Bahraini bread

Butter Naan

Garlic Naan

Asian Noodles and dim sum Station

(Only for Ghabga)

Indian Live Station

Egg Paratha

Egg Toast

Chicken Roll

Carving station

Lamb Ouzi with Oriental rice

Soup Day I

Lentil Soup & Harira Soup

Soup Day II

Lentil Soup & Chicken Cream Soup

Soup day III

Lentil soup & Minestrone soup

Soup day IV

Lentil soup & Mushroom soup

Main Course Day I

Lamb Tharid
Chicken Machboush
Lamb Harris
Seafood Thermidore
Shrimps Curry
Chicken Madruba
Penne with mushroom cream sauce
Flavored Steamed Rice
Mohamar safi (Only for Ghabga)

Main Course Day 2

Lamb Harris
Lamb Tharid (Not for Ghabga)
Chicken Madruba
Grilled fish with ratatouille
Chicken Biryani
Pasta with mixed sauce
Paneer do pyaza
Flavored Steamed Rice.
Mohamar safi (Only for Ghabga)



Main Course Day 3

Lamb Harris
Kousa bil laban
Laham Tharid
Pasta Macaroni
Chicken Biryani
Butter chicken
Hammour harra
Flavored Steamed rice
Mohamar safi (Only for Ghabga)

Main Course Day 4

Malouf Maheshi with Lamb Chops
Chicken Peshwari
Penne pasta with chicken and mushroom sauce
Paneer Lababdar
Harris
Fried fish with tartar sauce
Laham Tharid
Flavored Steamed Rice
Mohamar safi (Only for Ghabga)

Main Course Day 5

Laham Harris
Chicken Madruba
Bamia Bil Laham
Lamb Thareed
Butter chicken
Pasta Alferedo
Sea food thermidore
Dill Rice
Mohamar safi (Only for Ghabga)



Desserts

Arabic Desserts

Umm Ali
Basbosa
Cheese Kunafe
Halawat El jibn
Awamat
Lukemat
Katayef
Nawaem Mix Shaibeyat
Znoud el set
Muhlabia

Western Desserts

Milano
Saffron mousse
Red velvet
Montana
Orio cheese cake
Creame caramel
Fruit salad
Crème brulle
Chocolate Mayan
Vanilla Panna cotta
Opera coffee
Profite roll
Galaxy

Turkish ice Cream Station

Crêpes with condiments (Only for Ghabga)
Chocolate fountain (Only for Ghabga)

