## RAMADAN BUFFFT MFNU

## **APPETIZER**

Zaalouk salad

Taktouka salad

Chicken cous-cous salad

Morrocan salad

Bacoula Salad

Hummus

Fattoush

Moutabel

**Tabbouleh** 

Vine leave

Labneh with garlic and mint

Walnut feta salad

Arabic pickle

Green olives

Black olives

Arabic crouton

Dressing and condiments

# SOUPS

Lentil soup Harrira Soup

# MAIN COURSES

Lamb tagine with caramelized apricot

Moroccan beef kofta

Vegie couscous

Morrocan Style baked fish

Dajjad mashwe

Caramelized vermicelli rice

Spicy Lebanese potato

Spaghetti pasta with tuna

## FROM THE CARVING

Fatta lamb

Fried papadum

Assorted fried Arabic mezzeh

### SWFFT TO FINISH

Traditional Ramadan sweets selection

Um ali

Assorted baklava

Basbousa

Blueberry cheese cake

Opera cake

Black forest cake

Assorted fresh cut fruits

#### TRADITIONAL RAMADAN JUICES

(3Types daily)

Kamardeen

Jalab

Laban

Karkadeh

Orange juice Apple juice



NOVOTEL

Apricot

Figs

Raisin

