



# RAMADAN MENU

## COLD BUFFET

Hummus  
Garlic Lebneh  
Babaganoush  
Mutabbel  
Nabolsi cheese  
Tabouleh  
Grilled halloumi cheese  
Pasta in pesto & cheese dressing  
Chicken, Apple, Almond and Celery salad  
Green lentil salad  
Grilled thai beef salad with crispy shallots  
Baby spinach, tuna and corn salad

## CONDIMENTS

Local lettuce  
Lolo rosso  
Carrot  
Tomato wedges  
Cucumber  
Capsicum  
Lemon wedges  
Sliced onion  
Mixed pickles  
Olives

## DRESSINGS

Lemon dressing  
Balsamic dressing  
Olive oil

## HOT SOUP

Oriental cumin flavoured lentil soup  
Beef & vermicelli soup

## HOT LAMP

Spinach fatayer  
Meat kibbeh  
Chicken samosa  
Chicken shawarma  
Falafel wrap  
Paratha

## MAIN BUFFET

Lamb Ouzi & condiments  
Iranian lamb kofta  
Shish taouk  
Bamia bil Lahem  
Chicken tagine  
Harra potatoes  
Vegetables green curry  
Grilled calamari in olive tomatos sauce  
Samak meshwi (Seared fish with sesame sauce )  
Steamed basmati rice (V)

## SWEETS

Assorted bakalava tower  
Assorted indian sweets  
Umm Ali (Hot)  
Mixed nuts & Dates pudding (Hot)  
Selection of pastries  
Fruit salad