

RAMADAN IFTAR MENU

DAY 1

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Hummus, Labneh, Moutabel, Greek Salad, Chickpeas & Sun-dried tomato salad, Caesar Salad

SELECTION OF HOT STARTERS

Meat Kebah, Cheese rolls, vegetables samosa, Falafel & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Chicken Shawarma Station

Crepe Station & Condiments

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Mixed grill of: Lamb kofta, chicken shish taouk on saffron rice

Fasoolya bayda, patata bil lahem, Fish majbous with toasted nuts, Chicken Tikka & Jeera masala, Pasta -Spaghetti Bolognese, White rice, Herbs Roasted Potato, Steamed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklawa, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest, Caramel & Vanilla Cake, Mille Feuille, Italian Tiramisu, Custard Lemon Cake, Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut

RAMADAN IFTAR MENU

DAY 2

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Beetroot Hummus, Muhamarah, Tabouleh, Spinach Salad, German potato salad, Chicken Thai Salad

SELECTION OF HOT STARTERS

Meat Fatayer, Mozzarella Fingers, Chicken Samosa, Crunchy Falafel & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Tandoori Live Station (Malai Tikka, Lamb Boti, Fish Skewers, fresh Nan bread)

Live Dosa Station, Condiments & Dips

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Mixed Dolma Mahashi , Kebah Bilaban, Fish Harra Style, Vegetables Biryani ,Lemon Coriander, Chicken Wings , Pasta –Penne pasta with turkey bacon and pinch creamy sauce , White rice, Herbs Roasted Sweet Potato, Steamed Mixed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklava, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest , Caramel & Vanilla Cake , Mille Feuille , Italian Tiramisu , Custard Lemon Cake , Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut

RAMADAN IFTAR MENU

DAY 3

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Loubiya Bil Ziet, Mudardara, Fatoush, Kachumber Salad, quinoa pomegranate salad, cauliflower Salad

SELECTION OF HOT STARTERS

Zaatar Manakech, Spicy potato with chili and coriander, Cheese Rolls, Crunchy Falafel & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Lamb Shawarma Station

Uttapam Live Station, Condiments & Dips

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Chicken Musakhan , Lamb Makloba , Molokhia & Vermicelli Rice , Fish Tikka Masala , Butter Panner Masala , Pasta – Crazy Pasta with pesto sauce , White rice, Herbs Roasted Broccoli Steamed Mixed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklawa, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest , Caramel & Vanilla Cake , Mille Feuille , Italian Tiramisu , Custard Lemon Cake , Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut

RAMADAN IFTAR MENU

DAY 4

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Kale Hummus, Mujadara, Zattar Rocca leaves, Mutabal Yaktin (pumpkin), aloo tiki salad, Barley Salad

SELECTION OF HOT STARTERS

Shrimps spring roll, chicken liver, Panjabi samosa, Crunchy Falafel & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Saj live station & Condiments

Waffle live station and condiments

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Chicken Fattah, Lamb chops & Vine leaves, Loubia with olive oil and tomato, Tandoori Grilled Fish, Beef Bourguignon Style, Pasta – Hakka Noodles, White rice, Herbs Roasted Pumpkin Steamed Mixed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklawa, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest, Caramel & Vanilla Cake, Mille Feuille, Italian Tiramisu, Custard Lemon Cake, Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut

RAMADAN IFTAR MENU

DAY 5

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Avocado Hummus, Zattar Lebneh, Rahib Salad, crispy thai beef salad, chicken chana salad, mozzarella salad

SELECTION OF HOT STARTERS

Hummus with ground beef, chicken wings, cheese rolls & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Mixed Grill Live Cooking BBQ (Lamb Kofta & Shish Taouk)

Falafel Wrap live Station

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Chicken Frekeh, Seafood Makloba, Laban Immo, Swedish meat ball, Aloo Gobi, Pasta -Egyptian Koshari, White rice, Herbs Roasted Beetroot, Steamed Mixed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklawa, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest, Caramel & Vanilla Cake, Mille Feuille, Italian Tiramisu, Custard Lemon Cake, Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut

RAMADAN IFTAR MENU

DAY 6

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Hummus, spiced tomato salad, muhamarah, shrimp cocktail salad, spring crunchy salad, Greek salad

SELECTION OF HOT STARTERS

Mozzarella Fingers, lamb kebab, crunchy Falafel & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Shrimp Tempura with crunchy Salad & Dips

Saj Live Cooking station & Condiments

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Sheikh La Mahchi, Chicken Lemon & Olive Tagine , Kosa Bilaban, Baked Salmon Fish & dill lemon butter, Dal Makhni, Pasta – Spinach & Ricotta in creamy sauce, White rice, Honey Glazed Carrot, Steamed Mixed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklawa, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest , Caramel & Vanilla Cake , Mille Feuille , Italian Tiramisu , Custard Lemon Cake , Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut

RAMADAN IFTAR MENU

DAY 7

Sharing Family Style on the Table

DRINKS

Jelab, Qamar Den, Laban, Date & dried Apricot, Water

SELECTION OF COLD STARTERS

Mint Labneh, mutabal, sliced zucchini salad, apple and walnuts salad, feta & water melon salad

SELECTION OF HOT STARTERS

Chicken samosa, vegetables spring roll, crunchy Falafel & dips

OLIVES & PICKLES PLATTER

BREAD BASKET

Arabic bread, (White & Brown), Olive's soft rolls, focaccia bread, multigrain loaf.

Carving & Live Cooking Station

Our Famous Lamb Ozi & Oriental rice

Pasta Live cooking station & condiments

Crepe Station & Condiments

Hot Starters

Balila, Foul Mudamas

Hot Dishes

Kofta Biseneyeh, Chicken Majbous, Harries, Baked seafood & basil lemon butter, Capsicum Paneer, Fish Fingers & Dips, White rice, Potato gratin, Steamed Mixed Vegetables

Farm Fruit Display

Selection of tropical fruits and seasonal vegetables display

Chocolate Fountain

Chocolate fountain with marshmallow pops and fruits sticks

Desserts

Cheese Konafa, Basboussa, Balah Sham, Ghuriebah, Assorted Maamoul, Assorted Baklava, Sfoof, Om Ali, Mahalabiyya, Carrot Halwa, Rice Kheer, Modern white forest, Caramel & Vanilla Cake, Mille Feuille, Italian Tiramisu, Custard Lemon Cake, Selection of chef speciality cakes & Tarts, Trifle of the Day, Fruit salad, Seasonal Fruit Cut