



Iftar Buffet MENU

BREAK THE FAST

Selection of Dates and traditional Beverages, Laban,
Lemon with Mint, Jallab, Kamarduin, Water

COLD MEZZA AND SALADS

Assorted Lettuce and dressing, Rocca, Feta and Watermelon, Hummus, Tabbouleh, Fattoush

PICKLE STATION

Green Olives, Black Olives, Arabic Pickles, Chilli Pickles, Lemon Pickles, Makdous, Beetroot
Pickle, Watermelon rind Pickle, Onion Pickle

SALAD BAR

Tomato, Onion, Cucumber, Carrot, Bell Pepper, Beetroot, Corn, Beans Sprout, Vinaigrette
Dressing, Balsamic Dressing, Thousand Island Dressing, Flavored Olive Oil

BREAD STATION

Arabic Bread / Soft Roll

HOT STARTER

Falafel, Mix Vegetable Pakora, Chicken Spring Roll with Garlic Mayonnaise,
Mint Chutney, Tomato Ketchup

SOUP

Arabic Lentil soup with Assorted bread rolls and Arabic

LIVE STATION

Manakish Zaatar and Cheese Station

MAIN COURSE

Shish Taouk, Beef Kebab, Samak Mashwi, Hyderabad Chicken Biryani, Paneer Tikka Masala,
Penne in Tomato Sauce, Kibbeh Bill Laban, Potato Harra, Butter Garlic Vegetable, Steam Rice

DESSERT

Cut Fresh Fruit, Assorted Baklawa, Mohalbia, Katayef, Black Forest Cake, Trifle Custard, Umm Ali

LIVE TEA STATION

Flowered Sulaimani, Karak Tea