

Orchid Iftar Menu 2019

Friday

Salads

Tabouleh, Fattoush, Mountable, Hummus, Arabic salad, Muhamara
Stuffed vine leaves, Moussaka , okra bel Zeit, Nicoise salad,
Thai Chicken Salad
Pasta salad-Sea food salad, Mix Olives & Mix Pickles, Labneh Ball, Assorted Garden Vegetable

Soup

Oriental style lentil soup
Lamb and Chickpeas Soup

Hot Starter

Fried Kebbeh, Cheese Sambousa, Vegetable spring Rolls, Meat Sambousa

Ouzi on Oriental rice
(Served with Laban with dry mint and garlic)

Main course

Mixed Grill (lamb kebab, chicken kebab, Shish Taouk)
Mix dolma
Lamb with white beans
Beef steak with brown mushroom sauce
Grill chicken stuffed spinach
Mutton shakriha
Chicken Biryani
Grill Fish with Hara Sauce
Oven-baked beef lasagna
Baby marrow masala
Steamed vegetables, cumin potato, steam rice

Dessert

Dry Fruits and Dates, Rice pudding
Black forest cake, Brownies, Banana toffee,
Chiffon cake, Cream Brulee, Chocolate mousse,
Exotic Fruit Salad, Basbosa, Assorted Arabic Sweet, Kataef, Halwe tjuben
Um Ali

Ramadan Juices

Kamarrdine, Roafzah , Jalab, Laban Ayran