

Orchid Iftar Menu 2019

Monday

Salads

Tabouleh, Fattoush, Mountable, Hummus, Fried Marrows, Potato Harrah
Spinach Salad , Mix fried vegetable
Marinated Mushroom Salad , Pasta & Turkey Salad
Mix Olives & Mix Pickles, Labneh Ball, Assorted Garden Vegetable

Soup

Oriental style lentil Soup
Minestrone soup

Hot Starter

Fried Kebbeh, Spinach fatter, Vegetable spring Rolls, Cheese Sambousa

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

Main course

Mixed Grill (lamb kebab, chicken kebab, Shish Taouk)
Lamb with green peas and carrot
Grill beef steak with pepper sauce
Butter chicken
Chicken with eggplant Maklobha
chicken Fatah
Mutton Biryani
BBQ fish with mint sauce
Spaghetti Carbonara
Palak paneer ,Buttered vegetable
Paprika Potato
Steam Rice

Dessert

Dry Fruits and dates, Mouhalabia, Chocolate Cake, cream Brulée
White Cheese Cake, Banana toffee, Exotic Fruit Salad
Basbosa, Assorted Arabic Sweet, Kataef, Halwe tjuben, Um Ali

Ramadan Juices
Kamarrdine, Jalab, Laban Ayran