

Orchid Iftar Menu 2019

Thursday

Salads

Tabouleh, Fattoush, Mutable, Hummus, Artichoke salad, Green foul bel zeit, Potato Harrah
Marinated Artichoke Salad, Arabic salad, Feta cheese with tomato and zattar, Greek salad,
Beans Sprout salad, Fried Vegetable Salad ,Pasta and Sun dried Tomato
Shrimps & Mango, mix Olives & Mix Pickles, Labneh ball, Assorted Green vegetable

Soup

Oriental style lentil soup
Chicken creamy soup

Hot Starter

Fried Kebbeh, cheese Samousa, 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
Grill beef medallions Dijon mustard sauce
Mutton hindi
Grilled Chicken with Mushroom Sauce
Lamb Fatah Makdos
Chicken Biryani
Fried Fish with tehenyha sauce
Oven baked macaroni
Chana masala, Roasted vegetables
Mashed potato, Steam Rice

Dessert

Dry Fruits and Dates, Cream Caramel, Fruit jelly, Assorted Financier
Brownies, White forest Cake, Pistachio and Chocolate Cake
Exotic Fruit Salad, Basbosa, Assorted Arabic Sweet, Kataef
Halwe tjuben, Um Ali

Ramadan Juices

Kamarrdine, Jalab, Laban Ayran, Rose Syrup