

**Orchid Iftar Menu 2019**

**Tuesday**

**Salads**

Tabouleh, Fattoush, Mountable, Hummus  
Oriental Cabbage Salad,  
Bamya bel zeit, Baby Shrimps with Mix leaves, Tomato Mozzarella, Tuna Sweet Corn  
Pesto Pasta salad, Mix Olives & Mix Pickle, Labneh Ball, Assorted garden Vegetable

**Soup**

Oriental style lentil soup  
Moroccan lamb Harira soup

**Hot Starter**

Fried Kebbeh, Mix Fatayer, cheese Sambousa, Vegetable Spring Roll

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

**Main course**

Mixed Grill (lamb kebab, chicken kebab, Shish Taouk)  
Mix Dolma  
Beef stew  
Mutton kadi  
Chicken Escalope  
Chicken tandoori  
Chicken Biryani  
Fried fish with tartar sauce  
Seafood Gratin with spinach  
Penne in cream Cheese Sauce  
Vegetable Curry, Vegetable sauté  
Potato with sesame seed, Steam Rice

**Dessert**

Dry Fruits and dates, Rice kheer  
Fudge Cake, Mouhalabia, Cream Caramel, Black Forest, Brownies  
Dark chocolate mousse, Exotic Fruit Salad  
Basbosa, Assorted Arabic Sweet, Kataef, Halwe tjuben, Um Ali

**Ramadan Juices**

Kamarrdine, Jalab, Laban Ayrar