

Orchid Iftar Menu 2019

Wednesday

Salads

Tabouleh, Fattoush, Mountable, Hummus, Moskaha
Labneh with Garlic, Lentil Salad, Salmon & Onion in Mayonnaise, Greek Salad
Green Beans Salad, Mexican Beef salad
Nicoise Salad, Mix Olives & Mix Pickle, Labneh Ball, Assorted Garden vegetable

Soup

Oriental lentil soup
Italian seafood soup

Hot Starter

Fried Kebbeh, Chicken Sambousa, 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)
Green foul with rice
Roasted beef chiseler sauce
Chicken korma
Chicken Mulokha
Fatah Halabyha
Mutton Biryani
Grill king fish with lemon Butter sauce
Baked Stuffed Cannelloni béchamel
Dall tarka ,Buttered Vegetable
Potato with Cajun spicy
Steam Rice

Dessert

Dry Fruits, Rice pudding, fruit Catered
Apricot pudding, Chocolate Truffles Cake, Strawberry jelly,
Vanilla Cake, Chocolate Mousse Exotic Fruit Salad,
Basbosa, Assorted Arabic Sweet, Kataef, Halwe tjuben, Um Ali

Ramadan Juices

Kamarrdine, , Jalab, Laban Ayran