

Orchid Iftar Menu 2019

Saturday

Salads

Tabouleh, Fattoush, Mountable, Hummus
Fried Mixed Vegetable, Zattar & Tomato Salad, Moussaka
Oriental Cabbage Salad,
Seafood Salad, Tomato Mozzarella
Mix Olives & Mix Pickles, Labneh Ball, assorted garden vegetable

Soup

Oriental style lentil Soup
Clear chicken with Noodles

Hot Starter

Fried Kebbeh, Vegetable spring Rolls, Cheese Sambousa
Vegetable pakoda, Falafel
Ouzi on Oriental rice
(Served with Laban with dry mint and garlic)

Main course

Mixed Grill (lamb kebab, chicken kebab, Shish Taouk)
Lamb okra ,
Beef ala chili
Chicken Kadi
Roasted chicken with Garlic lemon sauce
Fattah hummus
Mutton Mandy
Grilled Fish with lemon Butter sauce
Baked macaroni béchamel
Vegetable curry
Steamed Vegetables
Roasted Potato
Steam rice

Dessert

Dry Fruits and Dates, Cream Fruit Jelly, Chocolate Cake, Pistachio mousse,
Cream Brulée, Banana toffee, Exotic Fruit Salad, Basbosa,
Assorted Arabic Sweet, Kataef, Halwe tjuben, Um Ali

Ramadan Juices

Kamarrdine, Jalab, Laban Ayrar