

**IFTAR BUFFET-2019 PERGOLS**  
**Menu 3**

**Juices Bar**

Choice from the following  
Kamar al Deen, Tamar Hindi  
, Laban, Kar Kadia, Jallab  
Lemon and mint juice

**On the tables**

Seedless dates, apricots, dry figs assorted nuts on the table

**Arabic cold sections salad**

Jat khodra

Hommous - Chickpeas ground with Tahina paste flavoured with olive oil

Tabouleh - Salad of freshly chopped flat leave parsley tossed

Mutable - Char-grilled eggplants blended with tahina paste and garlic

Fattoush - Lettuce, tomato and onion flavoured with summac topped

Rocca salad – salad of rocca leaves with sumac and sliced onions

Moukhalalaat – Arabic mixed pickles

Labneh – labneh with mint

Sliced tomatoes with cumin,

Fried baby marrow and cauliflower

Sliced white onions, moujhadhara

**Selections of Fresh Garden salad and Marinated salad**

**Salad bar**

Fresh Green beans, Sliced Peppers, Garden Greens 4 kinds, Tomato wedges, Sliced Cucumbers and Beet Roots

**Marinated Salads**

Green bean, tomato, onion, black olives, garlic, lemon

Grilled baby fennel salad orange vinaigrette

Fussili pasta salad, pesto, cherry tomatoes

German potato salad with mortadella

Octopus salad, garlic, lemon, olive oil, parsley

Chicken, Chinese cabbage and black sesame salad

Beef Thai salad

Greek salad with low fat Feta cheese

Assorted sushi platter

**Assorted Dressing**

French Vinaigrette, Thousand island, Balsamic, Mustard Vinaigrette, Sesame dressing

**Seafood and Sushi Display**

Poached prawns, clams, green lip mussels

Condiments: cocktail sauce, lemon vinaigrette, lemons wedges, olive oil

Selection of Sushi and Maki with Condiments (6 kinds)

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**Individual**

Beetroot and pomegranate  
Cauliflower panacotta with almonds  
Smoked salmon roll with sour cabbage

**Smoked Seafood palter**

Smoked beetroot Salmon with condiments  
Capers berry, Horseradish sauce and Pearl Onion, Red Onion Rings

**Assorted cheese counter**

6 kinds of Cheese (Two Soft, Two Hard, Two Semi Hard)  
With Walnuts, Olive Tapenade, dried apricots and Crackers

**Assorted Bread Display**

Assorted rolls  
Craft corn loafs  
Rosemary and sea salt bread sticks  
ciabatta bread  
Arabic Bread  
Olive and herbs focaccia

**Under the lamps**

Fish Kebbeh, spinach samboussek,  
Panner pokora

**Sauces**

Bell pepper paste and feta cheese sauces  
Mint chutney

**Soup**

Traditional lentil soup with lime crouton  
Vermicelli soup with chicken

**Carving**

Chicken rolled stuffed with dry fruits and green mustard sauces

**Live stations**

Chicken Shawarma with Condiments  
Ouzi Stations with Oriental Rice  
Falafel with Condiments

**Arabic main course**

Arabic mixed grill – Shish kebab, Shish tawook and Kofta kebab  
Lamb and okra stew  
Vermicelli rice  
Mixed dolma

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Chicken mulokhyeah  
Shrimp machboos  
Marak bil khodra- vegetables stew Arabic style  
Macaroni béchamel  
Hammour harra – Roasted hammour served with harra sauce

**International Main courses**

Thai vegetable and coconut curry  
Buttered mash potatoes  
Lime and thyme marinated chicken breast, pepperonata, mustard sauces  
Spinach and ricotta cannelloni  
Duo of broccoli and cauliflower  
Chicken Butter Masala  
Lamb Rogan josh (kashmiri)  
Steamed Jasmine Rice  
Shrimps hot pot  
Fresh Naan bread  
Pan seared beef medallion with mushroom sauces and cherry tomato  
Penne pasta with tomato sauce

**Desserts**

Pastry chef creations Desserts  
Carrot cake, Fruit short cake, Double chocolate cake, baked cheese cake  
Cherry crumble cake, Opera  
Mango mousse cake,  
Date steam pudding, Fruit tart, Chocolate nut brownie Paris breast, Vanilla Cream Brule,  
Apple cinnamon cake, Mini blueberry brioche  
Pistachio financier, Date honey compote, Rock melon and pistachio compote  
Chocolate mousse individual  
Vanilla pannacotta

**Chocolate Fountain**

Chocolate and ginger flavor  
Honeydew melon, rock melon and pineapple cubes  
Ginger cake and Marshmallows

**Arabic sweet**

Cheese kunafa,  
nabulsia, ash al saraya, kilaj, katyaf nuts  
Katyf cheese, awamath, znoul el sit, al safari, Kilag,  
Mouhalabia, rice pudding, Saffron mouhalabia