

IFTAR 2023

Taste of Arabia

Ramadan by Novotel

Milk and Dates Table

TRADITIONAL RAMADAN WELCOME DRINKS

Jallab | Vento | Laban Ayran | Orange juice

TO START

COLD MEZZEH & SALAD BUFFET

Hummus | Baba Ghanoush | Mudardara Salad | Muhammara | Okra Salad | Mutable Beetroot
Fried Eggplant | Fattoush | Tabbouleh

IN THE JAR OLIVES & PICKLES STATION

Cucumber Pickles | Selection of Labneh Ball | Marinated Green Olives | Marinated Black
Olives | Green Chili Pickles | Marinated White Feta Cheese

Assorted Arabic Bread, Selection of Brown and White Bread, Soft Rolls

GULF MEZZEH

Spinach Fatayer | Vegetable Samosa | Lamb Kibbeh
Falafel

SOUP PIT STOP

Traditional Lentil Soup
Harira Soup

CARKING

Lamb Ouzi

AROUND THE ARABS

MOROCCAN COAST

Moroccan Chicken Stew | Fish Tagine
Beef Salona | Vegetable Tagine | Pasta with Pink Sauce

TURKISH GRILLS

Turkish Seekh Kebab | Chicken Skewers | Turkish Kofta

EMIRATI CORNER

Emirati Beef Thareed | Chicken Salona | Shrimp Maj Boos | Roasted Thyme Potato |
Chicken Biryani

LEBANESE ROAD

Shawarma | Foul Mdammas | Sambousek | Batata Harra | Falafel

DESSERT SAFARI

Assorted Arabic Baklava | Basbousa | Moroccan Sweets | Awamat
Traditional Um Ali | Arabic Sweet Kunafa | Assorted Sliced Fruit