

Iftar Menü

ON THE TABLE

Dates, Assorted Dry Fruits & Mixed Nuts

RAMADAN REFRESHMENTS

Jallab • Tamarind
Laban • Qamar Al Din
Arabic Coffee • Tea

BREAD SELECTION

Assorted Arabic breads
and freshly baked pastries

SOUPS

Lentil Soup with Lemon & Croutons
Cream of Mushroom Soup (Soup of the Day)

SALADS & COLD STARTERS

Salad Bar

Mixed Lettuce • Romaine Lettuce •
Tomato Wedges • Sliced Cucumber •
Carrot • Bell Peppers • Balsamic Vinaigrette •
Cocktail Sauce • Olive Oil

Arabic & International Cold Mezze

Hummus • Moutabal • Tabbouleh • Fattoush •
Muhammara • Feta Cheese with Zaatar •
Stuffed Vine Leaves • Baba Ghanouj •
Spinach Bel Zeit • Green Beans Bel Zeit •
Eggplant with Tahini • Tomato with Zaatar •
Beetroot Salad with Nuts • Mujaddara •
Cabbage Salad • Fried Baby Marrow with
Yogurt Tahini • Aloo Chaat / Greek Salad •
Chicken Caesar / Hawaiian Salad •
Capsicum Salad • Shrimp Cocktail •
Seafood Salad • Mussel Dill Salad •
Khandvi with Raw Mango & Coconut
Chutney • Tomato Mozzarella Salad

HOT MEZZE

Cheese Sambousek
Baked Lamb Bil Ajeen
Spinach Fatayer

LIVE STATION

Chicken Shawarma with
Traditional Condiments

MAIN COURSES

Lamb Ouzi
Malfouf Mahshi
Kibbeh Bil Laban
Chicken Tagine
Butter Chicken
Coconut Chili Prawns
White Rice
Vegetable Curry
Beef Steak with Wild Mushroom Sauce,
Served with Steamed Mixed Vegetables

FROM THE GRILL

Chicken Shish Tawook
Lamb Kofta

PASTA STATION

Selection of Pasta with Assorted Sauces

CARVING STATION

Roasted Chicken
Garlic Jus
Herb Roasted Potatoes

DESSERTS

Sweet Selection:

Chef's Selection of Homemade Arabic Sweets •
French Mini Pastries (Individual & Jar Desserts)

Live Dessert Station:

Katayef Selection

Fruits & Hot Desserts

Seasonal Fresh Cut Fruits •
Umm Ali • Date Pudding

