

RAMADAN MENU

RAMADAN BEVERAGES

Karkade, Jallab, Orange juice, Laban

DRY FRUITS STATION

Dry apricot, dry prunes, dates, nuts, raisins

COLD MEZZA

Hummus

Tabouleh

Moutabel

Fattoush

Babaganouj

SALADS

Chicken and grape salad, celery, walnut, mayonnaise

Asian Coleslaw salad

Cucumber and yoghurt, dill

Potato salad, egg, mayonnaise, bacon, spring onion

ON THE PLATTERS

Cauliflower bil tahina

Eggplant bil tahina

Baby marrow salad

Waraq enab

SALAD BAR

Romaine lettuce, mixed lettuce

Tomato wedges, sliced cucumber, grated carrot, sliced capsicum

Jars: Green olive, Black olives, capers, sun dried tomato, gherkin and mixed pickle

Condiments: Feta cheese, spring onion, parsley, , bacon, chicken breast, radish, sweet corn, anchovies

Dressings: Balsamic dressing, cocktail dressing, lemon dressing, Caesar dressing
Olive oil, balsamic vinegar and lemon juice

BREAD SELECTION

Selection of Breads, white and brown bread rolls and Arabic bread

Butter

SOUP

Arabic lentil soup, lemon and croutons



OUZI STATION

Lamb leg and, on oriental rice, cucumber dill yoghurt

MAIN COURSE

Charmoula marinated fish, olives, tomato sauce and coriander

Butter chicken

Chicken Biryani, raita, papadam

Arabic mixed grill (kofta, shish tawook, beef kebab)

Vermicelli rice

Potatoes hara

Fusilli pasta, pink sauce, peppers and mushroom

SANDWICH STATION

Chicken shawarma, tomato, gherkin, onion, garlic mayonnaise and French fries

Kofta sandwich

Falafel sandwich

Hot mezza

Chicken spring roll, vegetable samosa

Sweet chili sauce, tomato ketchup, mustard, HP sauce,
Worcestershire sauce, tabasco

Dessert

Arabic basbousa

Arabic Baklawa

Date cake

Crème Brule

Mango panna cotta

Um Ali

Cheese katayef

Fruit salad

Whole fruits

Chocolate fountain, strawberries and marshmallows

*Iftar buffet will be on rotation base, some dishes might be change on daily base.
If you are allergic to any food item kindly inform any member of our teammember.*