

# Ramadan

# IFTAR MENU

## SELECTION OF CHEESES

Arabic & International Cheeses Selection  
Chutneys / Crackers / Bread Sticks

## RAW SALAD BAR WITH DRESSINGS & CONDIMENTS

Romine Lettuce, Iceberg, Lolo Rosa, Frisée,  
Radicchio, Arugula Leaves, Baby Spinach,  
Tomatoes, Cucumber, Grated Carrots, Chiffonade Bell Pepper  
Sweet Corn, Red Kidney Beans, Capers, Anchovy,  
Baby Gherkin, Silver Onion

Cocktail Dressing / Balsamic Vinaigrette / Lemon Vinaigrette  
Mustard Dressing / Caesar Dressing / Asian Dressing

## INTERNATIONAL SALADS

New Potato Salad with Fresh Peas, Lime & Yoghurt Dressing (D)(V)  
Marinated Beetroot Salad with Shallot Vinaigrette (V)(M)  
Seafood, Tossed with Arugula, Celery, Herbs,  
Lemon Vinaigrette (SE)(N)(M)  
Cajun Chicken & Mushroom Salad (G)(M)  
Oven Baked Pumpkin Salad with Toasted Fennel Seeds,  
Creamy Feta & Baby Spinach (D)(V)  
Beef Salad with Onions & Herb Vinaigrette (M)(G)  
Marinated Artichokes, Goat Cheese, Grilled Vegetables  
with Oregano & Garlic Vinaigrette (D)(V)

## ARABIC SALAD

Hummus (S)(V)  
Fattoush (V)(G)  
Chargrilled Eggplant Mutable (V)(D)  
Lebanese Tabbouleh (V)(G)  
Labneh with Mint (D)  
Vine Leaves (V)  
Muhammara (G)(N)(V)  
Rocca with Goat Cheese (V)(D)  
Mujadara (V)(G)  
Mixed Pickles & Olives (V)

## SOUP

Lentil Soup (V)  
Chicken Broth with Vermicelli (G)(D)

## ASSORTED BREAD DISPLAY

Arabic Bread, Brioche Buns, Kaisers Rolls,  
French Baguette, Cereal Loaf, Rustic Bread Rolls

## HOT LAMP

Lamb Kibbeh (G)(D)  
Cheese Rolls (D)(G)(V)  
Falafel (G)(V)

## MAIN COURSE

Pan Seabass Fillet with Dill Lemon Butter Sauce (D)  
Seafood Thermidor (D)(G)  
Moroccan Chicken Tajine with Olives & Lemon (D)  
Kousa Bil Laban (D)(G)(N)  
Eggplant Moussaka (V)  
Paneer Tikka Masala (D)(N)(V)  
Seasonal Sauteed Vegetables (V)  
Vegetables Biryani (D)(V)(N)  
Lamb ouzi with Oriental Rice (D)(G)(N)  
  
Chicken Shish Tawouk (D)(G)  
Lamb Kofta (G)

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## DESSERTS

Almond Cake *(D)(N)(E)(G)*  
Custard Tart *(D)(E)(G)*  
Chocolate Mousse *(D)(N)(E)*  
Crème Brûlée *(D)(E)*  
Chocolate Brownies

## ARABIC DESSERT

Um Ali *(D)(G)(E)(N)*  
Basboosa *(D)(G)*  
Balah El Sham *(G)(E)*  
Rice Budding *(D)(N)*  
Saffron Mahalabia *(D)(G)(N)*  
Mix aklawa *(G)(D)(N)*  
Maamoul Dates *(D)(E)(G)*

## DRY FRUITS & NUTS

3 Kinds Of Dates  
Apricot  
Prunes  
Dry Fig  
Dry Raisins  
Roasted Walnuts  
Roasted Almond  
Roasted Cashew Nuts  
Roasted Peanuts