



IFTAR MENU

COLD BEVERAGES

BEVERAGE SELECTION

Laban, Tamer Hindi, Jalap, Vimto, Soft Drinks

ARABIC SECTION

Babaganouj, Classic Hummus, Labnah, Moutabal, Makdhous
Labneh, Carrot Hummus
Wine Leaf Dolmas, Fatoush, Tabbouleh, Rocca Salad, Roasted
Cauliflower with Tahini, Grilled Eggplant Salad

INTERNATIONAL SALADS

Green Salad, Creamy Potato Salad, Healthy Sprouts Salad,
Avocado & Quinoa Salad, Asian Fruit Chaat, Classic Chicken
Caesar Salad

NUTTY CORNER

Roasted Cashew Nuts, Afghani Walnuts, Almonds, Salty
Peanuts, Iranian Figs, Turkish Apricots, California Prunes

MAKE YOUR OWN SALAD BAR

Lettuce: Iceberg, Lolo Rosso, Rocca, Romaine,
Radicchio, Frisse

Fresh Veg: Turnip, Cucumber, Carrot, Bean Sprouts,
Cauliflower, Broccoli, Cherry Tomato, Baby Corn, Zucchini,
Mushrooms, American Corn

Toppings: Croutons, Sesame Seeds, Sliced Olives,
Sundried Tomato, Cornichon, Silver Onions, Capers,
Lemon Wedges, Jalapenos

Dressings: Vinaigrette, Honey Mustard, Balsamic, Cocktail,
Caesar, Sriracha Mayo, Pomegranate Molasses,
Chili Mint Vinaigrette





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SOUP

Lentil Soup with Croutons and Lemon Wedges
Creamy Chicken Soup

HOT APPETIZERS

Chicken Samosa
Lamb Kibbeh
Mixed Vegetable Pakoras
Vegetable Spring Rolls

MAIN COURSE

ROAST STATION: Whole Baby Lamb Ouzi with Kabsa Rice
Carving: Roasted Turkey with Winter Vegetables and Jus
Charcoal BBQ: Shish Taouk / Chicken Tikka / Lamb Kofta /
Beef Shish Kebab

Egyptian Style Beef Shawarma
Grilled King Fish Harra
Penne in Creamy Mushroom Sauce

ASIAN CORNER

Wok Tossed Noodles
Vegetable Dumplings in Hot Garlic Sauce
Chicken Chopsuey
(Vegetarian Indian Food can be prepared on order
as part of the Iftar buffet with prior information)
Chicken Dum Biryani
Lahori Chicken Kadhahi





IFTAR MENU

DESSERT

Katayef

Baklawas Tower

Homemade Umm Ali

Pistachio Mafrouka

Turkish Asabeh

Mamoul

Cashew Borma

Aish e Bulbul

Ghuraibeh

Basma

Chocolate Cake

Tiramisu Cake Slice

Red Velvet Slice

Fresh Fruit Platter

Gajar ka Halwa

Jalebi

Fruit Cream

