

Ramadan Menu 2026

Iftar Menu Day 2

Juice & Dry Fruits

Jallab, Laban, water, Orange juice.

Dates, Dry Apricot, Prunes, Figs, Cashewnut, Raisins, walnuts (N)

Cold Mezzeh

Hummus (N), fattoush, Baba ganosh, Tabbouleh, Lebneh (D) with Zatar

Mix olives, Pickles, Lebneh ball.(D)

Salad Bar & salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish,

Aragulla, Zatar fresh.

Grill Vegetable salad

Corn Pineapple salad

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup (G)

Vegetable vermicelli soup

Hot Mezzeh (G)

Spinach fatayer

Mix Pakoda

Main Dishes

Chicken Ouzi with Oriental Rice (N) (D)

Arabic Mix Grill (Lamb kofta, Chicken shish taouk) (D)

Chicken masala (D)

Fish tajin

Eggplant Parmigiana (D)

Pasta arabicata (G) (D)

Green pea Rice

Desserts

Baklawa (G,D,N)

Ghraibeh (G,D,N)

Barazek cookies (G,D,N)

Kunafa, Mshabak (G,D,N)

Fruit salad

Dates

Chocolate cake. (G,D,)

Ramadan Menu 2026

Iftar Menu Day 3

Juice & Dry Fruits

Jallab, Laban, water, Orange juice.

Dates, Dry Apricot, Pruns, Figs, Cashewnut, Raisins (N)

Cold Mezzeh

Hummus (N), Babaganoush, Fattoush, Lebneh Plain (D)

Mix olives, Pickles, Lebneh ball. (D)

Salad Bar & salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish

Aragulla, Zatar fresh.

Foul madams, tahini salad (N)

Grill chicken salad.

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup (G)

Lentil Soup with Condiment.

Hot Mezzeh (G)

Chicken Samosa

Falafel

Main Dishes

Lamb Ouzi with Oriental Rice. (D) (N)

Iranian Mix Grill (Lamb kofta, Chicken shish taouk, Beef) (G)

Paneer khadhai (D)

Eggplant potato tajin

Mediterranean Fish

Moroccan Chicken with olive.

Vermicelli Rice (G)

Steam Rice

Desserts

Baklawa (D,G,N)

Barazrk, Awamat. (D,G,N)

Ghraibeh (D,G,N)

Dates

Fruit salad

Muhabek (,G,N)

cake. (D,G,)

Ramadan Menu 2026

Iftar Menu Day 4

Juice & Dry Fruits

Jallab, Laban, Apricot, Water.

Dates, Dry Apricot, Pruns, Figs, Cashewnut, Raisins (N)

Cold Mezze

Hummus (N), Babaganoush, eggplant bin zait, Lebneh with mint (D)

Mix olives, Pickles, and Lebneh ball. (D)

Salad Bar & salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish

Aragulla, Zatar fresh.

Cajun Potato salad

Beans salad.

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup

Harrira Soup

Hot Mezze (G)

Vegetable Pakoda

Meat sambosik

Main Dishes

Chicken Ouzi with Oriental Rice. (D,N)

Afghani kabab (Beef kofta, Chicken shish taouk) (D)

Moroccan Chicken

Baked Fish W/ Olive Caper sauce.

Shish Barak (G,D)

Cauliflower masala

Baked Pasta (G,D)

Iranian Rice

Desserts

Baklawa (D,N,G)

Kunafa, (D,N,G)

Barazek, Awamat. (D,N,G)

Dates

Fruit salad

Mushabek. (N,G)

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Iftar Menu Day 5

Juice & Dry Fruits

Jallab, Laban, Rose drink, Water

Dates, Dry Apricot, Pruns, Figs, Cashewnut, Raisins (N)

Cold Mezzeh

Beetroot Hummus (N), Vegetable Rocca salad, Fattoush, Lebneh (D)

Eggplant bin Zeit, Mix olives, Pickles, Lebneh Samac. (D)

Salad Bar & salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish,

Aragulla, Zatar fresh.

Greek salad (D)

Beef Pepper salad

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup (G)

Lentil Soup with Condiment.

Hot Mezzeh (G)

Mutton Samosa

Falafal

Main Dishes

Lamb Ouzi with Oriental Rice. (D,N)

Chicken shisk tawuok (D)

Fish sayadieh

Kibbeh Bin labahien (D)

Sanyet el Batates (Potato Tajin)

Paneer makhani (D)

Pasta with mushroom (G)

Vermicelli Rice (G)

Desserts

Baklawa (G,N,D)

Dates

Mushabak (D,G,N)

Fruit salad

Kunafa (D,G,N)

Rice kheer (G,D,N)

Chocolate cake. (G,D)

Ramadan Menu 2026

Iftar Menu Day 6

Juice & Dry Fruits

Qamar Edin, Laban, Water, Pineapple Juice.

Dates, Dry Apricot, Pruns, Figs, Cashewnut, Raisins (N)

Cold Mezzeh

Hummus (N), Rocca salad, Fattoush, Muhammara, Lubiah Bin Zeit

Mix olives, Pickles, Lebneh Zatar (D)

Salad Bar & salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish

Aragulla, Zatar fresh.

Quinoa salad (D)

Potato Salad

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup (G,D)

Tomato Soup

Hot Mezzeh (D)

Chicken Samosa

Spinach Pakoda

Main Dishes

Lamb Ouzi with Oriental Rice. (N,D)

Moroccan fish stew

Kafta bin Sanieh (D)

Chicken machboos (D,N)

Pasta with vegetable (G)

Aloo palak

Eggplant parmigiana (D)

Jerra Rice

Desserts

Baklawa (D,N,G)

Dates

Fruit salad

Kunafa (D,N,G)

Vermicelli Kheer (D,N,G)

cake. (D,G)

Ramadan Menu 2026

Iftar Menu Day 7

Juice & Dry Fruits

Thamar-hindi, Laban, Water, Mango Juice.

Dates, Dry Apricot, Pruns, Figs, Cashewnut, Raisins (N)

Cold Mezzeh

Hummus (N), Rocca salad, Fattoush Lebneh with mint (D), Okra bin Zeit

Mix olives, Pickles, and Lebneh ball. (D)

Salad Bar & salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish

Aragulla, Zatar fresh

Pasta salad

Foul mandamus salad.

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup (G)

Vermicelli soup with Condiment.

Hot Mezzeh (G)

Meat sambouak

Mix Pakoda

Main Dishes

Lamb Ouzi with Oriental Rice. (D,N)

Lebanese grilled chicken

Fish tajin

Pasta cheese sauce (D,G)

Beef Kofta w/ tatziki

Vegetable Korma (D)

Lebanese Rice

Desserts

Baklawa (G,N,D)

Dates

Fruit salad

Ghraiba (G,N,D)

Barazek (G,N,D)

Jalebi (G,N)

cake. (G,D)

Ramadan Menu 2026

Iftar Menu Day 1

Juice And Dry Fruits

Jallab, Laban, Rose drink, Water

Dates, Dry Apricot, Prunes, Figs, & Cashewnut, Raisins, walnuts, (N)

Cold Mezzeh

Hummus (D), Babaganoush, Rocca salad, Fattoush,

Lebneh (D) with mint, Mix olives, Pickles, Lebneh ball. (D)

Salad Bar and salad

Tomato, Cucumber, Carrot, Lettuce, Onion, Corn. Radish,

Aragulla, Zatar fresh

Thai Chicken salad

Fried Cauliflower salad.

Selection Bread. (G)

Arabic bread, Bread Roll,

Soup (G)

Lentil Soup with Condiment.

Hot Mezzeh (G)

Meat sambouak

Onion Pakoda

Ramadan Menu 2026

Main

Lamb Ouzi with Oriental Rice. (N) (D)

Lebanese Mix Grill (Beef kofta, Lamb kofta, Chicken shish taouk) (D)

Samak harra sauce

Chicken kadhai (D)

Vegetable salona

Veg maklouba rice

Pasta Alla Norma (G)

Vermicelli Rice (G)

Desserts (D) (G) (N)

Borma, Aych Al Bulbul, Balorieh, kol W Skor, Kotah, (Mix baklava)

Barazek, Ghraibeh, Awamat.

Kunafa, Mshabak

Vermicelli Kheer

Fruit salad

Black forest cake