

IFTAR BUFFET MENU- MONDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Rakkakat, Vegetable Samosa

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

CHICKEN VERMICELLI SOUP

Clear chicken broth with vermicelli noodles and mild spices.

MAIN COURSE

Chicken Biryani, Lamb Rogan Josh, Paneer Butter Masala
Chicken Kabsa, Fish Harra, Vermicelli Rice, Steamed Vegetables

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad

IFTAR BUFFET MENU- TUESDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Samboosek, Vegetable Spring Roll

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

SHORBAT LAHAM

Lamb broth simmered with vegetables and spices.

MAIN COURSE

Butter Chicken, Fish Masala Curry, Aloo Gobi, Banya, Dawood Basha
Saffron Rice, Roasted Potatoes with Herbs, Vegetable Tagine

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad

IFTAR BUFFET MENU- WEDNESDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Roll, Onion Pakoda

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

SHORBAT LAHAM

Lamb broth simmered with vegetables and spices.

MAIN COURSE

Chicken Tikka Masala, Mutton Korma, Arabic Chicken Machboos
Samak Harra (Spicy Arabic Fish), Dal Tadka, Vegetable Jalfrezi
Oriental Rice, Grilled Halloumi with Vegetables

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad

IFTAR BUFFET MENU- THURSDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Rakkakat, Vegetable Samosa

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

CHICKEN VERMICELLI SOUP

Clear chicken broth with vermicelli noodles and mild spices.

MAIN COURSE

Chicken Biryani, Lamb Rogan Josh, Paneer Butter Masala
Chicken Kabsa, Fish Harra, Vermicelli Rice, Steamed Vegetables

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad

IFTAR BUFFET MENU- FRIDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Samboosek, Vegetable Spring Roll

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

SHORBAT LAHAM

Lamb broth simmered with vegetables and spices.

MAIN COURSE

Butter Chicken, Fish Masala Curry, Aloo Gobi, Banya, Dawood Basha
Saffron Rice, Roasted Potatoes with Herbs, Vegetable Tagine

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad

IFTAR BUFFET MENU- SATURDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Roll, Onion Pakoda

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

SHORBAT LAHAM

Lamb broth simmered with vegetables and spices.

MAIN COURSE

Chicken Tikka Masala, Mutton Korma, Arabic Chicken Machboos
Samak Harra (Spicy Arabic Fish), Dal Tadka, Vegetable Jalfrezi
Oriental Rice, Grilled Halloumi with Vegetables

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad

IFTAR BUFFET MENU- SUNDAY

NUTS & DRY FRUITS

Peanuts, Walnuts, Almonds, Almond Slices, Pistachios, Hazelnuts, Cashew Nuts
Assorted Dates (3 Types), Apricots, Black Raisins, Golden Raisins, Prunes,
Dried Pineapple, Dried Kiwi, Dried Mango

COLD MEZZE STATION

Hummus, Moutabel, Baba Ghanoush, Muhammara, Fattoush, Tabbouleh,
Vine Leaves, Labneh with Olive Oil & Zaatar, Arabic Pickles & Olives

FRESH ARABIC BREADS

RAMADAN DRINKS

Jallab, Qamar Al Deen, Laban / Ayrar, Lemon Mint, Tamarind

DAILY LIVE COUNTERS

LAMB OUZI WITH ORIENTAL RICE

Traditional slow-roasted lamb served with spiced rice, nuts, and raisins
Accompanied by Arabic gravy & condiments.

CHICKEN SHAWARMA

Tender marinated chicken, slow-roasted and thinly shaved,
served with garlic sauce, pickles, and fresh vegetables.

HOT MEZZE

Meat Kibbeh, Spinach Fatayer, Cheese Samboosek, Vegetable Spring Roll

SOUP

ARABIC LENTIL SOUP

Served with crispy pita crotons & lemon wedge

SHORBAT LAHAM

Lamb broth simmered with vegetables and spices.

MAIN COURSE

Butter Chicken, Fish Masala Curry, Aloo Gobi, Banya, Dawood Basha
Saffron Rice, Roasted Potatoes with Herbs, Vegetable Tagine

ARABIC SWEETS

Umm Ali, Kunafa, Basbousa
Baklava Assortment, Mahalabiya, Assorted Maamoul

INTERNATIONAL SWEETS

French Pastries, Gulab Jamun, Rasmalai, Fresh Fruit Salad