

Ramadan Iftar buffet

DAY 1 MENU

Carefully selected dried dates and apricots

RAMADAN JUICES

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

SOUPS

Oriental Lentil soup with croutons and lemon
Beef Minestrone Soup
Selection of Oriental and Continental breads

COLD BUFFET

Tabbouleh , Hummus, Moutable, Fattoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Olive Salad, Shrimps Salad
Greek Salad, Thai Beef Salad, Pasta Chicken Salad, Sausage Salad, Mix Salad,
Garden salad (yogurt, vinaigrette and balsamic dressing)

HOT MEZZEH

Lamb Kibbeh, Cheese Sambousek, Spinach fatayer

HOT BUFFET

Lamb Okra, Chicken with Freekah, Fish with Harrah Sauce, Mixed Grill (kofta & chicken),
Pasta Arrabiata, Cajun Roasted Potato, Vermicelli Rice, Mixed Vegetable Curry,
Egg Noodles

CARVING STATION

Lamb Ouzi with Oriental Rice

DESSERT

Kunafa, Baklava
Luqaimat, Mohalabia Apricot and Nuts
Umm Ali, Cream caramel,
Katayef, Basbosa, Balah el sham
Assorted Cakes

**Some items may change.
Subject to availability.*

Homemade buffet with the finest
Arabic & International specialties



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DAY 2 MENU

Carefully selected dried dates and apricots

RAMADAN JUICES

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

SOUPS

Oriental Lentil soup with croutons and lemon
Chicken Cream Soup
Selection of Oriental and Continental breads

COLD BUFFET

Tabbouleh , Hummus, Moutable, Fattoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Mushroom Chicken Salad, Macaron Salad
Watermelon Salad, Beetroot Salad, Squid Salad, Beef with bell pepper
Garden salad (yogurt, vinaigrette and balsamic dressing)

HOT MEZZEH

Lamb Kibbeh, Cheese Sambousek, Spinach Fatayer

Hot Buffet

Dawood Basha, Roasted Chicken, Vegetable Salona
One by One Rice, Baked Fish, Beef goulash
Mutton Curry, Pasta with Pink Sauce
Mix grill (kofta & chicken)

Carving Station

Lamb Ouzi with Kabsa Rice

Dessert

Kunafa, Baklava
Luqaimat, Mohalabia Apricot and Nuts
Umm Ali, Cream caramel, Katayef, Assorted Cake,
Basbosa, Balah el sham,
Strawberry Cheesecake

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DAY 3 MENU

Carefully selected dried dates and apricots

RAMADAN JUICES

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

SOUPS

Oriental Lentil soup with croutons and lemon
Chicken Clear Soup
Selection of Oriental and Continental breads

COLD BUFFET

Tabbouleh, Hummus, Moutable, Fattoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Cold Cut Salad,
Pasta Chicken Salad, Thai Beef Salad, Mix vegetable, Smoked fish salad, Kachumbar Salad
Garden salad (yogurt, vinaigrette and balsamic dressing)

HOT MEZZEH

Lamb Kibbeh, Cheese Sambousek, Spinach fatayer

HOT BUFFET

Chicken Molokhia, Eggplant Moussaka
Fish with tomato salsa, Mixed Grill (chicken & kofta)
Chicken Pasta Alfredo, Vermicelli Rice
Chicken Curry, Rosted Zaatar Potato, Lamb Vine Leaves

CARVING STATION

Lamb Ouzi with Oriental Rice

DESSERT

Kunafa, Baklava
Luqaimat, Mohalabia, Apricot and nuts
Umm Ali, Cream caramel, Katayef,
Assorted cake, Basbosa, Balah el sham,
Strawberry Cheesecake

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DAY 4 MENU

Carefully selected dried dates and apricots

RAMADAN JUICES

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

SOUPS

Oriental Lentil soup with croutons and lemon
Seafood Cream Soup
Selection of Oriental and Continental breads

COLD BUFFET

Tabbouleh, Hummus, Moutable, Fattoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Chicken Noodle Salad,
Mixed Seafood Salad, Green Lentils Salad, Grilled Zucchini Salad, Avocado Salad,
Potato Salad, Garden salad (yogurt, vinaigrette and balsamic dressing)

HOT MEZZEH

Lamb Kibbeh, Cheese Sambousek, Spinach fatayer

HOT BUFFET

Lamb Shank with Laban (Laban Umo), Chicken with Potato
Fish with Lemon Butter sauce, Mixed Grill (Kofta & Chicken)
Pasta with Creamy Pesto Sauce, Roasted Potato, Chicken Masala
Saffron Rice, Vegetable Green Curry

CARVING STATION

Lamb with oriental rice

DESSERT

Kunafa, Baklava
Luqaimat, Mohalabia Apricot and Nuts
Umm Ali, Cream caramel, Katayef, Basbosa,
Balah el sham, Strawberry Cheesecake

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DAY 5 MENU

Carefully selected dried dates and apricots

RAMADAN JUICES

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

SOUPS

Oriental Lentil soup with croutons and lemon
Chicken Sweetcorn Soup
Selection of Oriental and Continental breads

COLD BUFFET

Tabbouleh, Hummus, Moutable, Fattoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Squid Salad with Corn,
Macaroni Salad with Chicken, Greek Salad, Cucumber Beef Salad, Nicoise Salad
Garden salad (yogurt, vinaigrette and balsamic vinegar)

HOT MEZZEH

Lamb Kibbeh, Cheese Sambousek, Spinach fatayer

HOT BUFFET

Green Peas with Lamb, Chicken Harrisia
Fish Sharmola, Garlic Baby Potato
Mixed Grill, Penne Pasta with Pink Sauce
Paneer Butter Masala, Vermicelli Rice, Lamb Malouf

CARVING STATION

Lamb Ouzi with Kabsa Rice

DESSERT

Kunafa, Baklava
Luqaimat, Mohalabia Apricot and Nuts,
Umm Ali, Cream Caramel, Katayef, Basbosa,
Assorted Cakes, Strawberry Cheesecake
Balah el sham

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DAY 6 MENU

Carefully selected dried dates and apricots

RAMADAN JUICES

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

SOUPS

Oriental Lentil soup with croutons and lemon
Lamb Vegetable Soup
Selection of Oriental and Continental breads

COLD BUFFET

Tabbouleh , Hummus, Moutable, Fatoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Chicken Spinach Salad, Shrimps Salad
Russian Salad, Apple Cocktail Salad, Beef Salad with Mushroom
Garden salad (yogurt, vinaigrette and balsamic vignarett)

HOT MEZZEH

Lamb Kibbeh, Cheese Sambousek, Spinach fatayer

HOT BUFFET

Chicken Salona, Adana Kabab, Roasted Fish, Beef Stew,
Pasta with Tomato Sauce, Roasted Potato, Chana Masala,
Saffron Rice, Mixed Grilled

CARVING STATION

Lamb Ouzi with Oriental Rice

DESSERT

Kunafa, Baklava
Luqaimat, Mohalabia, Apricot and nuts
Umm Ali, Cream caramel, Katayef, Basbosa,
Balah el sham, Assorted Cake,
Strawberry Cheesecake

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DAY 7 MENU

Carefully selected dried dates and apricots

Ramadan Juices

Kamer Al Din (apricot), Jallab (date blossom),
Ayran (yoghurt), Tamar Hindi (tamarind) with Pine Seeds

Soups

Oriental Lentil soup with croutons and lemon
Chicken Cream Soup
Selection of Oriental and Continental breads

Cold Buffet

Tabbouleh , Hummus, Moutable, Fatoush, Warak Enab, Muhamarra, Kishka, Rocca salad,
Beetroot Moutable, Labneh with Mint, Okra Salad, Sweet Potato Salad, Pasta Chicken with Pesto Sauce,
Greek Salad, Thai Beef Salad, Corn, Tomato and Avocado Salad,
Garden salad (yogurt, vinaigrette and balsamic dressing)

Hot Mezzeh

Lamb Kibbeh, Cheese Sambousek, Spinach fatayer

Hot Buffet

Fish Sayadieh, Chicken Mousahab
Zaatar potatoes, Lamb with Black Eyed Beans
Mixed Grill (kofta & chicken), Pasta Carbonara
Beef Stroganoff, Green Peas Masala,
Vermicelli rice

Carving Station

Lamb Ouzi with Kabsa Rice

Dessert

Kunafa, Baklava
Luqaimat, Mohalabia, Apricot and nuts
Umm Ali, Cream caramel, Katayef, Basbosa, Balah el sham,
Assorted Cake, Strawberry Cheesecake

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