



Handisan

Iftar Menu

BARBECUE THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

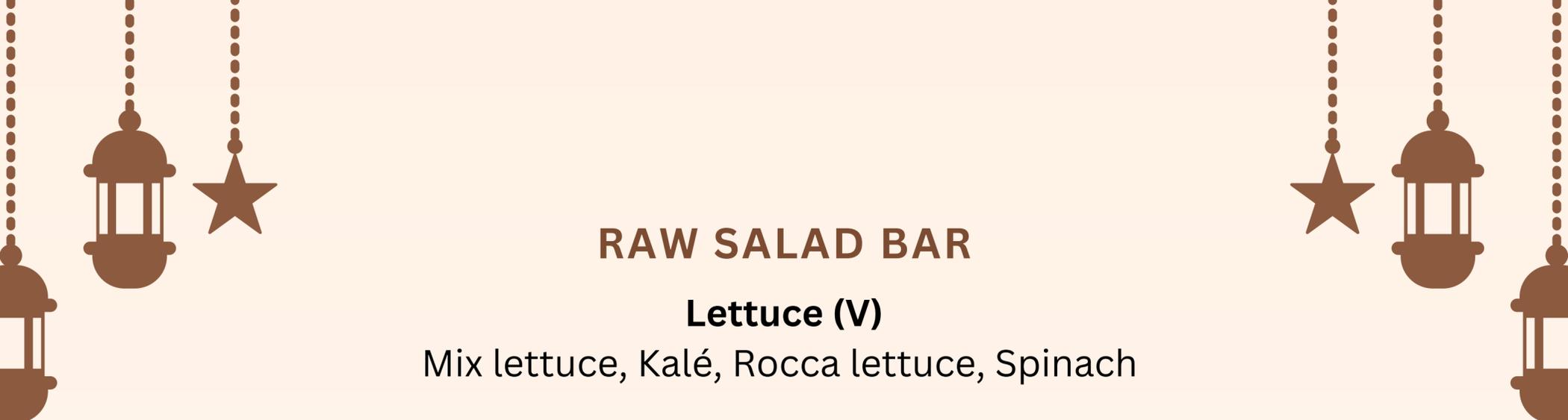
Grilled Eggplant Antipasti (V)

Served with garlic and chili oil and parmesan cheese

Baby Crabs (S)

Served with clarify butter,
lemon wedges and tabasco sauce





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)
Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Spicy Hummus (V) (N)

Tabbouleh (V)

Babaganoush (V)

Makdous (V)(N)

COMPOSED SALAD

Cobb Salad(V)

Romaine, Carrot, Cucumber, Capsicum, Egg, New Potato

Roasted Beetroot, Quinoa and Goat Cheese Salad (V) (N)

Walnuts, Orange Dressing

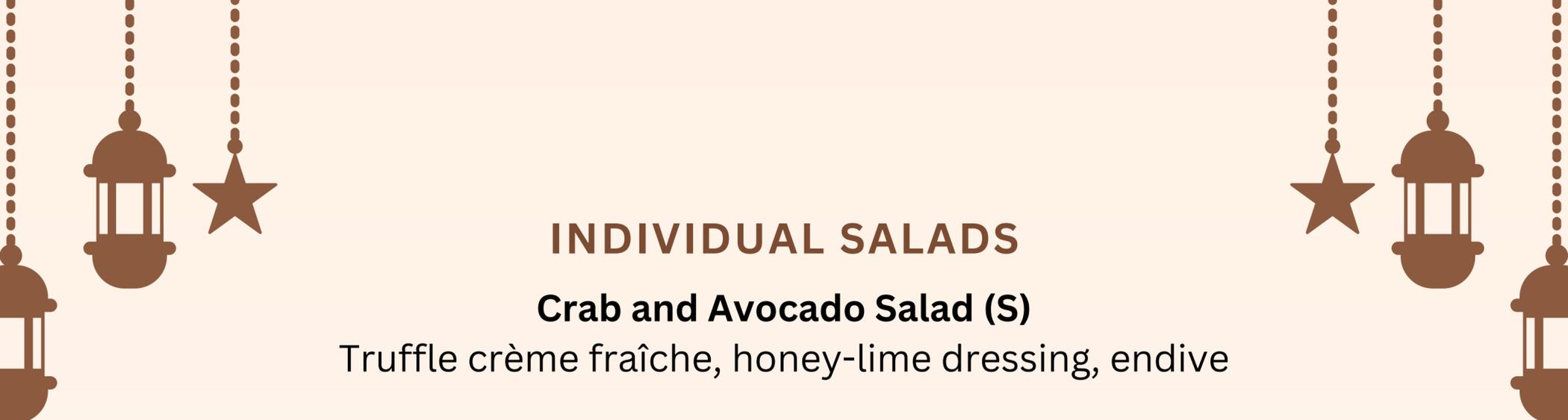
Sweet Corn Salad (V) (N)

Green Peas, Edamame, Sweet Soy Dressing, Togarashi
Spice

Waldorf Salad (N) (V)

Apple, walnuts, celery





INDIVIDUAL SALADS

Crab and Avocado Salad (S)

Truffle crème fraîche, honey-lime dressing, endive

Cured Salmon with Horseradish Cream (F)

Cream cheese, horseradish, trout roe

Endive and Blue Cheese Salad (N)(V)

with caramelized pecan, honey lime dressing

Caesar Salad (G)(F)

Romaine, Baby Gem, Croutons, Caesar Sauce, Parmesan

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Cream of Mushroom Soup (V)

Croutons (G)

Turkish Lentil Soup (G)

Lemon & croutons (G)

BAKERY CORNER

Bakery Corner (G)

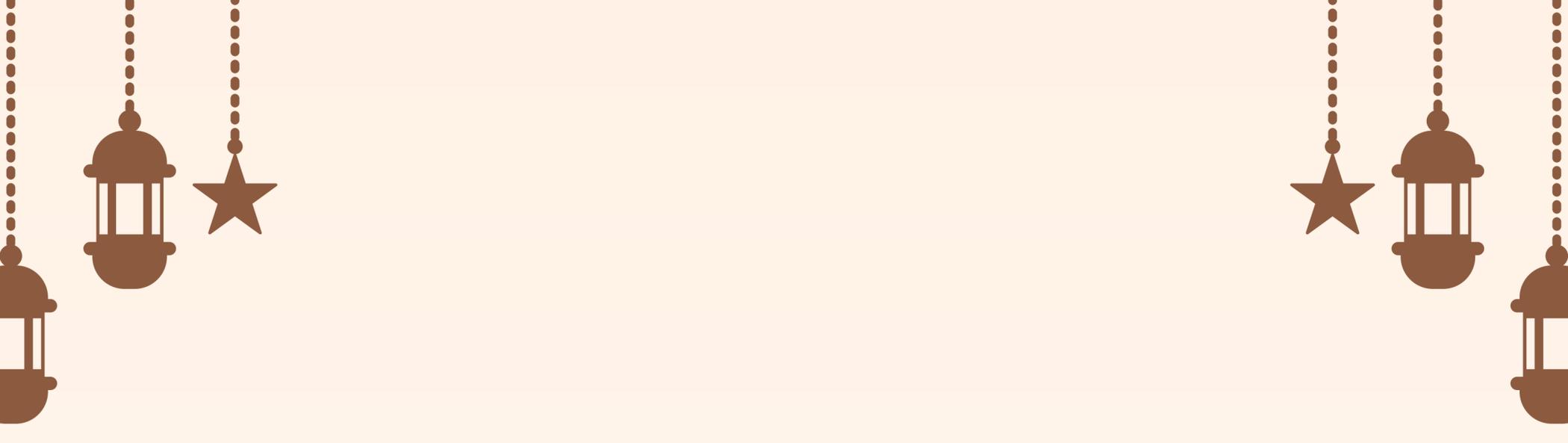
Selections of bread local and international

LIVE COOKING

BBQ Chicken Wings (G)

Sauces BBQ sauce, Buffalo sauce, blue cheese dip





CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE COOKING

Vegetables skewers(V)

Beef Shish Tawook

Garlic Marinated Calamari (S)

Sauces

Mango Salsa

HOT LAMP

Hot Mezzeh (G)(N)(D)

Chicken Shawarma (G) (D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste

Fish Bites (G)(S)

Sauce: Sweet Chili, ketchup





MAIN COURSE

Black Bean and Rice (V)

Cumin powder, cayenne pepper

Jacket Potato (V)

Sour cream, chives

Vegetable Salona (V)

Tomato, carrot, potato, zucchini

Grilled Barramundi Fish (F)

Corn salsa, citrus glaze

Korean BBQ Beef back Ribs (G)

Kimchi, gochujang chili, sweet potato

Lamb Kofta in Tahina Sauce

Served with potatoes

DESSERTS

INDIVIDUALS

Pistachio Strawberry Cake (G, N)

Pistachio Cremieux, sponge, strawberry jelly

Cherry and Fudge Cake (G, N)

Chocolate sponge, cherry compote, vanilla cream

Milk Chocolate Fig brownie (G, N)

Milk chocolate cream, fig cream, fudge brownie

Date Almond Cake (N, D)

Date almond cake, dried fruit compote, vanilla whipped

Red Velvet Cake (G)

Red velvet sponge, cheese cream





VERRINES

Trio Chocolate with Caramel (D)(G)

Dark, milk & white chocolate mousse, caramel glaze

Vanilla Mixed Berry Trifle (D)(G)

Mixed berry compote, vanilla custard, white chocolate cream

Date Rose Crème Brûlée (D)(G)

Strawberry Rose Cheese Crumble (D)(G)

Strawberry rose compote, crumble-baked cheese mousse

WHOLE CAKE

Salted Caramel Cake (G)(D)

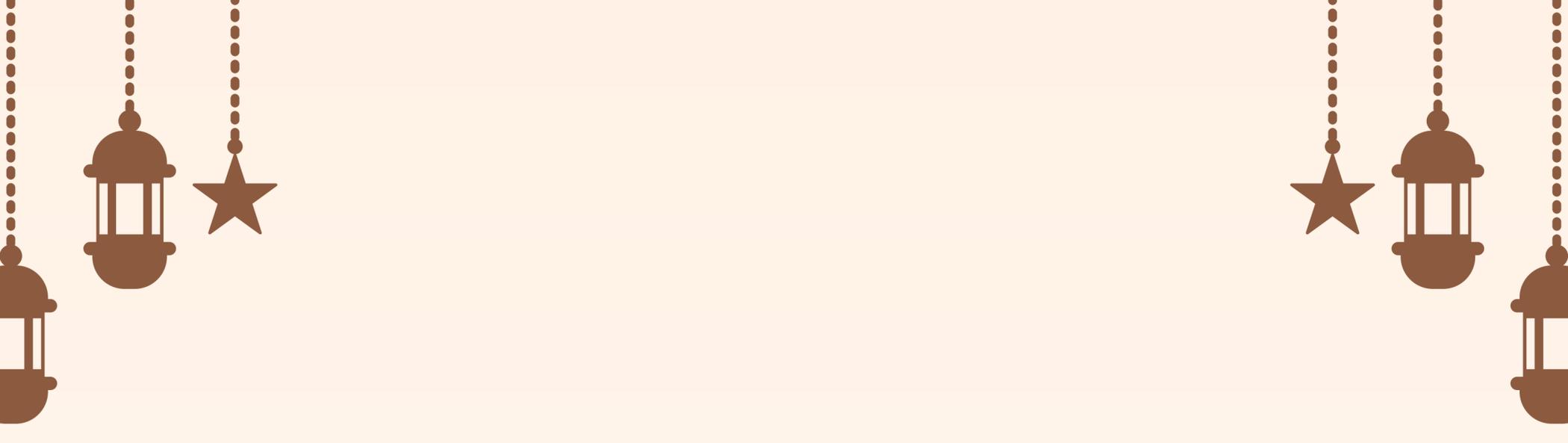
Tiramisu Cheesecake (G)(D)

New York cheesecake, coffee finger biscuit, tiramisu cream

Chocolate Saffron Turkish Coffee Entremet (G)(N)

Chocolate brownie with saffron cream and coffee mousse





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten

