

Iftar Menu – 2025 (Rotation 1)

Welcome Drinks

Jallab
Tamer Hindi
Qamar al-Din
Juices

To Start

Assorted Dates
Dry Fruits
Nuts

Cold Mezze

Hummus: Plain / Beetroot / Basil
Labneh: Plain / Za'atar / Sundried Tomato
Mutabal / Muhammara / Fattoush / Tabouleh / Baba Ghanoush
Rocca Salad / Tomato Salad / Shanklish Salad / Mujaddara / Cucumber & Yogurt Salad /
Beetroot Shamandar / Oriental Potato Salad / Freekeh Salad
Selection of Arabic pickles / olives

International Salads

Watermelon & Feta
Caesar
Kale & Quinoa
Greek
Crab
Tuna Niçoise
Tomato & Mozzarella
Cheese & Charcuterie Board
Salad Bar

Hot Mezze

Falafel
Meat Kibbeh
Mutton Samosa
Spinach Fatayer
Chicken Spring Rolls
Cheese Rakakat
Selection of Manakish

Soup

Lentil Soup

Arabic fried croutons, lemon wedges

Chicken Tortilla Soup

On the side: sour cream, jalapenos, salsa, corn, bell peppers, spring onions

Carving Station

Beef Brisket

Mashed potatoes, glazed vegetables, mushroom sauce, peppercorn sauce

Arabic – Spiced Lamb Leg (Ouzi)

Oriental rice

Live Stations

Shawarma Station

Marinated chicken, saj bread, condiments

BBQ / Live Counter

Grilled Beef Medallions – peppercorn sauce, chimichurri, bearnaise

Shrimps / Fish – lemon butter sauce

Shish tawook / lamb kofta – garlic sauce

Saj Station

Choices of meat, za'atar, and cheese

Mains – Oriental / International

Dawood Basha

Samak Harra

Moroccan Beef Tagine

Spicy Potato Wedges

Garlic – Herb Roasted Vegetables

Stuffed Dolma

Baked Eggplant Parmigiana

Cajun – Seafood Pasta

Vermicelli Rice

Mains – Indian

Chicken Biryani

Paneer Lababdar

Dal Makhani

Coconut Fish Curry

Breads

Selection of bread rolls

Sourdough loafs

Baguettes

Arabic breads

Desserts

Selection of Arabic Sweets

Assorted Mini Pastries

Warm Umm Ali

Chocolate Brownie with Chocolate Sauce

Gulab Jamun

Rice Pudding

Carrot Halwa

Kunafa Station

Qatayef

Fruit Station