

Ramadan buffet 2025 in Bayty.

Cold buffet:

Cold royal mezza:

Hummus, mutable, tabouleh, baba ghanouj, muhamara, fattouch, stuffed wine leaves, fried cauliflower with tahini sauce, fried eggplant with lemon garlic, labneh with mint and walnut, fasolia bel Zeit, spinach sauteed with olive oil and garlic, chickpeas salad, kidney beans salad,

International salads:

Quinoa salad with avocado, Russian salad, Waldorf salad, Mexican sweet corn salad, Thai prawns' salad, Chinese noodles salad, red cabbage coleslaw, smoked salmon platter,

Assorted cold cuts with condiments, assorted cheese platter with condiments.

Fresh salad bar:

Assorted lettuce, cucumber, tomato, carrots, capsicums, olives, Arabic pickles, pearl onion, dried tomatoes, and dressings.

Hot appetizers						
1st	2nd	3rd	4th	5th	6th	7th
<i>Kibbeh meat</i>	<i>Meat samosa</i>	<i>Punjabi samosa</i>	<i>Chicken nuggets</i>	<i>Vegetables puff</i>	<i>Mushroom & spinach puff</i>	<i>Chicken spring rolls</i>
<i>Spinach fatayer</i>	<i>Vegetables samosa</i>	<i>Chicken livers</i>	<i>Kibbeh meat</i>	<i>Cheese mozzarella sticks</i>	<i>Jalapeno nuggets</i>	<i>Beef balls</i>
<i>Chicken samosa</i>	<i>Chicken mussakhan</i>	<i>Vegetables spring rolls</i>	<i>Cheese rolls</i>	<i>Chicken Loli pop</i>	<i>Beef Volo vent</i>	<i>Spicy potato wedges</i>
<i>Cheese fatayer</i>	<i>Chili cheese nuggets</i>	<i>Fish fingers</i>	<i>Batata harra</i>	<i>Makanek</i>	<i>Chicken samosa</i>	<i>Cheese rolls</i>

Soups						
1st	2nd	3rd	4th	5th	6th	7th
<i>Lentil soup</i>	<i>Lentil soup</i>	<i>Lentil soup</i>	<i>Lentil soup</i>	<i>Lentil soup</i>	<i>Lentil soup</i>	<i>Lentil soup</i>
<i>Harira soup</i>	<i>Cream of mushroom</i>	<i>Vegetables clear soup</i>	<i>Cream of chicken</i>	<i>Vermicelli and chicken soup</i>	<i>Oats soup with tomato</i>	<i>Cream of potato soup</i>

Main course

1st	2nd	3rd	4th	5th	6th	7th
<i>Lamb shoulder ouzi</i>	<i>Lamb shoulder mandi</i>	<i>Lamb shoulder kabsa</i>	<i>Lamb shoulder freekeh</i>	<i>Lamb legs with rice and green peas</i>	<i>Lamb shoulder majboos rice</i>	<i>Lamb shoulder on saffron rice</i>
<i>Shish Barak</i>	<i>Dawood pacha</i>	<i>Green beans stew</i>	<i>Kibbeh Laban</i>	<i>Molokai chicken</i>	<i>Okra stew with lamb</i>	<i>Laban umo</i>
<i>Vermicelli rice</i>	<i>Vermicelli rice</i>	<i>Vermicelli rice</i>	<i>Vermicelli rice</i>	<i>Vermicelli rice</i>	<i>Vermicelli rice</i>	<i>Vermicelli rice</i>
<i>Roasted chicken with brown sauce</i>	<i>Chicken tajine</i>	<i>Chicken with lemon sauce</i>	<i>Chicken with potato and garlic</i>	<i>Grilled chicken breast with cheese sauce</i>	<i>Chicken sweet & sour</i>	<i>Chicken fajita</i>
<i>Arabic mixed grills</i>	<i>Arabic mixed grills</i>	<i>Arabic mixed grills</i>	<i>Arabic mixed grills</i>	<i>Arabic mixed grills</i>	<i>Arabic mixed grills</i>	<i>Arabic mixed grills</i>
<i>Beef steak brown sauce</i>	<i>Beef stroganoff</i>	<i>Beef goulash</i>	<i>Beef fajita</i>	<i>Grilled beef rib eye with mushroom sauce</i>	<i>Beef Shepard pie</i>	<i>Beef brisket slow cooked with brown sauce</i>
<i>Beef lasagna</i>	<i>Egyptian macaroni bechamel</i>	<i>Penne alfredo</i>	<i>Fusilli with arabiatta sauce</i>	<i>Pasta pink sauce</i>	<i>Mac and cheese</i>	<i>Macaroni with seafood tomato sauce</i>
<i>Broccoli gratin</i>	<i>Vegetables sautéed</i>	<i>Cauliflower gratin</i>	<i>Vegetables grilled</i>	<i>Eggplant lasagna</i>	<i>Vegetables sauteed</i>	<i>Honey glazed carrots with mushroom</i>
<i>Rosemary roasted potato</i>	<i>Mashed potato</i>	<i>Potato gratin</i>	<i>Cajun spiced roasted potato</i>	<i>Roasted sweet potatoes</i>	<i>New Herbal potato</i>	<i>Potato with lemon and garlic</i>
<i>Fish Harrah sauce</i>	<i>Fish tajine</i>	<i>Salmon filet with capers lemon butter sauce</i>	<i>Fish Cajun spiced baked</i>	<i>Fish lemon butter sauce with dill</i>	<i>Fish with saffron sauce and coriander</i>	<i>Fish sweet & sour</i>

Indian section

1 st	2 nd	3 rd	4 th	5 th	6 th	7 th
<i>Chicken biryani</i>	<i>Vegetable biryani</i>	<i>Chicken biryani</i>	<i>Vegetable biryani</i>	<i>Chicken biryani</i>	<i>Vegetable biryani</i>	<i>Chicken biryani</i>
<i>Palak paneer</i>	<i>Dhal tadka</i>	<i>Dhall fry</i>	<i>Paneer tika masala</i>	<i>Alo gobi</i>	<i>Vegetables korma</i>	<i>Vegetable curry</i>
<i>Paratha</i>	<i>Paratha</i>	<i>Paratha</i>	<i>Paratha</i>	<i>Paratha</i>	<i>Paratha</i>	<i>Paratha</i>

Live station						
1 st	2 nd	3 rd	4 th	5 th	6 th	7 th
<i>Noodles</i>	<i>Shawarma</i>	<i>Pasta</i>	<i>Saj</i>	<i>Pizza</i>	<i>Noodles</i>	<i>Pasta</i>

Desserts buffet: Ramadan

Arabic sweets:

Date pyramids, cold kunafa, mamool pistachio, mamool dates, warbat qeshta, qatayef qeshta, qatayef walnut, assorted Arabic sweets, ghuraiba bel keshta, rice pudding, Turkish baklawa.

Aish al Saraya, awamat, zongol, Balah al sham, basboosa,

International sweets:

Cheesecake, chocolate cake, tiramisu cake, fresh fruit tarts, éclair, cream caramel.

Fresh fruit platter, um Ali.

