



Handisan

Iftar Menu

SEAFOOD 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

Seared Tuna Platter with Citrus Sauce (F)

Spinach, citrus dressing, tomato concasse sauce

Marinated Grilled Mussel Platter (SF)

Salsa de olive, chili





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

Fatteh Warak Enab (V)

Babaganoush (V)

Grape Leaves (V)

Fattoush (V) (G)

COMPOSED SALAD

Greek Salad (D)(V)

Lettuce, cucumber, tomato, feta, oregano, olive oil

Macaroni Salad (G)(V)

Macaroni pasta, pineapple, carrots, celery, salt
pepper, mayonnaise

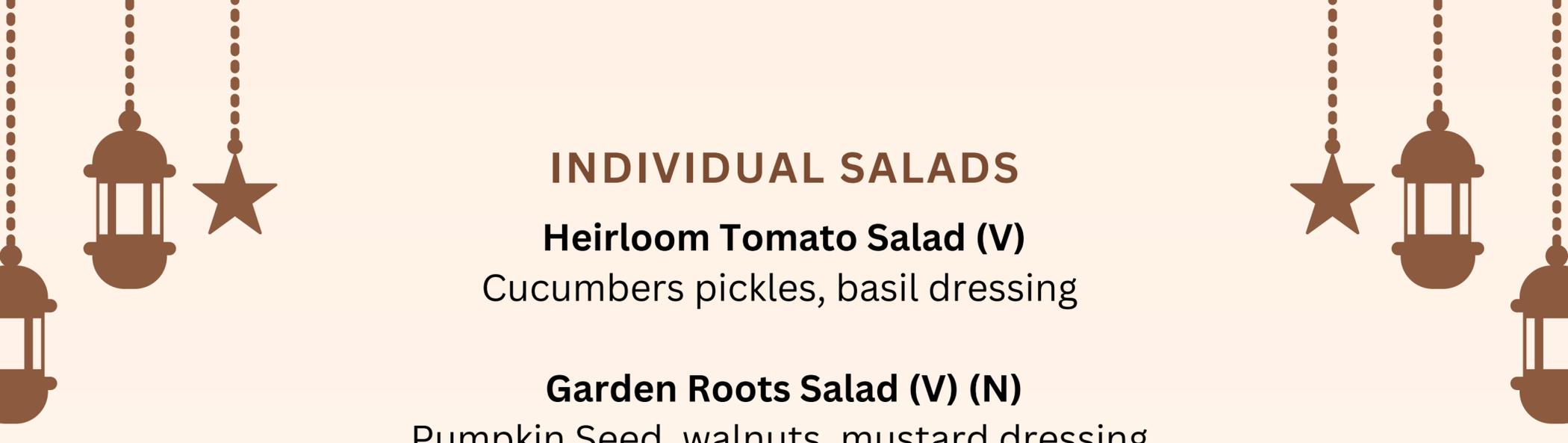
Crab Salad (S)

Japanese mayo, mango, carrots, cucumber

Genoese Squid Salad (S)

Potato, French beans, sundried tomato, red wine
vinaigrette





INDIVIDUAL SALADS

Heirloom Tomato Salad (V)

Cucumbers pickles, basil dressing

Garden Roots Salad (V) (N)

Pumpkin Seed, walnuts, mustard dressing

Chicken Salad (G)

Iceberg lettuce, cocktail sauce and croutons

Salmon Tartare (F)

Mustard, shallots, capers, chives

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Seafood Chowder (S)(G)

Mix seafood, carrots, potato, celery

Moroccan Harira Soup(G)

Crouton, lemon wedges

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

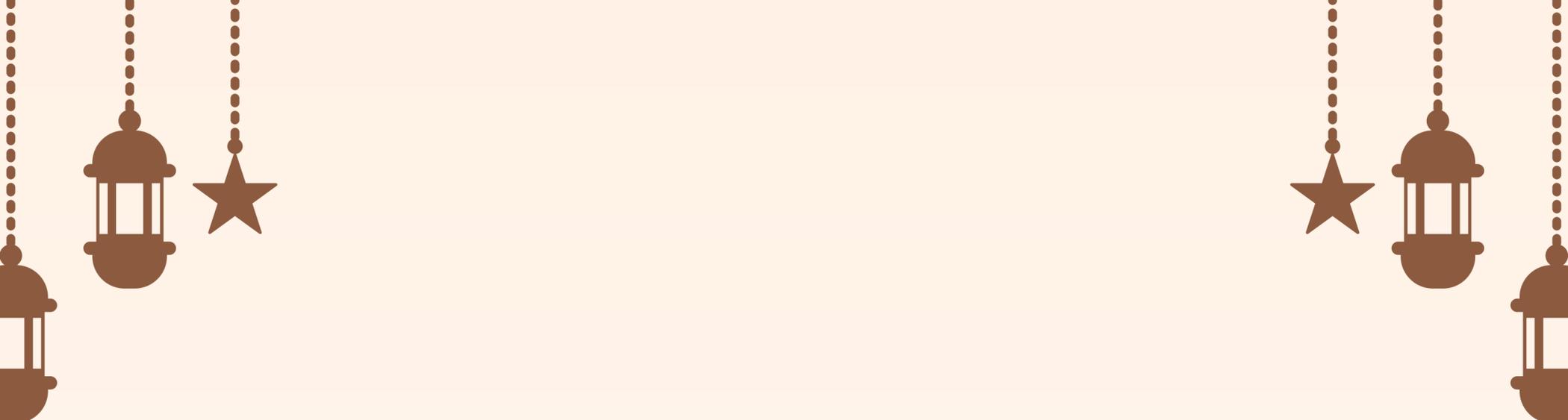
Wrap Station

Battered fish (G)(F)

Condiments

tartar sauce, onion, tomato, iceberg lettuce





CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

Whole Roasted Fish of the Day

Lemon Butter Sauce

GRILL LIVE COOKING

Grilled Chicken Wings

Cajun Spiced Calamari (S)

Grilled Kofta

Sauces

Smokey roasted sauce

HOT LAMP

Arabic Hot Mezze Selection (G)(D)

Chicken Shawarma(G)(D)

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

Calamari rings (G)

Tartar sauce





MAIN COURSE

Jamaican Seafood Rice (S)

Vegetables, mix seafood, allspice, coconut milk

Hasselback Potatoes (V)

Garlic, herbs

Curry and Honey Glazed Butternut Squash (N)(V)

Pine seeds

Chicken Fried With Chili Lime Yogurt (G)

Onion, garlic, paprika, sage, thyme

Fennel & Dill Poached Fish (F)

Shaved fennel, citrus salsa

Grilled Beef Steak (G)

Mushrooms gravy

DESSERTS

INDIVIDUALS

Chocolate Dulce Tart (G)

Chocolate Sugar Paste, Caramel Filling,
Chocolate Cream

Orange Almond Cake (D)(G)

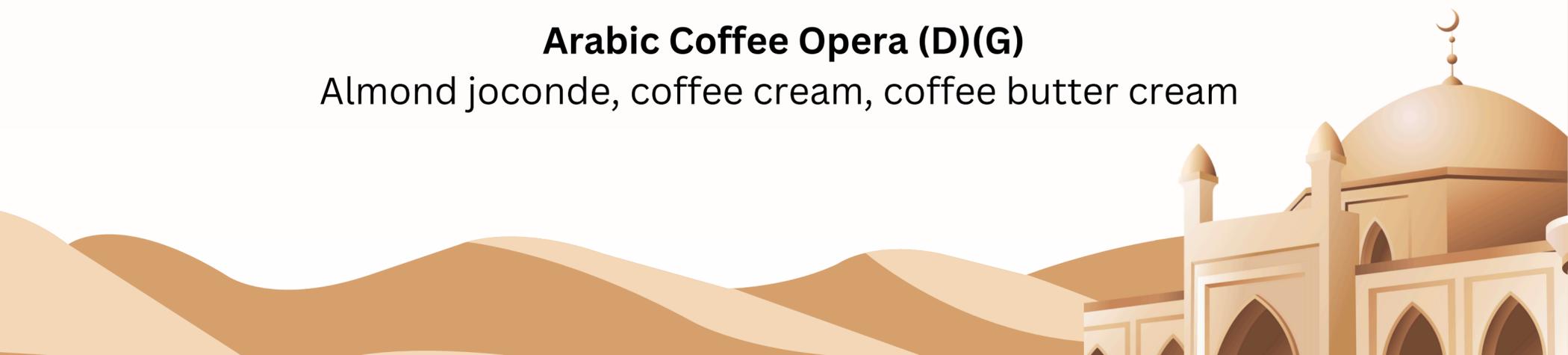
Vanilla Rose Eclair (D)(G)

Filled with vanilla cream

Raspberry Cheesecake (D)(G)

Arabic Coffee Opera (D)(G)

Almond joconde, coffee cream, coffee butter cream





VERRINES

Chai Cream Brulee (D)

Lemon Strawberry (G)(D)

Lemon cream with vanilla strawberry cake and strawberry chiffon mousse

Madjool Date Namaleka

Chocolate Fondant Cake (G)

Date Vanilla Trifle (G)(D)

Date compote with date cake vanilla cream

WHOLE CAKE

Carrot Cake (G, N)

Moist carrot cake with smooth vanilla cream cheese mousse

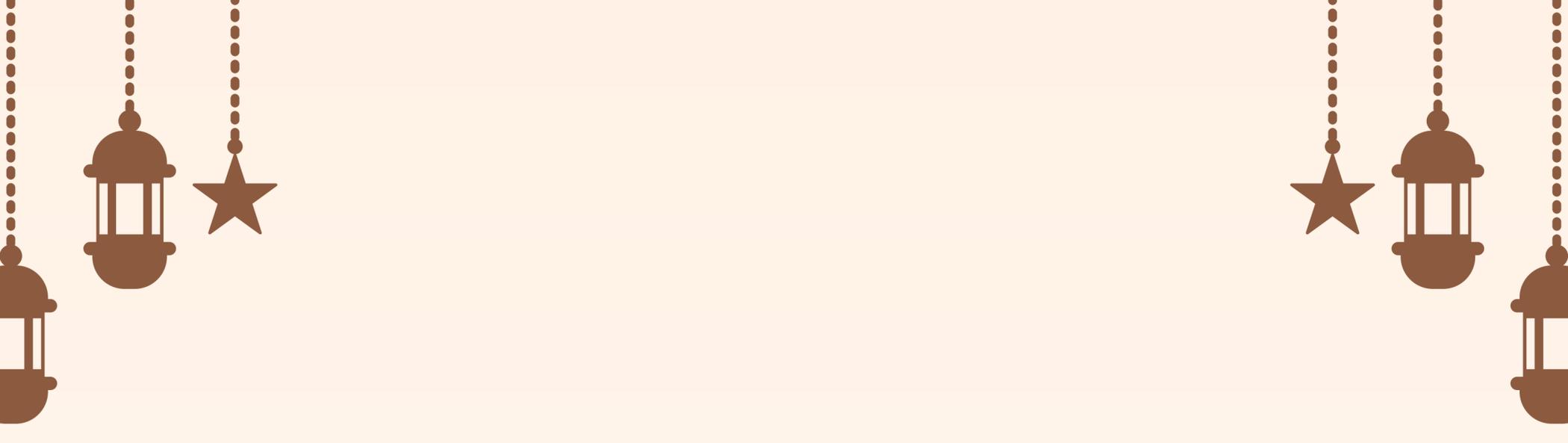
Caramel Banana & Milk Chocolate (G, N)

Chocolate chip banana cake with caramelized banana, banana mousse

Fig Almond Tart (G, N)

Almond cream fresh fig compote





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

