



Handisan

Iftar Menu

ITALIAN RIVIERA 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

Chicken Roulade With Sundried Tomato (G)

Cured Meat Platter

Prosciutto, bresaola, salami Milano





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

Basil Hummus (V)(N)

Moutabal (V)(N)

Mouhammara(V)(N)

Fattoush Salad (V)(G)

COMPOSED SALAD

Orange & Rocket Salad (V)

Dill, black olives, orange dressing

Fagiolata Salad (N)(V)

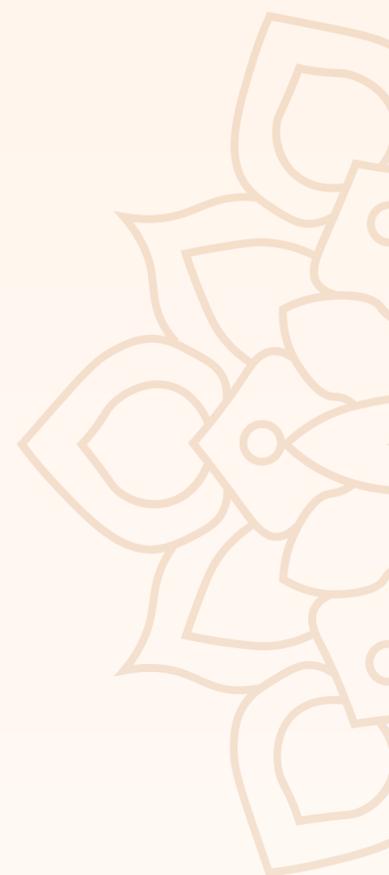
Red kidney beans, white cannellini, onion,
capsicum, carrot, sun-dried tomato, almond,
rosemary citronette dressing

Chicken and Pasta Salad (G) (N)

Chicken, pesto & fusilli pasta

Seafood Salad (S)

Shrimp, calamari, potato, green beans,
lemon dressing



INDIVIDUAL SALADS

Caprese Salad (V)(N)

Tomato and buffalo mozzarella

Roasted Pepper and Zucchini Bruschetta (V) (G)

Mixed pepper, zucchini, basil leaves, balsamic glaze

Spinach Bel Zait (V)

Baby spinach, radish, tomato, onion, dates,
almond, molasses

Beef Tailgate with Rucola

Parmesan balsamic vinaigrette

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Potato Cream (V)

Croutons (G)

Egyptian Lentil Soup (V)

Lemon wedges & Arabic bread (G)

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

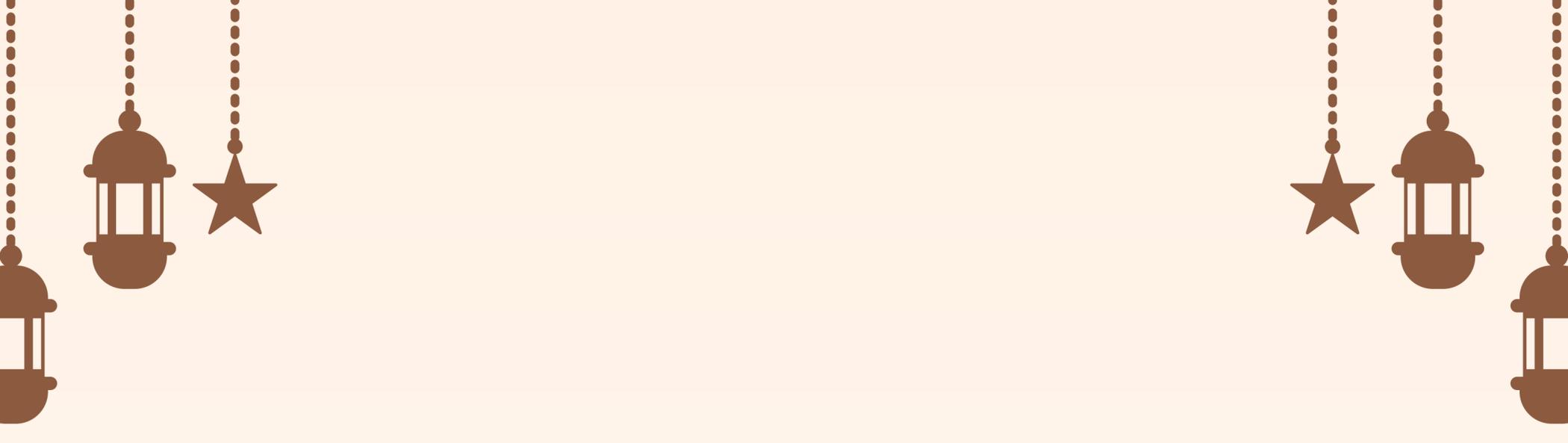
LIVE COOKING

Pasta Station (G)

Assorted Pasta

Onion, Garlic, Chili Flakes, Olive Oil, Parsley,
Cherry tomato, Parmesan (G)

Sauce: Cream Sauce (G) and Tomato Sauce



CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE COOKING

Gamberoni Alla Griglia (S)

Grilled Squid with Garlic Chili & Parsley (S)

Chicken Shish Tawook

Sauces

Diavola Tomato Sauce

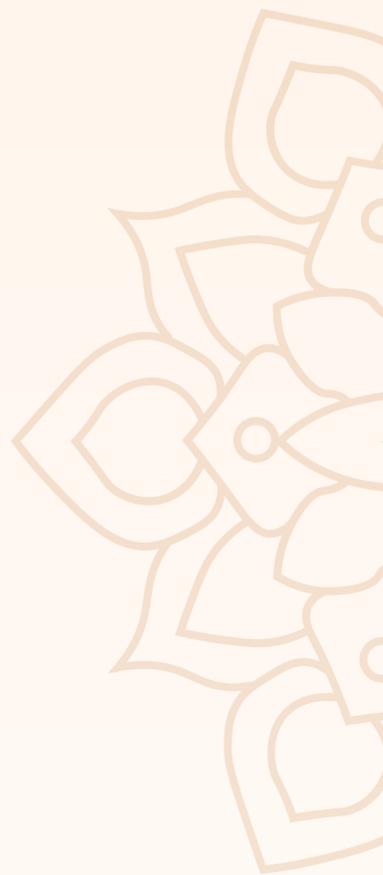
HOT LAMP

Arabic Hot Mezzeh Selection (G)(D)

Pizza (G)(V)(D)

Chicken Shawarma (G)(D)

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





MAIN COURSE

Wild Mushroom Risotto (V)

Parmesan cheese, butter

Eggplant Parmigiana (V)(G)

Mozzarella cheese, parmesan cheese, tomato sauce, basil

Tortellini with Creamy Truffle Sauce (G)(D)

Spinach, ricotta, cream

Herb Roasted Chicken (G)

Chicken breast, root vegetables and jus

Pan Fried Fish (F)

Seasonal steamed vegetables, lemon beurre blanc

Dawood Basha

Meatballs, potato, tomato sauce

DESSERTS

INDIVIDUALS

Pistachio Sicilian Cannoli (G)(D)

Mascarpone, Cheese, pistachio paste

Date Banana Cake (G)(D)

Caprese Cake with fig Cream (G)(N)

Butter, Almond Powder, Chocolate

Fudge Brownie (D)(G)

Burnt Lemon Cream Tart (G)

Vanilla tart with lemon cream





VERRINES

Vanilla & Strawberry Pannacotta

Cream, Strawberry Jelly

Arabic Coffee Tiramisu (G)

Arabic coffee cream, Mascarpone, Cocoa Powder

Vanilla Crème Brûlée

White Chocolate Cheesecake Shots (G) (N)

With chocolate digestives and mascarpone cream

WHOLE CAKE

Basque Burnt Cheese Cake (G)(D)

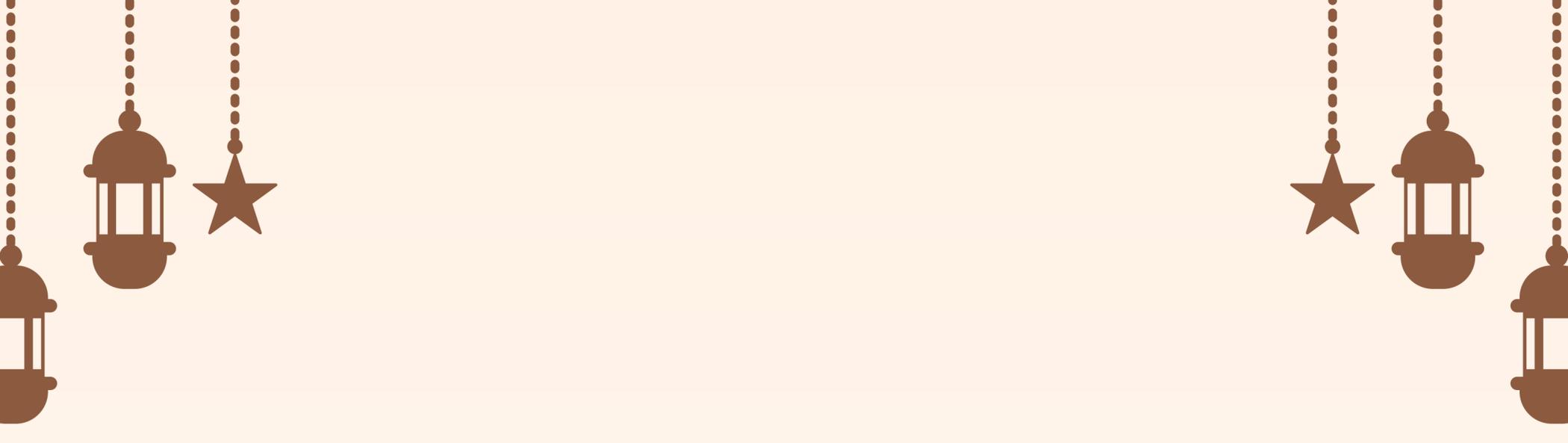
Fresh berry, rose whipped

Chocolate Fondant Cake (G)

Yuzu and Coconut Entremet (G) (N)

Coconut almond cake with yuzu cream and
coconut whip ganache





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

