

Iftar Buffet Menu

Welcome to Olive Tree Restaurant's Special Iftar Buffet

Experience a lavish spread of traditional Ramadan delicacies, blending authentic Arabic, Indian, and Pakistani flavors.

Traditional Ramadan Juices

- **Jallab** – A refreshing drink made from dates, grape molasses, and rose water, garnished with pine nuts and raisins.
- **Qamar Al-Din** – A rich and tangy apricot juice, a quintessential Ramadan favorite.
- **Tamarind Juice** – A sweet and sour tamarind drink infused with a hint of spice.
- **Lemon-Mint Cooler** – A zesty and invigorating blend of lemon juice and fresh mint.

For Breaking the Fast

- **Dates** – Ajwa, Medjool, and Khalas.
- **Fresh Cut Fruits** – Watermelon, pineapple, papaya, melon, and grapes.
- **Vegetable Samosas** • **Cheese Samosas**
- **Pakoras** • Spinach, potato, and onion fritters.
- **Mutton Seekh Kebabs** • **Chicken Malai Boti**

Salads (6 Varieties)

- **Fattoush**
- **Tabbouleh**
- **Hummus with Olive Oil**
- **Spicy Chickpea Salad**
- **Cucumber-Yogurt Salad**
- **Beetroot & Carrot Slaw**

Child Price AED 39
Adult Price AED 79



Iftar Buffet Menu

Main Dishes (12 Varieties)

Arabic Cuisine:

- **Lamb Ouzi** – Succulent lamb slow-cooked to perfection, served over fragrant spiced rice with nuts and raisins.
- **Chicken Mandi** – A Yemeni specialty of tender chicken atop lightly spiced basmati rice.
- **Fish Sayadiyah** – A traditional Arabic fish dish served with caramelized onion rice.
- **Kofta in Tomato Sauce** – Juicy meatballs simmered in a flavorful tomato sauce.

Indian Cuisine:

- **Butter Chicken** – Creamy and mildly spiced chicken curry in a rich tomato-based sauce.
- **Lamb Rogan Josh** – A Kashmiri specialty with tender lamb in a vibrant, aromatic gravy.
- **Vegetable Biryani** – A layered rice dish cooked with fragrant basmati, vegetables, and spices.
- **Paneer Tikka Masala** – Marinated cottage cheese cubes simmered in a spicy and creamy sauce.

Pakistani Cuisine:

- **Chicken Karahi** – A flavorful Pakistani curry made with chicken, tomatoes, and fresh ginger.
- **Mutton Nihari** – A rich and slow-cooked Mutton stew with traditional Pakistani spices.
- **Chana Masala** – Spicy chickpeas cooked in a tangy and flavorful sauce.
- **Haleem** – A savory stew made with wheat, lentils, and slow-cooked meat, garnished with fried onions and fresh coriander.

Desserts (8 Varieties)

- **Umm Ali** – A warm and decadent Egyptian bread pudding, topped with nuts and raisins.
- **Kunafa with Cheese** – A sweet and cheesy Middle Eastern pastry soaked in syrup.
- **Baklava** – Layers of flaky pastry, honey, and nuts in this classic Arabic dessert.
- **Gulab Jamun** – Soft, syrup-soaked milk dumplings with a hint of rose.
- **Shahi Tukda** – Fried bread slices soaked in saffron-infused milk, garnished with nuts.
- **Sheer Khurma** – A traditional vermicelli pudding made with milk, dates, and nuts.
- **Assorted Fresh Fruit Tartlets** – Bite-sized carts filled with custard and topped with fresh fruits.