Grand Iftar Buffet

Ramadan Juices

Tamer Hindi
(tamrind, water and sugar)

Qamar Al Deen
(apricot)

Jallab
(carob, dates, grape and rose water)

Ayran
(cold savory yogurt-based drink)

Vimto
(grapes, raspberries and blackcurrants

Brewed Iced Tea

Local Water

Dried Fruits Assortment

Selection of Dates
Assorted Nuts
Dried Fruits

Live Cooking

Station 1

Pakora , Samosas
Fatayer , Falafel

Station 2

Chicken Tikka, Fish Tikka
Jojeh Kebab, Kubideh Kebab

Station 3

Noodles
Fried Rice

Station 4

Shawarma
Burger

Staion 5

Ouzi

Oriental Mezze

Hummus
Moutabel
Fattoush
Okra in Olive Oil
Mixed Pickles
Labneh with Mint
Broad beans with Tomatoes
Smoked Egplant Salad with Peppers
Sliced Halloumi Cheese
Marinated tomato Salad
Mixed Green Salad
Rocca Salad
Masta o Kheir
Iranian Salad with Feta Cheese
Variety of Salad Dressing

Sushi Corner

Tempura Roll,
Spicy Tuna Roll
Futo maki
Vegetables maki
California maki
Date Sushi

From the Kettle

Traditional Lentil Soup
Soup of the Day

Assorted Bread Station

Soft Rolls
Hard Rolls
Brown Bread Rolls
French Bread
Arabic Bread

Arabic

Bedouin Ouzi with Oriental Rice
Vermiceli Rice
Harees
Chef Special Tagine
(Chicken or Seafood)
Moghrabieh or Moussaka or Meat kofta
Jordan mansaf or Daoud basha
Fish Sayadieh, Samak Harra
Vegetalbe Molukhiyah or Vegetable Salona

Asian

Fish in Oyster Sauce
Beef in Szechuan Sauce
The Famous Chili Chicken
Seasonal Vegetables
Beef Lasagna
Potatoes

Persian

Haleem Lamb
Kashk e Bademjan
Khoresh Bamia
Iranian Vegetables Curry
Variety of Specialty Iranian Rice

Indian

Biryani of the Day
Vegetable Biryani
Dhal Makhani
Vegetable Korma
Nan / Paratha
Papadums / Pickles

Sweet Corner

Fresh Fruits Salad
Um Ali
Date Pudding
Warm Chocolate Mud Pudding
Selection of Cakes
Selection of Mousse
Chef's Specials Mini Cakes Collection
Assorted Arabic Sweets