



Sheraton
Khalidiya
HOTEL ABU DHABI

La Veranda

Iftar Buffet Menu

رَمَظَانُ كَرِيمَ
ramadan kareem

DAY 1

JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice sobia , Karkade, Qamar al-Din, Laban Ayran, vimto Jallab, Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce, French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Lamb Basturma, Stuffed Vine Leaves, Shanklish, Fish, Batata Harra, Fasolia Salad, Makdous, Labneh with Cucumber, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles, Tomato, Lettuce, Cucumber

HOT MEZZEH

Cheese Sambousek, Spinach Fatayer, Meat Sambousek, Kebbeh, Chicken Wings, Pakora with Chutney

SOUP

Lentil Soup with Lemon Wedges & Croutons, Minestrone Soup

MAIN COURSE

Chicken Biryani, Mixed Grill, Hammour Sayadieh, Lamb Fasolia with Vermicelli Rice, Roasted Chicken Breast with Mushroom Sauce, Molokhia with Chicken, Beef Medallion with Pepper Sauce, Beef Lasagna, Warak Enab with Meat, Musakhan Roll, Mashed Potatoes

LIVE COOKING & CARVING STATION

Chicken Shawarma, Lamb Ouzi,

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef

Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit

osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia

ASSORTED BREAD DISPLAY

DAY 2

JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice, Karkade, Qamar al-Din, Laban Ayran sobia , vimto Jallab, Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce,
French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Lamb Basturma, Stuffed Vine Leaves, Shanklish, Fish, Batata Harra, Fasolia Salad, Makdous, Labneh with Cucumber, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles, Tomato, Lettuce, Cucumber

HOT MEZZEH

Cheese Sambousek, Spinach Fatayer, Meat Sambousek, Kebbeh, Vegetable Samosa, Pakora with Chutney

SOUP

Lentil Soup with Lemon Wedges & Croutons, Cream of Chicken Soup

MAIN COURSE

Prawn Kabsa, Kofta Bil Sanieh, Mixed Grill, Lamb Okra, Butter Chicken, Stir-Fried Vegetables, Vermicelli Rice, Kebbeh Bil Laban, Roasted Potatoes, vegetable Lasagna, Vegetable Dolma, Mixed Fried Hammour, Charcoal Chicken, Arabic-Style Roast Duck

LIVE COOKING & CARVING STATION

Lamb Shawarma, Lamb Freekeh,

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

**Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef
Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit
osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia**

ASSORTED BREAD DISPLAY



DAY 3



JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice, Karkade sobia, Qamar al-Din vimto , Laban Ayran, Jallab, Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce,
French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Banya Bil Zeit, Stuffed Vine Leaves, Shanklish, Fish Harra, Batata Harra, Tahini Salad, Fasolia Salad, Makdous, Labneh with Cucumber, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles, Tomato, Lettuce, Cucumber

HOT MEZZEH

Cheese Sambousek, Spinach Fatayer, Meat Sambousek, Kebbeh, Pakora with Chutney

SOUP

Lentil Soup with Lemon Wedges & Croutons, Chicken with Vermicelli Soup

MAIN COURSE

Hammour Traboulsiyeh, Shish Kebab, Lamb Vegetable Salona, Oriental Chicken with Potatoes, Beef Escalope, Vermicelli Rice, Kebbeh Sajiye, Cabbage Rolls, Penne Alfredo, Couscous with Chicken, Stir-Fried Noodles, Vegetable Korma, Mutton Karahi +++++

LIVE COOKING & CARVING STATION

Chicken Shawarma, Lamb Oriental Rice,

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef

Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit

osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia

ASSORTED BREAD DISPLAY

DAY 4

JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice, Karkade, sobia Qamar al-Din, Laban Ayran, Jallab, vimto Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce,
French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Lamb Basturma, Stuffed Vine Leaves, Shanklish, Batata Harra, Fasolia Salad, Makdous, Labneh with Cucumber, Tahini Salad, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles

HOT MEZZEH

Cheese Sambousek, Spinach Fatayer, Meat Sambousek, Kebbeh, Chicken Wings, Pakora with Chutney

SOUP

Lentil Soup with Lemon Wedges & Croutons, Chicken with Freekeh Soup

MAIN COURSE

Oriental Shish Tawook Grill, Hammour Tegen, Dawood Basha with Vermicelli Rice, Fried Chicken Drumsticks, Beef Pie, Lamb Biryani, Lebanese Chicken Fatteh, Seafood Casserole, Penne Napolitana, Fish Amritsari, Aloo Gobi Masala, Steamed Rice

LIVE COOKING & CARVING STATION

Beef Shawarma, Lamb Majboos,

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef

Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit

osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia

ASSORTED BREAD DISPLAY

DAY 5

JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice, Karkade, sobia Qamar al-Din, Laban Ayran, Jallab, vimto Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce,
French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Lamb Basturma, Stuffed Vine Leaves, Shanklish, Fish, Batata Harra, Fasolia Salad, Tahini Salad, Makdous, Labneh with Cucumber, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles

HOT MEZZEH

Spinach Fatayer, Meat Sambousek, Kebbeh, Chicken Wings, Pakora with Chutney, Vegetable Spring Rolls

SOUP

Lentil Soup with Lemon Wedges & Croutons, Harira Soup

MAIN COURSE

Hammour Al Khaleej with Red Sauce, Mixed Grill, Lamb Okra, Saffron Rice, Prawn Ajillo, Chicken Tagine, Beef Fillet with Green Pepper Sauce, Rosemary Potatoes, Chicken Mandi, Chicken Manchurian, Vegetable Chop Suey, Chana Dal Fry, Fish and Chips with Tartar Sauce

LIVE COOKING & CARVING STATION

Chicken Shawarma, Kharoof Mashi with Warak Enab,

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef

Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit

osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia

ASSORTED BREAD DISPLAY

DAY 6

JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice, Karkade sobia , Qamar al-Din, Laban Ayran, vimto Jallab, Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce, French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Bamyia Bil Zeit, Stuffed Vine Leaves, Shanklish, Fish, Tahini Salad, Batata Harra, Fasolia Salad, Makdous, Labneh with Cucumber, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles

HOT MEZZEH

Cheese Sambousek, Spinach Fatayer, Meat Sambousek, Kebbeh, Chicken Wings, Pakora with Chutney

SOUP

Lentil Soup with Lemon Wedges & Croutons, Sweet & Sour Chicken Soup

MAIN COURSE

Grilled Fish with Lemon Butter Sauce, Lamb with Spinach, Vermicelli Rice, Seafood Lasagna, Beef Goulash, Grilled Chicken Breast with Creamy Mushroom Sauce, Potato Gratin, Kebbeh Bil Laban or Shish Barak, Chicken Tikka, Vegetable Jalfrezi, Kofta Khashkhash

LIVE COOKING & CARVING STATION

Lamb Shawarma, Kharoof Lamb Biryani,

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef

Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit

osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia

ASSORTED BREAD DISPLAY

DAY 7

JUICES, FRUITS & NUTS

Juices: Fresh Orange Juice, Karkade, sobia Qamar al-Din, vimto Laban Ayran, Jallab, Tamerhindi

Dried Fruits & Nuts: Dates, Apricots, Prunes, Raisins, Walnuts, Pine Nuts, Pistachios

DRESSINGS & SAUCES

Balsamic Vinaigrette, Yogurt Lemon Dressing, Caesar Dressing, Thousand Island, Pesto Sauce, French Vinaigrette, Tahini Sauce

COLD MEZZEH

Hummus, Fattoush, Mutabbal, Tabbouleh, Cold Aubergine Moussaka, Lamb Basturma, Stuffed Vine Leaves, Shanklish, Bamyia Bil Zeit, Batata Harra, Fasolia Salad, Tahini Salad, Makdous, Labneh with Cucumber, Mujadara, Baba Ganoush, Rocca Salad, Grilled Halloumi, Feta Cheese, Loubia Salad, Okra Salad, Zaatar Salad, Fried Cauliflower with Tahini, Green Foul with Spinach, Oriental Pickles, Black & Green Olives, Chili & Cucumber Pickles

HOT MEZZEH

Cheese Sambousek, Meat Sambousek, Kebbeh, Chicken Wings, Pakora with Chutney

SOUP

Lentil Soup with Lemon Wedges & Croutons, Lesan Asfour Chicken Soup

MAIN COURSE

Mixed Grill, Lamb Rogan Josh, Chicken Maqluba, Spinach Gratin, Lamb Shank with White Beans, Chicken Biryani, Meatloaf with Onion Sauce, Mashed Potatoes, Eggplant Moussaka, Macaroni Béchamel, Paneer Butter Masala, Steamed Rice, Arabic-Style Roast Duck

LIVE COOKING & CARVING STATION

Chicken Shawarma, Kharroof Bukhari Lamb

DESSERTS

Traditional Sweets:

Burma, Crème Caramel

Fruits & Light Desserts:

Fruit Salad, Sliced Fruits, Date Tart, Aish Al Saraya

Western Sweets Chocolate fountain Balah al-Sham

Awameh Plain Harissa Cream Harissa Knafeh with Nuts Knafeh with Cream Walnut Qatayef

Asafiri Qatayef Nut Goulash Rice Pudding Umm Ali Mango Kunafa Rumoush al-Sit

osh al saraya Lebanese Nights Qamar al-Din cups Muhallabia

ASSORTED BREAD DISPLAY

رَمَضَانُ كَرِيمٌ
ramadan kareem