

رمضان كريم

RAMADAN KAREEM

# Ramadan Iftar

MENU BUFFET



## BREAD

### BREAD STATION

Homemade baked freshly Bread station

## SOUPS

### CHICKEN FREEKEH SOUP

#### LENTIL SOUP

served in bread bowls with Lemon and grissini

#### SEAFOOD SOUP

served with pesto bread and lemon

## SALADS & COLD MEZZAH

### SALAD BAR STATION

(Make your own salad)

Mix green leaves, tomato, cucumber, carrot, mixed bell pepper, sweet corn ..... etc

### ARABIC TAHINI SALAD

### TABLOULI SALAD

### TOMATO FETA SALAD

### CUCUMBER YOGURT SALAD

### MOUTABAL

### HUMMUS TRIO

(plain hummus, hummus jalapeno, hummus avocado)



## **SALADS & COLD MEZZAH**

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**BABA GANOUGH**

**MARINATED LABNEH  
BALLS**

**VINE LEAVES**  
with yogurt dip

**ROCKET SUMAC SALAD**

**RED TUNA SALAD**

**GREEK SALAD**

**SEARED TUNA STEAK  
NICOISE SALAD**

**CAULIFLOWER SALAD**

**FATTOUSH SALAD**

## **HOT APPETIZERS**

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**BUTTER CHICKEN  
SPRING ROLL**

**MUSKHAN ROLL**

**VEGETABLES  
SPRING ROLL**  
served with oyster sauce.

**POTATO HARA**

**JORDANIAN  
MUJADARA**





## PASTA

### PASTA STATION

Penne, Tagliatelle, Spaghetti

### SAUCES

Tomato sauce, cream sauce, pesto sauce, chili sauce

### CONDIMENTS

Mixed seafood, chicken, Meat balls

## MAIN COURSE

### LAMB KABSA

#### KOUSA

with warak enab and braised lamb chops

### ROASTED SALMON

with avocado tomato relish

### POTATO GRATIN

### MOROCCAN TAGINE CHICKEN

### LAMB OKRA

### VERMICELLI RICE

### BUTTER SWEET CORN

### ROASTED LAMB LEG

with mandi rice

### DAOUD BASHA

### DEEP FRIED CHICKEN



## FROM OUR CHARCOAL GRILL



SHISH TAWOUQ

LAMB KEBAB

GRILLED MINI ARRAYS

## DESSERTS



MINI RICE PUDDING

MINI LAZY CAKE

MINI CRÈME BRULEE

ASSORTED BAKLAVA

MINI CARROT CAKE

KUNAFI STATION

KHOSHAF

QATAYEF  
(WALNUT AND CHEESE)

FRESH FRUIT DISPLAY

## RAMADAN DRINKS



THREE TYPES OF  
RAMDAN DRINKS

