

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

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

**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

