

Private Iftar

Menu

Assorted Arabic Breads Bread Rolls, Flavored Lavish and Grissini

On The Buffet

Selection of Dates, Assorted Dried Fruits

Juice Dispenser – Choice of Ramadan Juices

Kamaruddin (Dried Apricot Drink)

Jallab (Date Juice) Vimto

Laban Up (Liquid Acid Yogurt)

Arabic Coffee

Soups

Arabic Lentil Soup with Lemon and Croutons

Salad Bar

Romaine, Baby Spinach, Arugula, Lolo Rosso, Iceberg Lettuce

Condiments

Cherry Tomatoes, Cucumbers, Bell Peppers, Red Onions, Shredded Carrots, Sweet Corn, Croutons, Pumpkin Seeds, Sunflower Seeds, Mixed Nuts, Pita Chips

Dressings

Caesar, Balsamic Vinaigrette, Honey Mustard, Tahini Lemon, Ranch, Olive Oil & Lemon, Pomegranate Molasses

Homemade Salads & Cold Mezze

Classic Greek Salad

Quinoa & Roasted Veggies with Lemon-Herb Dressing

Thai Mango Salad with Chili, Lime & Peanuts
Asian Slaw in Sesame Dressing
Hummus
Mutabal
Fattoush
Tabbouleh
Jarjeer Salad
Chickpea Salad with Cumin-Lemon Dressing
Lentil & Feta Salad
Grilled Eggplant Salad with Cherry Tomatoes,
Herbs & Lemon-Garlic Dressing

Hot Starters

Fried Kibbeh, Cheese Sambousek, Spinach Fatayer, Vegetable Pakora

Mixed Grill

Lamb Kofta, Chicken Tikka

Main Courses

Chicken & Potato Tajin
Lamb Harees
Chicken Biryani
Butter Chicken
Grilled Fish with Lemon Butter Sauce
Mixed Dolma (Stuffed Grape Leaves, Zucchini & Eggplant)
Aloo Gobi
Thai Green Veg Curry
Hakka Noodles
Steamed Basmati Rice

Choose 1 Pasta

Penne, Spaghetti & Fusilli

Choose 1 Sauce

Alfredo, Marinara, Tomato and Basil

Traditional ArabiC Sweets & International Desserts

Znud Al Sit
Basboosa
Aish Al Saraya
Halawat Al Jaben
Assorted Katayef
Shoaybiat Cream
Assorted Baklawa
Kunafa Mabroma
Aish Al Bulbul
Maamoul
Gharaybeh
Balasham
Assorted French Pastries
Turkish Delight
Saffran Milk Cake
Raspberry Pistachio Entremets
Date Walnut Cake
Mohalabiya
Rice Kheer
Fresh cut fruits

Hot Desserts

Umm Ali
Caramalized Dates Pudding