

IFTAR BUFFET MENU 1

On The Table

Assorted Dried Fruits

Ramadan Juices

Jallab
Laban Ayran
Watermelon

Breads

Assorted Arabic Breads, Bread Rolls

Soup Station

Lentil Soup, Lemon & Crouton

Pickles Station

Eggplant Makdous, Turnip Pickles,
Baby Cucumber Pickles, Lemon Pickles
Mixed Pickles, Chili Pickles, Green Olives,
Black Olives

Cold Mezzeh & Salads

Hummus, Mutabbal, Rocca Salad
Tabbouleh, Fattoush, Greek Salad
Beetroot Salad

From The Charcoal

Lamb Kofta, Chicken Shish Tawouk

Hot Mezzeh

Cheese Sambousek, Spinach Fatayer,
Meat Kebbeh
(Served with Traditional Condiments)

Main Course Buffet

Slow Cooked Lamb Ouzi with
Oriental Rice. Traditional Chicken
Tagine. Grilled Fish with Butter
Lemon Sauce. Vegetables Biryani
Vermicelli Rice. Potato Kizbarah
Coriander. Penne Arrabbiata

Desserts

Basbousa
Halawet Al Jebin
Assorted Katayef
Shaaybiyat
Assorted Baklawa
Aish AL Bulbul
Gharaybeh
Assorted Pastries
Um Ali

AED 175 Minimum Pax 80

IFTAR BUFFET MENU 2

On The Table

Assorted Dried Fruits

Ramadan Juices

Jallab
Laban Ayrān
Watermelon

Breads

Assorted Arabic Breads, Bread Rolls

Soup Station

Lentil Soup, Lemon & Crouton

Pickles Station

Eggplant Makdous, Turnip Pickles,
Baby Cucumber Pickles, Lemon Pickles
Mixed Pickles, Chili Pickles, Green Olives,
Black Olives

Labneh & Cheese Station

Baladi
Shelal Cheese & Shanklish

Cold Mezzeh & Salads

Hummus, Mutable, Rocca Salad,
Baba Ganouj, Tabbouleh, Fattoush
Greek Salad, Beetroot Salad

Soup Station

Lentil soup With Lemon & Crouton
& Lamb Harira

From The Charcoal

Lamb Kofta, Chicken Shish Tawouk

Hot Mezzeh

Cheese Sambousek, Spinach Fatayer,
Meat Kebbeh and Chicken Musakhan
Roll

Main Course Buffet

Slow Cooked Lamb Ouzi with
Oriental Rice. Traditional Chicken
Tagine. Grilled Fish with Butter
Lemon Sauce. Vegetables Biryani
Vermicelli Rice. Potato Kizbarah-
Coriander. Penne Arrabbiata. Stir
Fry Egg Noodles with Vegetables

Desserts

Znoud Al Sit, Basbousa, Aish Al
Saraya, Halawet Al Jebin, Assorted
Katayef, Shaaybiyat, Assorted
Baklawa, Kunafa, Aish Al Bulbul,
Gharaybeh, Assorted Fine Pastries,
Um Ali, Bread Butter Pudding

AED 195 Minimum Pax 80

IFTAR BUFFET MENU 3

On The Table

Assorted Dried Fruits

Ramadan Juices

Jallab, Laban Ayran, Kamaruddin, Tamar Hindi, Fresh Lemon Mint & Watermelon

Breads

Assorted Arabic Breads, Bread Rolls & Flavoured Lavoch and Grissini

Soup Station

Lentil Soup with Lemon and Crouton & Lamb Harira

Pickles Station

Eggplant Makdous, Turnip Pickles, Baby Cucumber Pickles, Lemon Pickles Mixed Pickles, Chili Pickles, Green Olives, Black Olives & Stuffed Olives

Labneh & Cheese Station

Halloumi Roll, Akkawi, Baladi, Shelal & Shanklish

Cold Mezzeh & Salads

Hummus, Mutable, Rocca Salad, Mohomarah, Baba Ganouj, Tabbouleh, Fattoush, Greek Salad, Beetroot Salad, Green Bean Salad

From The Charcoal

Lamb Kofta, Chicken Shish Tawouk

Hot Mezzeh

Cheese Sambousek, Spinach Fatayer, Meat Kebbeh and Chicken Musakhan Roll

Main Course Buffet

Slow Cooked Lamb Ouzi with Oriental Rice. Lamb Harries. Mix Dolma. Cajun Spiced Fried Fish, Tartare Sauce. Chicken Tagine with Olives with Couscous. Grilled Fish with Butter Lemon Sauce. Chicken Biryani. Vermicelli Rice. Potato Kizbarah-Coriander. Penne Arrabbiata. Stir Fry Egg Noodles with Vegetables.

Desserts

Znoud Al Sit, Basbousa. Aish Al Saraya. Halawet Al Jebin. Assorted Katayef, Shaaybiyat, Assorted Baklawa, Kunafa, Aish Al Bulbul, Gharaybeh, Assorted Fine Pastries, Turkish Delight, Um Ali, Kunafa

AED 235 Minimum Pax 80