

IFTAR BUFFET MENU



JUICE BAR

Kamar-El-Deen/ Jalab / Rose Water /Tamer Hind

DISPLAY

Dates, Figs, Dried Apricot

COLD MEZZAH

Jat Khodra, Jar Jeer Salad

Hummus, Mutable, Tabouleh, Fattoush, Green Salad, Yoghurt with Cucumber, Mohamara, Mujadara, Potato Salad, Feta & Olive Salad, Stuffed Vine Leaves.

Mix Pickles display:- Black & Green Olive, Mix Pickles, Garlic Pickle, Pickled Lemon Pickled Chilly, Green Olive Slice, Black Olive Slice, Pickled Cucumber, Indian Mix Pickles

ASSORTED CHEESE

4 Kinds of Cheese (Feta, Gouda & Blue Cheese, Shanklish) with Fig Chutney, Walnuts, Red Grapes

HOT MEZZEH

Under The Lamp, Kibbeh, Rakakat

Manakish, Chicken Liver, Paratha, French Fries, Chicken Nuggets

SOUP

Traditional lentil soup, Lesan al Asfour

Variety Of Bread And Butter Display

MAIN COURSE

Macarona Bechamel, Lamb Kabsa, Chicken With Potato And Chickpeas

Beef Steak With Mushroom Sauce, Mix Grill

(Lamb Kofta, Shish Tawook With Grill Tomatoes, Onion & Pepper)

Chicken Biryani, Baked Fish With Harra Sauce

Vermicelli Rice, Dawood Basha, Mix Vegetable Curry.

Dal Makhani, Steam Rice Chicken Shawarma & Falafel Wraps

With Condiments, Oriental Lamb Ouzi

DESSERTS

VARIETY OF INTERNATIONAL DESSERTS INCLUDES

Strawberry Cheesecake, Blueberry Cheesecake, Black Forest

Chocolate Cake, Chocolate Brownie, Rice Pudding, Fruit Custard

Cut Fruits (Watermelon, Pineapple, Rock Melon, Sweet Melon)

WITH ARABIC DESSERTS

Cheese Kounafa, Aish Al Saraya, Kolaj, Katayef, Awama, Baklawa,

Mouchbak, Umm Ali, Muhalabia, Mamool Pistachio, Mamool Dates

Chocolate Fountain with Marsh Mellows

Tea & Coffee

(N) - Nuts, (V) - Vegetarian, (SS) - Sesame Seeds, (S) – Seafood

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

All prices are in UAE Dirhams and include 7% municipality fees, 10% service charge and 5% VAT.

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SOUP

Traditional Lentil Soup, Lesan Al Asfour

Variety of Bread And Butter Display

ARABIC MAIN COURSE

Shrimps Machbous GCC, Lamb Salona GCC

Chicken Freekeh, Beef Steak with Pepper Sauce

Baked Macarona Bechamel, Mix Grill

(Lamb Kofta, Shish Tawook wth Grill Tomatoes, Onion & Pepper) Vermicelli Rice

Seafood Harra GCC, Jazeera Lamb Ouzi

Palak Paneer, Vegetable Biryani

Chicken Shawarma & Falafel Wraps with Condiments

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Manakish, Chicken Liver, Paratha, French Fries, Chicken Nuggets

SOUP

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Variety Of Bread And Butter Display

MAIN COURSE

Mahashi, Seafood thermidor

Chicken tajine, Moussaka, Mix Grill

(lamb kofta ,shish tawook with grill tomatoes , onion & pepper)

Lamb Okra With Vermicelli rice

Mutton Biryani, Rajma masala, Baked Macarona Bechamel

Shami Ouzi, Chicken Shawarma & Falafel wraps with Condiments

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