



Iftar Buffet Cycle Menu Day 01

Juices and Dry Fruits

Mango juice Sweet lassie Shikanjabeen (lemon drink with black salt) Roohafza
Variety of dates

Live Cooking from the Kadai

Mixed pakora Veg samosa Meat Fatayer Falafel
Tempered channa two varieties

From the Grill

Fried batair Mutton Afghani tikka chicken tikka

From the Carvery

Chicken shawarma with condiments
(French fries, garlic mayonnaise, Tahina sauce and pickles)

Accompaniments

Mint chutney, Pickles

Salads/Appetizers

Hummus Fatoush Channa chaat
Russian salad Tomato and onion salad Aloo chaat
Shredded cos lettuce Fruit chat
Kachumber salad
Raita Mango fruit yoghurt Plain yoghurt

Accompaniments

Vinaigrette dressing, French dressing Caesar dressing Thousand Island dressing

Breads

Assorted bread basket Arabic bread Assorted Indian breads

Soup

Lentil soup with croutons and lemon

Main Courses

<i>Chili chicken (Indo Chinese)</i>	<i>Bhindi do pyaza</i>	<i>Lamb Kofta</i>
<i>Samak harra</i>	<i>Lahori fish</i>	<i>Murgh kadai</i>
<i>Afghani Pula with chick pea's</i>	<i>Plain rice</i>	<i>Palak ghost</i>
	<i>Dal Makhani</i>	

Sweet Endings

<i>Badam kheer</i>	<i>Suji Halwa</i>	<i>Gulab jamun</i>	<i>Fruit jelly</i>
<i>Jelabi</i>	<i>Assorted mini pastry</i>	<i>fresh whole fruits</i>	
	<i>Chocolate mousse</i>	<i>Umm Ali</i>	

Menu will be changed on a daily basis with a cycle menu
Subject to change on availability



Iftar Buffet Cycle Menu Day 02

Juices and Dry Fruits

Kamaradin Laban Shikanjabeen (lemon drink with black salt) Rooh hafza
Verity of dates

Live Cooking from the Kadai

Onion pakoras & Chili pakora Batata Bhajia Falafel
Cheese rockets Spinach fatayer
Tempered channa two varieties

From the Grill

Shish Taouk Crumb fried chicken drumstick Mutton sheekh kebab

From the Carvery

Chicken shawarma with condiments
(French fries, garlic mayonnaise, Tahina sauce and pickles)

Accompaniments

Mint chutney, Pickles

Salads/Appetizers

Hummus Tabouleh Aloo chaat
Fatoush salad Corn and pineapple chaat Murgh channa chat
Crisp garden leaves Fruit chat
Red kidney bean salad with coriander, onion, chili and mustard oil
Raita Mango fruit yoghurt Boondi raita

Accompaniments

Vinaigrette dressing, French dressing Caesar dressing Thousand Island dressing

Breads

Assorted bread basket Arabic bread Assorted Indian breads

Soup

Harira with a duo of chickpeas and spaghetti noodles

Main Courses

B.B.Q Chicken drumstick *Fish Amritsari* *Ghost khada masala*
Chicken Molokhia
Miloni tarkari *Murgh handi*
Methi ghost
Mutton biryani *White bean stew*
Dal tadka

Sweet Endings

Sheer korma *Suji Halwa* *Gulab jamun* *Fruit custard*
Jelabi *Assorted mini pastry* *Fresh whole fruits*
Umm ali *mango mousse*



Iftar Buffet Cycle Menu Day 03

Juices and Dates

Mango juice

Sweet lassie

Shikanjabeen (lemon drink with black salt)

Rooh hafza

Verity of dates

Live Cooking from the Kadai

Mixed vegetable Pakora

Vegetable samosa

Cheese roll

Falafel

Tempered channa two varieties

From the Grill

Reshmi kebab

Fried batair

Mutton seekh kebab

From the Carvery

Chicken shawarma with condiments

(French fries, garlic mayonnaise, Tahina sauce and pickles)

Accompaniments

Mint chutney, Pickles

Cold Appetizers

Hummus

Labneh with mint

Baba ganaush

Sweet chili spiced potato and coriander salad

Tomato and onion salad with green chili and fresh coriander

Rajmah chat Channa chat Fatoush

Crisp garden leaves

Fruit chat

Fruit yoghurt

plain yoghurt

Boondi Raita

Accompaniments

Vinaigrette dressing, French dressing

Caesar dressing

thousand Island dressing

Breads

Assorted bread

Arabic bread

Indian breads

Soup

Cream of chicken and vegetables

Main Courses

Chicken tikka masala Kibbeh bil Laban Crumb fried fish
Mutton rogan josh Chicken nihari Dum ki aloo
Chicken biryani Dejj Misri(grilled chicken Egyptian style)
Afghani pulao with chick peas
Dal Tadka

Sweet Endings

Seviyan kheer Suji Halwa Gulab jamun Fruit jelly
Jelabi Fruit tart Fresh whole fruits
Umm ali strawberry mousse



Iftar Buffet Cycle Menu Day 04

Juices and Dry Fruits

Mango juice Sweet lassie Shikanjabeen (lemon drink with black salt)
Rooh hafza
Variety of dates

Live Cooking from the Kadai

Vegetable Pakora Green pepper Pakora Samosa spinach fatayer
Falafel

Tempered channa two varieties

From the Grill

Crumb fried Chicken drumstick Mutton Afghani kebab Lahori fish

From the Carvery

Chicken shawarma with condiments
(French fries, garlic mayonnaise, Tahina sauce and pickles)

Accompaniments

Mint chutney, Pickles

Cold Appetizers

Mild spicy muhamara Labneh with mint Black eye bean chaat
Green peas chaat Fruit chaat Tabouleh
Crisp garden leaves Hummus Fatoush
Fruit yoghurt Plain yoghurt

Accompaniments

Vinaigrette dressing, French dressing Caesar dressing Thousand Island dressing
Raita

Breads

Bread rolls Arabic bread Assorted Indian breads

Soup

Murgh yakhni

Main Courses

Vegetable Makhanwala Mutton Kadai Murgh Dhaniawala
Mediterranean Beef Stew Shish Taouk
Chicken Punjabi Keema mutter
Murgh Jalfrezi Vegetable fried rice
Dal makhni

Sweet Endings

Sheer korma Suji Halwa Gulab jamun Fruit custard
Jelabi Assorted mini pastry fresh whole fruits Umm ali
Fruit jelly