

Dates, dried fruits and nuts Stations
(Dried dates and apricots Roast almonds, pistachios, and walnuts)

Ramadan juices

Kamer al din (apricot) Jallab (date blossom) Airan (yoghurt) Tamar hindi (tamarind) with pine seeds Karkade (hibiscus) with almonds Orange juice, mango and apple

Soup

Cream of forest mushroom Oriental lentil soup with crouton and lemon

Oriental Mezzeh

Tabouleh, Hommous, Moutabel, mujeddara, green beans cooked with tomato and garlic, vineleaves, Eggplant fatee, bamia bil zeit, Fried zucchini with taratar sauce, muhamara, Fatouch salad Lebanese pickles

Hot Mezzeh

Kebbeh, Sambousek and spinach fatayer Falafel with traditional garnishes

Cold buffet

Mediterranean seafood salad, Penne pasta salad with pine kernels and sun dried tomatoes ,Vegetable crudités with avocado dip , shrimp salad ,Potato salad with egg and jalapeno pepper

Selection of Oriental and Continental breads

Ouzi From The Owen (Lamb Ouzi with Oriental rice & Condiments)

Iftar buffet

Oriental Mix Grill (Shish taouk, Shish kebab and Kofta) ,Medallion of grouper with lemon and parsley, butter Chicken, Nasif Seafood biryani ,Whole roast veal tenderloin with balsamico jus, Cannelloni filled with Ricotta and spinach Ratatouille, Cajun spiced potato wedges ,Steamed Rice Buttered Vegetable

Dessert Assorted

baklawa, aseeda, kabeesa, Gulab Jamun Kunafa (cheese) Eish al saraya, Um Ali Mamoul, Chocolate cream pots, Mouhalabiehe with nuts and honey, Lemon chiffon pie, Dried fruits in syrup ,Assorted shooters, Exotic fruit salad Whole fruit Display