SAMPLE RAMADAN IFTAR MENU 2017

JUICES

Qamar al Deen, Tamar Hindi

Orange juice, apple juice, pineapple

Assorted dates, Dry Fruit, and nuts

Raw salad bar

Assorted lettuce, lemon wedges, red radish, tomato, cucumber Green olive, black olive, oriental mixed pickle

Oriental Salad to include:

Stuffed Vine Leaves, Hummus, Mutable, Tabbouleh, Fatuous Moroccan Couscous Salad, Fried Cauliflower with tahini sauce

International Salad

Thai beef salad, tomato and egg salad, cucumber and onion salad Mini mozzarella with pesto, beetroot and orange, mini Greek salad

Bread Corner

Assorted bread rolls, Arabic bread

Soup

Lentil soup

Roasted Tomato and basil soup

Fried item

Kibbeh, spinach Fatayer, vegetable pakora, cheese spring rolls

Live cooking on charcoal

Shish tawook, lamb kofta, beef kebabs,

Main course

Lamb ouzi

Kabsa rice

Steam rice

Chicken tagine

Beef steak with black peppercorn sauce

Fish curry

Penne arrbiata

Roasted new potato

Sauté vegetable

Dessert

Baklava

Kattaef

Kunafa with pistachio

Mahalabiya

Strawberry cheese cake

Chocolate cake

Mango mousse

Cream caramel

Assorted cut fruit

Umm Ali