

IFTAR MENU SAMPLE

SOUP

Lentil soup
Lamb and vegetable soup

SELECTION OF COLD MEZZE AND SALADS

Hommous | tabouleh | mutable | warak enab |
fattoush | rocca salad | moukhalalaat | labneh
with mint | fried eggplant with cumin | fried baby
marrow and cauliflower | mujaddara | spinach salad
| muhammara | fowl bil ziet | tomato burghul
| cucumber salad | fried halloumi cheese | beef
basturmma | shanklish | okra salad | lamb tang salad

SELECTION OF HOT MEZZE

Kebbeh | spinach fattayer | cheese sambousek | freshly
baked Arabic bread

MAIN COURSE

Bazzela bill lahem | vermicelli rice | white rice |
stuffed cabbage with lamb | chicken molokhia | lamb
hares | Arabic mixed grill (*shish kebab, shish tawook
and kofta kebab*)

LIVE STATION

Chicken shawarma with condiments | lamb ouzi with
oriental rice with yoghurt | pizza and pasta station

CONTINENTAL

Poached fish with fennel veloute | beef bourguignon |
steamed vegetables

INDIAN

Chicken tikka masala | dal vegetable

BRITISH ROAST

Roast beef | steamed vegetables | Yorkshire puddings |
roasted potatoes | beef jus | chicken jus

DESSERT

Umm-Ali | aish al saraya | katayef with nuts
and cream | crème caramel | date cake | kunafa |
muhalabia | balahalsham | mixed baklava | sliced
fruits | usnmaliya | basbousa | loukemat | fresh fruit
platters

BEVERAGES

Kamar al deen | tamar hindi | laban | jallab | lemon
and mint juice | selection of Arabic flavoured teas |
Arabic coffee