

رمضان كريم

RAMADAN KAREEM

# Ramadan Iftar

MENU BUFFET

DAY 6



## BREAD

### BREAD STATION

Homemade Baked Freshly Bread Station

## SOUPS

### LENTIL SOUP

Served with Full Condiments

### VERMICELLI SOUP

## SALADS AND COLD MEZZA

### SALAD BAR STATION

(Make your own salad)

Mix green leaves, Tomato, Cucumber, Carrot,  
Mixed bell pepper, Sweet corn ..... etc

### HUMMUS

### FATTOUSH

### MOUTABAL

### TABBOULEH

### VINE LEAVES

### ROCCA SALAD

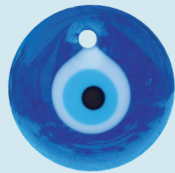


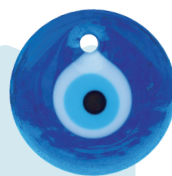
## SALADS AND COLD MEZZA

- NIÇOISE SALAD
- SPINACH IN OLIVE OIL
- ZUCCHINI  
with tahina
- OKRA BIL ZIT

## HOT APPETIZERS

- CHEESE SAMOUSA
- KIBBEH
- SPINACH FATTAYER
- MUSHROOM SAUTEED





## LIVE SECTION



### PASTA STATION

Penne, Tagliatelle, Spaghetti

### FALAFEL STATION

Falafel with Condiments  
Tomato Sauce, Cream Sauce, Pesto Sauce

### SHAWARMA STATION

Chicken & Beef Shawarma with Condiments

## MAIN COURSE



### JORDANIAN MANSAF

### CHICKEN MAQLOUBEH

### CHICKEN CURRY

### LAMB POTATO STEW

### STIR FRIED BEEF

### VERMICELLI RICE

### BASMATI RICE

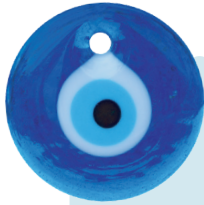
### GRILLED VEGETABLES

### FRIED FISH

### MIX GRILLED

### SPAGHETTI BECHAMEL





## DESSERTS

KUNAF  
WATERMELON  
FRESH FRUIT  
UMM ALI  
QATAYEF CHEESE AND  
WALNUT  
AWAMEH  
ASABE'A ZINAB  
HAREESA  
RED VELVET  
RICE PUDDING  
CRÈME BRULÉ  
PANNA COTTA

## RAMADAN DRINKS

THREE TYPES OF  
RAMADAN DRINKS

