

رمضان كريم

RAMADAN KAREEM

Ramadan Iftar

MENU BUFFET



BREAD

BREAD STATION

Homemade baked freshly Bread station

SOUPS

TOMATO SOUP

CREAMY CHICKEN MUSHROOMS SOUP

LENTIL SOUP

SALADS

SALAD BAR STATION

(Make your own salad)

Mix Bell Pepper, Onion, spring onion, Tuna Flakes,
Mixed Seafood, Tomato, Cherry Tomato, Mix
Leaves, Sweet Corn, Baby Corn Rocket leaves,
Romain Lettuce, Iceberg Lettuce Tabouleh Quinoa

CUCUMBER MINT SALAD

topped with feta Cheese

TAHINI ARABIC SALAD



COLD APPETIZERS

HUMMUS

served with Crispy Arabic Bread

MOUTABAL

topped with pomegranate mint salsa

LABNEH

with Makdous

EGYPTIAN CHEESE TOMATO

VINE LEAVES

BEETROOT MUTABAL

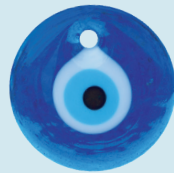
HOT APPETIZERS

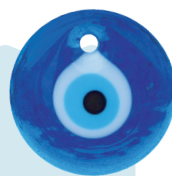
BUTTER CHICKEN SPRING ROLL

ASSORTED HOT MEZZA

CREAMY CHICKEN LIVER

POTATO HARRA





PASTA

PASTA STATION

Penne, Tagliatelle, Spaghetti

SAUCES

Tomato sauce, pesto sauce, Bolognese, Chili sauce and pesto sauce.

CONDIMENTS

Chicken, Seafood, Smoked Salmon, Parmesan Cheese, Mix bell pepper, olives, Mini Buffalo Mozzarella, Fried Eggplant

MAIN COURSE

ROASTED WHOLE LAMB

served with Oriental rice and yogurt Dip

KEFTA WITH TAHINI

SHISH BARAK

KEBAB HALLA

VERMICELLI RICE

CHICKEN TIKKA MASALA

POTATO GRATIN

SHRIMPS PROVENCAL



MAIN COURSE

GREEN BEANS
with lamb stew

GRILLED HAMMOUR
with Harra sauce

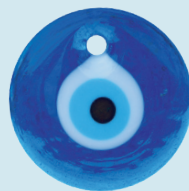
**MEDITERRANEAN
ROASTED VEGETABLES**

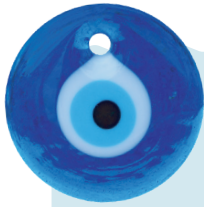
FROM OUR CHARCOAL GRILL

LAMB KEBAB
served with baby grilled onion

**GRILLED SHISH
TAWOUQ**

**GRILLED BEEF
MEDALLION**





DESSERTS

ASSORTED BAKLAVA

KUNAFI BEL ESHTA

MINI RICE PUDDING

BALAH EL SHAM

AWAMA

FRESH FRUIT CUT DISPLAY

MINI MUHALABIAH

COCONUT BASBOUSA

UM ALI

ASSORTED MINI QATAYEF

MINI CHEESECAKE

RAMADAN DRINKS

THREE TYPES OF
RAMADAN DRINKS

