

IFTAR MENU

SOUPS

HARIRA SOUP
TOM YUM SOUP

STARTERS

HUMMUS
LABNEH
FATOUSH
SEASONED EGGPLANT ZAALOUK
WATER MELON & FETA SALAD
KACHUMBER SALAD
TOFU TOSSED WITH ASIAN VEG AND FIVE-SPICED
DRESSING MIXED LETTUCE, VEGETABLES, CONDIMENTS

HOT STARTERS

CHEESE SAMOSA, VEGETABLES SPRING ROLL, MEAT
KEBEH, CHEESE FATAYER,
CRISPY VEGETABLES PAKORA, FALAFEL, CHEESE
FATAYER, ZAATAR FATAYER,
CHICKEN PASTILLA, SEAFOOD PASTILLA, MINT DIP,
TAHINI DIP, SWEET CHILI SAUCE, BOILED EGG

COLD CUTS, CHEESE & CONDIMENTS

SMOKED SALMON PLATTER
COLD CUTS PLATTER
LABNEH BALL
ARABIC PICKLES
FETA CHEESE
ASSORTED MARINATED OLIVES, HARISSA

BREAD STATION

ARABIC BREAD, SOFT ROLLS, BREAD BAGUETTE, SLICED
TOAST BREAD,
BREAD LOAF, FOCACCIA, BATBOOT BREAD, MELWI

CARVING & LIVE COOKING STATION

OUR FAMOUS LAMB OUZI, SERVED WITH ORIENTAL RICE
TOPPED WITH NUTS AND CARAMELIZED ONION

BBQ LIVE COOKING STATION

LAMB KOFTA
CHICKEN KEBAB

HOT DISHES

BAKED SEAFOOD WITH LEMON CREAM AND SAFFRON SAUCE
LAMB & PLUM TAJINE
FISH SAYADEYA STYLE
KEBAH BILABAN
VEGETABLES COUSCOUS
PASTA - PENNE & SMOKED CREAMY MUSHROOM
HERBS ROASTED VEGETABLES
STEAMED RICE

DESSERTS

SELECTION OF HIGH-END ORIENTAL PASTRIES
SELECTION OF HIGH-END FRENCH PASTRIES
FRUITS BASKET
DRIED FRUITS STATION
ICE CREAM STATION
CHOCOLATE FOUNTAIN & CONDIMENTS

BEVERAGE STATION

JALAB JUICE SERVED WITH PINE SEEDS & RAISINS
VIMTO DRINK
FRESH ORANGE JUICE
LABAN UP
MOROCCAN TEA STATION & CHEBAKIA
(DATES ON THE TABLE)