

RAMADAN DRINK

Jallab, Laban, Tamer hindi, Qamar Al-Deen

BREAD CORNER

Selection of Baguettes, Arabic bread, Malabar paratha, Dinner rolls

SALAD BAR

Selection of lettuce, Selection of dressings, Cucumber, Carrot, Bell pepper, Sweet corn, Tomato, Olives

COLD MEZZE

Hummus, Muhammara, Labneh

COMPOSED SALAD

Three Bean Salad

Chickpeas, Red kidney beans, Fava beans, Mint dressing

Asian Slaw

Carrot, Cabbage, Cucumber, Sesame dressing

Waldorf Salad

Apple, Celery, Mayonnaise, Walnut

Loubieh Be Zeit

Green beans, Tomatoes, Parsley

HOT MEZZE

Punjabi samosa, Chicken sambousek, Cheese roll, Crispy wonton

SOUP Lentil Soup

Arabic croutons, Lemon wedges

Chicken Vermicelli Soup

Chicken broth, Vermicelli noodles

CARVING

Samak Sayadieh

Baked fish, Sayadieh Rice



MAIN COURSE Vegetable Pulao

Aromatic rice, Diced vegetable

Dal Gharwali

Yellow lentil, Spinach

Rigatoni Al Ragu

Beef ragu, Rigatoni pasta

Chicken Tajine

Chicken thigh, Lemon preserved, Dried fruits

Cous Cous

Saffron cous cous with vegetables

Sweet and Sour Fish

Steam Rice

Butter Vegetable

Cream sauce, cheese

Potato Gratin

Stir-fried beef

Pad Thai

Rice noodles, Veggies

LIVE ACTION STATION

Chicken Shawarma

Saj Bread, Cucumber pickle, Tomato, Onion, Garlic sauce, Tahini sauce

GRILL STATION

Lamb kofta, Fish tikka, Beef satya

DESSERTS

Kunafa, Mahalabia, Umm ali, Basbusa, Baklava, Rice pudding Ice cream (Vanilla, Strawberry, Chocolate), Seasonal cut fruits