

Traditional Ramadan Drinks

Jallab
Tamer Hindi
Laban (D)

Arabic Mezzeh

Hummus(V)
Moutabel(D, V)
Babaganoush (V)
Muhamara(N, G, V)
Vine Leaves (N, V)

International Salad

Mixed Beans Salad (V)
Mixed Beans, Onion, Peppers, Parsley, Lemon Dressing
Pickled Cucumber Smoked Salmon (D)
Beetroot Puree, Leaves
Classical Prawn Cocktail (S)
Shrimps, Baby Gem, Cocktail Sauce

Salad bar (V)

Grated Carrot
Mesculine Lettuce
Romaine
Tomato
Cucumber

Dressings

Vinaigrette
Cocktail Dressing
Balsamic Dressing
Lemon Dressing

Anti Pasti

Marinated Artichoke
Sundried Tomato
Marinated Olives
Arabic Mixed Pickle

Mixed grills

Shish Tawook(D)

Kofta

Grilled Tiger Prawns (D, S)

Soup

Lentil Soup (V, G)

Lemon Wedges, Fried Arabic Chips

Pass Around

Chicken Shawarma (D, G)

Hot Board Under Lights

Kebbeh (G, N)

Cheese Sambousek (D, G, N)

Spinach Fatayer (D, G, N)

Hot Section

Grilled Perch

Lemon, Coriander (D)

Vegetable Jhalfrezi (V, D)

Mixed Bean Casserole (V)

Chicken Biryani Rice (D, N)

Vegetable Salona (D)

Ouzi

Oriental Rice, Slow Cooked Whole Lamb (D, N)

Raita (D)

Sweet Delight

Baklawa (G, D, N)

Kataif Nuts (G, D, N)

Luqmat (D, G)

Strawberry Profiterole (G, D)

Date and Banana Cake (G, D)

Tresleches Saffron (G, D, N)

Basboosa (G, D, N)

Cut Fruits (V)

Mamool Cookies (G, D, N)