

# **IFTAR BUFFET MENU**

## **DATES**

Medjool dates

## **BREAD**

Middle Eastern and international bread selection

# **COLD MEZZE**

Hummus, flavoured with tahini and lemon juice
Stuffed vine leaves with pomegranate
Tabbouleh salad, bulgur, tomatoes, extra virgin olive oil
Mex mesclun leaves, lemon olive oil dressing

# SOUP

Shorbat addas Lentil soup, croutons

#### **HOT MEZZE**

Falafel Kibbeh Tahini sauce, garlic sauce

#### **MAIN COURSE**

Arabic spiced lamb stew
Samke harra, marinated fish fillet with
Arabic spiced bell peppers, tomatoes
Shish tawook, Arabic style chicken kebab
Steamed vegetables
Biryani rice

#### DESSERT

Baklava Umm Ali Exotic cheesecake Tropical sliced fresh fruits