BUFFET MENU 2 *IFTAR OR SOHOUR* 170 QAR

Dates, Dried Apricots, Prunes (served on the table) BEVERAGES

Assorted Juices (Kamareddine, Jallab, Laban)

COLD BUFFET

Hommos, Moutabal, Tabbouleh, Fattoush Okra Bel Zeit, Mussakaa, Fried Vegetables Yoghurt with Cucumber & Mint Assorted Pickles Thai Beef Salad, Greek Salad, Potato Salad Assortment of Fresh Salad Bar: (Tomato, Cucumber, Corn, Beetroot, Green Leaves) Served with a selection of dressings

SOUPS

Lentil Soup Cream of Mushroom

HOT BUFFET

Basmati Rice Okra Stew Roasted Chicken with Potatoes Lamb Biryani Roasted Beef with Mushroom Sauce Traditional Oriental Mixed Grill (with Tomatoes & Onions) Bolognese Lasagna Roasted Potato Wedges Spinach Fatayer, Cheese Rukakat, Fried Kebbeh

LIVE STATION

Foul Medames with Garnishes Lamb Ouzi with Oriental Rice

DESSERT BUFFET

Crème Caramel, Black Forest Cake Baklava, Maamoul, Awamat, Bourma Znoud El Sit, Osmalieh, Mouhallabieh Katayef with Nuts Fruit Tarts, Fresh Fruit Cuts, Fruit Salad Kunafeh bil Jeben, Um Ali

BREAD SELECTION Assortment of Freshly Baked Bread Rolls & Pitas

