

SEATED IFTAR MENU I

FRUITS:

DATES, APRICOTS

JUICES:

KAMAR EL DIN, JALLAB, FRUIT JUICES

SOUP (CHOOSE ONE OF THE FOLLOWING):

TRADITIONAL LENTIL SOUP WITH CROUTONS & LEMON

OR

(Onion, Minestrone, Chicken ginger, Asparagus, Mushroom creamy, Tomato)

COLD MEZZA:

Hommos, Moutabal, Fattouch, Labneh with garlic, Spicy Potatoes Chanklish, Rocca with Zaatar, Moudardara, Loubieh Bil Zeit Assorted Homemade Pickles and Olives Vegetable Platter

HOT MEZZA: KEBBEH HALABIEH, CHICKEN KEBBEH, CHEESE RIKAK, SPINACH FATAYER,

ONE MAIN DISH OF YOUR CHOICE:

ROASTED LEG OF LAMB Served with Oriental Rice PLAIN YOUGURT

DESSERT:

SFOUF, KATAYEF WITH ASHTA, OUSMALLIEH, KELLAGE

ASSORTED SEASONAL FRUITS

\$32.00 SUBJECT TO VAT PER PERSON Above price includes open soft drinks & juices



SEATED IFTAR MENU II

FRUITS: DATES, APRICOTS

JUICES: KAMAR EL DIN, JALLAB, FRUIT JUICES

SOUP (CHOOSE ONE OF THE FOLLOWING):

TRADITIONAL LENTIL SOUP WITH CROUTONS & LEMON

(MINESTRONE, CHICKEN GINGER, ASPARAGUS, MUSHROOM CREAMY, TOMATO)

COLD MEZZA:

Hommos, Moutabal, Fattouch, Labneh with garlic, Spicy Potatoes Chanklish, Rocca with Zaatar, Moudardara, Loubieh Bil Zeit Assorted Homemade Pickles and Olives Vegetable Platter

HOT MEZZA: KEBBEH HALABIEH, CHICKEN KEBBEH, CHEESE RIKAK, SPINACH FATAYER, MEAT SAMBOUSSEK

ONE MAIN DISH OF YOUR CHOICE:

ROASTED LEG OF LAMB Served with Oriental Rice PLAIN YOUGURT <u>OR</u> CHICKEN ORIENTAL STYLE OR CHICKEN & MEAT MOUGHRABIEH OR GRILLED HAMMOUR LEMON BUTTER Steamed Vegetables

DESSERT:

SFOUF, KATAYEF WITH ASHTA, OUSMALLIEH, KELLAGE

ASSORTED SEASONAL FRUITS

\$34.00 SUBJECT TO VAT PER PERSON ABOVE PRICE INCLUDES OPEN SOFT DRINKS & JUICES



SEATED IFTAR MENU III

FRUITS: DATES, APRICOTS

JUICES: KAMAR EL DIN, JALLAB, FRUIT JUICES

SOUP (CHOOSE ONE OF THE FOLLOWING):

TRADITIONAL LENTIL SOUP WITH CROUTONS & LEMON

(MINESTRONE, CHICKEN GINGER, ASPARAGUS, MUSHROOM CREAMY, TOMATO)

COLD MEZZA:

Hommos, Moutabal, Fattouch, Labneh with garlic, Spicy Potatoes Chanklish, Rocca with Zaatar, Moudardara, Loubieh Bil Zeit, Vines Leaves Assorted Homemade Pickles and Olives Vegetable Platter

HOT MEZZA:

KEBBEH HALABIEH, CHICKEN KEBBEH, CHEESE RIKAK, SPINACH FATAYER, MEAT SAMBOUSSEK, MAKANEK CHICKEN SHAWERMA WITH ITS CONDINENT

YOUR CHOICE OF TWO MAIN DISHES

ROASTED LEG OF LAMB Served with Oriental Rice PLAIN YOUGURT <u>&</u> CHICKEN ORIENTAL STYLE <u>OR</u> CHICKEN & MEAT MOUGHRABIEH

DESSERT:

SFOUF, KATAYEF WITH ASHTA, OUSMALLIEH, KELLAGE

ASSORTED SEASONAL FRUITS

\$37.00 SUBJECT TO VAT PER PERSON Above price includes open soft drinks & juices



SEATED IFTAR MENU IV

FRUITS: DATES, APRICOTS

JUICES:

KAMAR EL DIN, JALLAB, FRUIT JUICES

SOUP (CHOOSE ONE OF THE FOLLOWING):

TRADITIONAL LENTIL SOUP WITH CROUTONS & LEMON

OR

(Minestrone, Chicken ginger, Asparagus, Mushroom creamy, Tomato)

COLD MEZZA:

Hommos, Moutabal, Fattouch, Labneh with garlic, Red Chilli Potatoes Chanklish, Rocca with Zaatar, Moudardara, Loubieh Bil Zeit, Vines Leaves Assorted Homemade Pickles and Olives Vegetable Platter

HOT MEZZA:

KEBBEH HALABIEH, CHICKEN KEBBEH, CHEESE RIKAK, SPINACH FATAYER, MEAT SAMBOUSSEK, MAKANEK FRENCH FRIES, FOUL MOUDAMAS

Main Dishes (In platter)

ROASTED LEG OF LAMB

Served with Oriental Rice

PLAIN YOUGURT

&

CHICKEN ORIENTAL STYLE

<u>Or</u>

CHICKEN & MEAT MOUGHRABIEH

TRADITIONAL LEBANESE ORIENTAL MIXED GRILL (TAOUK, ON SKEWER, BEEF ON SKEWER, BEEF KAFTA, CHICKEN KAFTA)

OR

FISH SYADIYEH TOPPED WITH PINE SEEDS & ONIONS

DESSERT:

SFOUF, KATAYEF WITH ASHTA, OUSMALLIEH, KELLAGE

ASSORTED SEASONAL FRUITS

\$39.00 SUBJECT TO VAT PER PERSON Above price includes open soft drinks & juices