



## **RAMADAN IFTAR BUFFET (2019)**

5:30 PM to 8:30 PM

**Ghabga**

9:30 PM to 2 AM

### **Bread Station**

*Selection of Arabic Bread, Arabic Toast Bread, Assorted Soft Roll Bread*

### **Dairy & Pickles**

*Assorted Pickles & Olives Fresh Labneh, Labneh Balls, Makdous*

*International Cheese with Condiment*

*Jam Figs, Honey, and Strawberry. Apricot in Jars*

### **Juice Station**

*Jallab, Tamer Hindi, Laban Ayrar, Kamar Al Den, Sharab Al Wared, Kerkrade, Vimto*

### **Dry Fruits & Nuts**

*Assorted Dates and Pine Nuts, Apricot, Fig, Plums, Pine Nuts, Pistachio, Almond, Cashew, Nuts*

### **Oriental Salad**

*Humus*

*Mutabale*

*Tabbouleh*

*Fattouch*

*Warak Enab*

*Potato Harrah*

*Labneh with Garlic*

*Bamieh Bil Zeit*

*Moussaka*

*Shanklish Salad*

*Baba Ganoush*

*Fasolia salad*

*Fried Eggplant with Tahini Sauce*

*Mudardara.*

*Rocca haloumi Salad*

### **Live your life**

*Chilled pasta salads with cheese*

*Grilled vegetable and sundried tomato salad*



*Feta cheese and Grilled chicken and avocado salad*

### **Western Salad**

*Artichoke and sundried tomato salad  
Chicken Cajun salad  
Greek salad  
Coleslaw*

### **Mix Garden Leaves**

*Rocca Lettuce, Local Lettuce, Assorted Lettuce, Frizze, Lolo Rosso,  
Water Cress Lettuce, Red Radish, Slice Cucumber, Spring Onion, Tomato*

### **Asian Corner**

*(Individual Portion)*

*Spicy Mango Salad  
Crispy crab salad  
Japanese Rocca salad*

### **Under Heating Lamp**

*Fish Tempura  
Vegetable Tempura  
Vegetable Samosa  
**Bahraini kebab**  
Chicken Pizza  
Falafel*

### **Selection of Maki (Only for Ghabga)**

*Sibuya Maki  
California Maki  
Vege mammi Maki  
Kanari Maki*

### **Condiments and Sauces**

*Spring Onion, Momo Sauce, Sweet Soya with Chilly, Sambal Oleak, Chop  
Ginger with Soya Sauce.  
Wasabi, Pickled Ginger, Japanese Mayonnaise, Unsalted Soya sauce*



## ***Oriental Corner Live Cooking Station Shawarma***

*Chicken Shawarma,  
With Condiments (Garlic Sauce, Tahina Sauce, Slice Tomato, Onion and  
Parsley, Cucumber Pickles, Saj Bread)*

## ***Barbeque Live Station***

*Beef Kebab  
Lamb Kofta  
Shish Taouk  
Shish kebab*

## ***Saaj Station***

*Labneh  
Nutella  
Zattar*

## ***Asian Noodles and dim sum Station (Only for Ghabga)***

## ***Indian Live Station***

*Egg Paratha  
Egg Toast  
Chicken Roll*

## ***Carving station***

*Lamb Ouzi with Oriental rice*

## ***Soup Day I***

*Lentil Soup & Harira Soup*



## ***Soup Day II***

*Lentil Soup & Chicken Cream Soup*

## ***Soup day III***

*Lentil soup & Minestrone soup*

## ***Soup day IV***

*Lentil soup & Mushroom soup*

## ***Main Course Day I***

*Lamb Tharid  
Chicken Machboush  
Lamb Harris  
Seafood Thermidore  
Shrimps Curry  
Chicken Madruba  
Penne with mushroom cream sauce  
Flavored Steamed Rice  
**Mohamar safi (Ghabga)***

## ***Main Course Day 2***

*Lamb Harris  
Lamb Tharid (not for Ghabga)  
Chicken Madruba  
Grilled fish with ratatouille  
Chicken Biryani  
Pasta with mixed sauce  
Paneer Mirchi mahal  
Flavored Steamed Rice.  
**Mohamar safi (Ghabga)***

## ***Main Course Day 3***

*Lamb Harris  
Kousa bil laban*



*Laham Tharid*  
*Pasta Macaroni*  
*Chicken Biryani*  
*Butter chicken*  
*Hammour harra*  
*Flavored Steamed rice*  
***Mohamar safi (Ghabga)***

## **Main Course Day 4**

*Malouf Maheshi with Lamb Chops*  
*Chicken Peshwari*  
*Penne pasta with chicken and mushroom sauce*  
*Paneer Lababdar*  
*Harris*  
*Fried fish with tartar sauce*  
*Laham Tharid*  
*Flavored Steamed Rice*  
***Mohamar safi (Ghabga)***

## **Main Course Day 5**

*Laham Harris*  
*Chicken Madruba*  
*Bamia Bil Laham*  
*Lamb Thareed*  
*Butter chicken*  
*Pasta Alferedo*  
*Sea food thermidore*  
*Dill Rice*  
***Mohamar safi (Ghabga)***



## ***Desserts***

### ***Arabic Desserts***

*Umm Ali*  
*Basbosa*  
*Cheese Kunafe*  
*Halawat El jibn*  
*Awamat*  
*Lukemat*  
*Katayef*  
*Nawaem Mix Shaibeyat*  
*Znoud el set*

### ***Western Desserts***

*Milano*  
*Saffron mousse*  
*Red velvet*  
*Vanilla Éclair*  
*Montana*  
*Orio cheese cake*  
*Creame caramel*  
*Fruit salad*  
*Crème brulle*  
*Chocolate Mayan*  
*Muhalabia*  
*Vanilla Panna cotta*

### ***Turkish ice Cream Station***

***Crêpes with condiments (For Ghabga)***  
***Chocolate fountain (For Ghabga)***