

## Iftar Buffet Menu

Ramadan Kareem

### **Sunday Iftar**

#### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - kharoub - khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Vermicelli Soup With Veal

### **Hot Platters**

Iranian Rice with Yogurt and Raisins Oriental Potatoes with Tomatoes Mombar, Kobeba, Sambousek and Vine Leaves Pasta Curry Sauce and Chicken Egyptian Torrley with Beef Roasted Chicken with Vegetables Grilled Chicken Kofta with Parsley Roast Beef with Peppers Grilled Fish with Oil and Lemon

### Desserts

Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa - Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab

### **Monday Iftar**

#### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - kharoub - khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Potato & Leek Soup

### **Hot Platters**

Vermicelli Rice Zucchini Gratin Oriental Okra Tagine Beef Trebianco with Mushrooms Chicken Mandi with Basmati Rice Bojarski Beef with French Fries Spaghetti Bolognese Sauce Mixed Oriental Dolma Sayadeya Fish

### Desserts

Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa - Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab

### **Tuesday Iftar**

#### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - Kharoub - Khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Orzo Soup With Chicken

### **Hot Platters**

White Rice with Vegetables Molokhia With Shrimps Alfredo Pasta Mashed Potato with Parsley Chicken Topkapi and Mombar Beef Goulash Hungarian Style Mixed Grilled Beef and Chicken Kofta Mixed Dolma Seafood Tagine

### Desserts

Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa - Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab

### Wednesday Iftar

### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - Kharoub - Khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Creamy Seafood Soup

### **Hot Platters**

White Rice with Almond Negresco with Chicken and Mushrooms Spinach with Lamb Chicken Tandouri Egyptian Sausages and Alexandrian Liver Moussaka with Tomato Garlic Sauce Rack of Veal with Potatoes Kobeba and Sambousek Fish with Chili Sauce

### **Desserts** Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa - Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab

### **Thursday Iftar**

#### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - Kharoub - Khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Broccoli Soup with Shrimps

### **Hot Platters**

Vermicelli Rice with Onions Green Beans with Carrots Penne Arabiatta Mixed Dolma Rokak with Meat Beef Stroganoff with Mushrooms Grilled Chicken with Onions Grilled Lamb and Beef Kofta Fish Fillet with Lemon Butter Sauce

### Desserts

Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa - Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab

### **Friday Iftar**

#### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - Kharoub - Khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Vegetables Soup with Veal

### **Hot Platters**

White Rice with Beans and Mushrooms Qwareaa Fattah with Vinegar Garlic Pasta Spaghetti with Meat Balls and Tomato Sauce Beef with Pepper Sauce Chicken Nuggets and Chicken Pane Cuscus with Lamb Meat Egyptian Torly with Tomatoes Roasted Chicken and Quails with Herbs Fish with Coriander Sauce

### **Oriental Mezzah**

Mombar - Vine Leaves - Kobebeh - Sambousek

### Desserts

Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab

### **Saturday Iftar**

#### 600LE

### Juices

Cold Karkadeh - Tamr Hendi - kharoub - khoshaf

### **Bakery Corner**

Selection of International and Oriental Bread

### Salad Buffet

Selection of Oriental and International Salads

### Soup

Oats with Chicken

### **Hot Platters**

White Rice with Cardamom and Mastic Beef slices with Vegetables and Brown Sauce Egyptian Torrley Tajine Pasta with Alfredo Sauce Potato Casserole in the oven Grilled Chicken with herbal Sauce Grilled Kofta on Charcoal Grill with Vegetables and Parsley Kobeba, Sambousek, and Vine leaves

### Desserts

Selection of Oriental Pastries

Qatayef - Balah Al Sham with Cream - Basbousa - Kunafa with Custard - Cream Caramel Rice with Milk - Lokmet El Qady - Qamar El Din - Sawabee Zainab



# lftar Set Menu

Ramadan Kareem

### 5 0 0 L E

### Soup

Vegetables & Veal Soup

### Salad

Caprese Salad (Tomato & Mozzarella with Basil)

### Main Course

Chicken Breast Served with Coconut Curry Sauce (Colorful Pepper, Onions, Lemongrass) Almonds with Steamed White Rice & Sautéed Vegetables

### Dessert

Selection of Oriental Pastries

### Soup

Tomato & Cilantro Cream Soup

### Salad

Niçoise Salad Served with Garlic Croutons

### Main Course

Baked Fish Fillet with Garlic Butter Sauce Served with Rice, Potatoes & Sautéed Vegetables

### Dessert

Fruit Salad (Marinated with Orange Juice)

### 650LE

### Soup

Chicken Mushroom Soup

### Salad

Mixed Salad Served with Blue Cheese Dressing, Crispy Garlic Croutons

### Main Course

Chicken Breasts marinated with Herbs & Garlic Beef Medallion with Mushroom Sauce, served with Saffron Rice and Chateau Potatoes

### Dessert

Homemade American Cheese Cake

### 7 5 0 L E

### Soup

Seafood Chowder Soup

### Salad

Chinese Seafood Salad

### **Oriental Mezzah**

(Hummus, Tahina, Fattoush, Tabbouleh, Fried Vegetables with Spices)

### Main Course

Grilled Salmon, 2 Medium Shrimps & 5 Pieces Fried Calamari served with Garlic Lemon Butter Sauce, Roasted Herbed Potatoes and Seafood Rice

### Dessert

Kunafa Othmanly with Fruits



# lftar Set Menu

Ramadan Kareem

### Soup

Vegetables & Veal Soup

### Salad

Caprese Salad (Tomato & Mozzarella with Basil)

### Main Course

Chicken Breast Served with Coconut Curry Sauce (Colorful Pepper, Onions, Lemon grass) Almonds with Steamed White Rice & Sautéed Vegetables

### Dessert

Selection of Oriental Pastries

### Soup

Tomato & Cilantro Cream Soup

### Salad

Niçoise Salad Served with Garlic Croutons

### Main Course

Baked Fish Fillet with Garlic Butter Sauce Served with Rice, Potatoes & Sautéed Vegetables

### Dessert

Fruit Salad (Marinated with Orange Juice)

### 650LE

### Soup

Chicken Mushroom Soup

### Salad

Mixed Salad Served with Blue Cheese Dressing, Crispy Garlic Croutons

### Main Course

Chicken Breast marinated with Herbs & Garlic Beef Medallion with Mushroom Sauce, served with Saffron Rice and Chateau Potatoes

### Dessert

Homemade American Cheese Cake

### 7 5 0 L E

### Soup

Seafood Chowder Soup

### Salad

Chinese Seafood Salad

### **Oriental Mezzah**

(Hummus, Tahina, Fattoush, Tabbouleh, Fried Vegetables with Spices)

### Main Course

Grilled Salmon, 2 Medium Shrimps & 5 Pieces Fried Calamari served with Garlic Lemon Butter Sauce, Roasted Herbed Potatoes and Seafood Rice

### Dessert

Kunafa Othmanly with Fruits