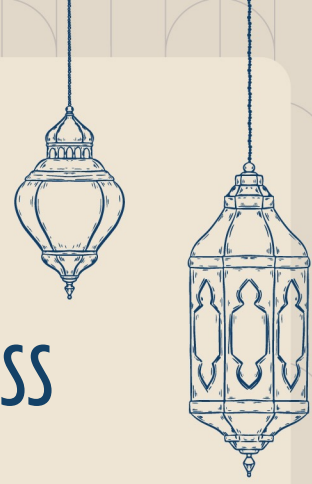




THE WARMTH OF TOGETHERNESS

RAMADAN MENU 1

DATES & JUICES

Dates, Tamer Hindi, Jallab (N), Laban (D)

BREAD STATION

Assorted Arabic Bread, Saj Bread, Sourdough, Focaccia, French Baguette (D, G),
Butter, Olive oil, Sundried tomato Butter, Herb Butter (D)

SOUP

Lentil Soup (C, D, G, N)

HARVEST BOWL

Tomato, Cucumber, Carrot, Beetroot, Assorted Lettuce,
Lemon, Pickles, Sundried Tomato, Capers, Marinated Vegetables
Yoghurt dressing, Molasses dressing, Tahina dressing, Sumac dressing

CONDIMENTS AND PICKLES (SF, V)

Black Olives, Green Olives, Olive Stuffed Red Pepper, Turnip Pickles, Yellow
Pepper Pickles, Mix Vegetables Pickles, Chili Pickles

COLD MEZZEH

Hummus (V, SE), Moutabal (V), Muhammara (V, N, G), Fattoush (V), Makdous in oil (V)
Dill, Pistachio Labneh (D, N, V), Vine Leaves Stuffed Vegetable

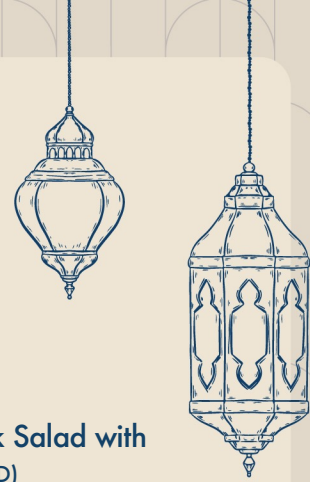
(C) Celery (D) Dairy (E) Egg (G) Gluten (L) Lupin (M) Mustard (N) Nuts (R) Raw
(SB) Soybean (SE) Sesame (SF) Seafood (SUL) Sulphite (V) Vegetarian (VG) Vegan

Do let us know of any food or beverage allergies and it would be our
pleasure to adjust the menu accordingly.





SOFIA'S *Kitchen*



ARTISANAL SALADS

Eggplant Moussaka (V), Freekeh Salad (G, V), Quinoa Salad (G, V), Greek Salad with Feta Cheese (D, V), Quinoa Tabouleh (D), Coconut Rice Salad (D)

CHEESE BOARD (D, N)

Assorted Arabic Cheeses & Condiments

HOT STARTER

Spinach Fatayer (SB, V), Cheese Roll (D, V, SB), Meat Sambousek (N, SB)
Falafel, Tahina Sauce (SB, SE, V), Hummus Bil Lahme (SE)

LIVE BBQ

Shish Tawook (D), Lamb Kofta, Chermoula Fish (SF)
Beef steaks (M)

OVEN BAKED

Safiha Meat Baalbaki Baked (D, V)
Mini Manakish Cheese (D, N)

MAIN

Dawood Basha (C, D, G, N)
Mixed Vegetables Salona with Lamb (D, G, N)
Batata Harra (D)
Penne Pasta with Cream Sauce (D, G, V)
Butter Chicken (D, N)
Steamed Rice (V)
Mutton Biryani with Raita (D, G, N)
Moroccan Fish Tagine with Kalamata Olives (D, G, N, SF)

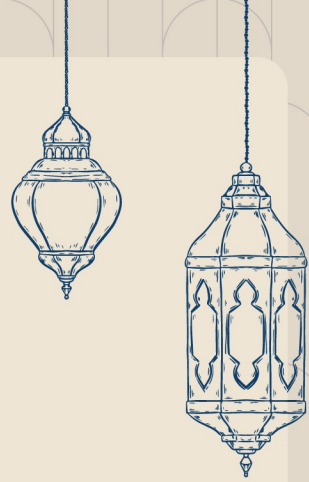
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SOFIA'S *Kitchen*



OUZI STATION

Lamb Ouzi with Kabsa & Roasted Mix Nuts (D, G, N)

DESSERT BUFFET

Chocolate Fountain (D)
Assorted Whole Fruit – Market Style
Varieties of Dates – 7 varieties
Pistachio Um Ali (E, D, G, N)
Baklava (G, N)
Katayef Nuts and Cream (G, D, N)
Basbousa (E, D, G, N)
Cheesecake (E, D, G)
Chocolate Tart (E, D, G)
Gulab Jamun (D, G, N)
Maamoul Mad (D, G, N)
Kunafa (D, G, N)
Ghraibeh Pistachios (D, G, N)

(C) Celery (D) Dairy (E) Egg (G) Gluten (L) Lupin (M) Mustard (N) Nuts (R) Raw
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