

Iftar Menu Buffet

Cold Mezze

Hummus - Mutabel - Tabouleh - Fattoush
Loubieh bel zeit, warak enab, olive's salad, rokka and zaatar, mixed pickles, potato garlic salad, cheese cucumber and tomato salad, assorted mixed green salad bar with selections on condiments and dressings

Hot Mezze

Meat Sambousek – Lamb Kibbeh
spinach fatayer, cheese rokakat, roasted chicken liver with pomegranate sauce, baked chicken wings with lemon and coriander

SOUP

Shorbat Adas

Blended masoor lentil with cumin and garlic with garlic croutons, lemon

Main Course

Arabic Mixed Grill

Kofta Kebab - Lamb Kebab - Chicken Shish Taouk

Chicken Biryani

Aromatic basmati rice cooked with chicken and spices

Okra Stew

Lamb stew with baby okra and tomato

Baked Hammour

Baked hammour with lemon sabayon

Eggplant Moussaka

Roasted eggplant with mixed bell peppers

Daal Makan

Soaked urad dhal cooked with creamy tomato gravy

Desserts

Fresh sliced seasonal fruits, dark chocolate cake, orange cream caramel and selections of assorted Arabic sweets

Hot Desserts

Umm Ali

Add on Buffet: (Priced separately)

Lamb Ouzi

Oven Roast Lamb with Mandi Rice

Cycle - 1

March 13 - 21, 2024

Buffet Price

12 OMR

*Rates exclusive of government taxes

Iftar Menu Buffet

Cold Mezze

Hummus - Mutabel - Tabouleh - Fattoush
Vine leaves, loubieh bel ziet, zattar & ponion salad, labneh with mint, mixed olives, pickles – roasted potato & bacon salad, beetroot salad, assorted mixed green salad bar with selections on condiments and dressings

Hot Mezze

Meat Sambousek – Lamb Kibbeh
Spinach fatayer, cheese rokakat, roasted chicken liver with pomegranate sauce, baked chicken wings with lemon and coriander

SOUP

Traditional Omani Shorba Crake wheat cooked with chicken in Omani spices

Main Course

Arabic Mixed Grill

Lamb kofta, beef kebab, chicken shish taouk

Laban Immo

Slow poached lamb with yogurt mint sauce with pine nuts

Vegetables Moussaka

Roasted eggplant, tomato and chickpeas

Oriental Rice

Basmati rice cooked with minced lamb and Arabic spices

Vegetables Salona

Mix of root vegetables in tomato sauce

Chicken Tikka Masala

Tandoor masala marinate chunks of chicken with rich cashew tomato gravy

Work Fried Noodle

Wok fried noodle with Asian vegetables

Desserts

Fresh sliced fruits, date mamul, cheese katayef, assorted bakalava, saffron crème brûlée, assorted french pastries

Hot Desserts

Warm Omani Halwa

Add on Buffet: *(Priced separately)*

Lamb Ouzi

Oven Roast Lamb with Mandi Rice

Cycle - 2

March 22 - 30, 2024

Buffet Price

12 OMR

*Rates exclusive of government taxes

Iftar Menu Buffet

Cold Mezze

Roasted Pepper Hummus - Mutabel - Fattoush - Baba Ganouj
Rocca and tomato salad, okra bel zeit, mixed pickles, tabouleh,
yogurt with cucumber, aloo chat salad, Thai chicken salad, assorted
mixed green salad bar with selections of condiments and dressings

Hot Mezze

Meat Sambousek – Lamb Kibbeh
Spinach fatayer, cheese rokakat, roasted chicken liver with
pomegranate sauce, baked chicken wings with lemon and coriander

Main Course

Seafood Mixed Grill

Selection of seafood grilled on charcoal grille

Harra Potato

Oven roasted potato with spicy coriander sauce

Omani Lamb Shuwa with Laban immo

Slow baked leg of lamb with traditional Omani spices
with yogurt onion sauce

Kabuli Rice

Chicken kabuli rice with eggplant

Couscous

Moroccan style couscous with roasted vegetables,
chickpea with tomato

Vegetable Korma

Mixed vegetable cooked in coconut cashew gravy

Wok Fried Beef

Wok fried beef with seasonal vegetables in oyster sauce

Desserts

Mixed baklava, nuts katayef, khobisa, baked blueberry cheese cake,
fresh sliced fruit platters

Hot Desserts

Cheese kunafa with sugar syrup
Warm date pudding with toffee sauce

Add on Buffet: (Priced separately)

Lamb Ouzi

Oven Roast Lamb with Mandi Rice

Cycle - 3
March 31 to
April 8, 2024

Buffet Price

12 OMR

*Rates exclusive of government taxes