

Ramadan Tent & Kashta Menu

Cold Mezze on the Table

Hummus - Moutabel - Tabbouleh - Fattoush labneh with mint, zattar, Feta cheese salad, pickles and olives - warak enab

Hot Mezze Silver Service

Meat Sambousek – Lamb Kibbeh
Spinach fatayer, cheese rokakat

SOUP

Shorbat Adas with garlic croutons

Blended masoor lentil with cumin and garlic with garlic croutons

Dessert

Saffron crème brûlée, mixed baklava, mafrukeh, assorted french pastries, freshly sliced fruits, pistachio ice cream

Hot Dessert

Umm ali, crispy fried loqaimath with date syrup

Add on Buffet: (Priced separately)

Lamb Ouzi

Oven Roast Lamb with Mandi Rice

Main Course on the Buffet

Arabic Mixed Grill

Shish Taouk - Shish Kebab – Lamb Kofta

Omani Lamb Shuwa with Laban immo

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

Chicken Harrees

Boiled wheat, chicken with ghee and spices

Daood Basha

Roasted meat balls with rich tomato pin nut sauce

Grilled Nile Perch in Harra Sauce

Char grilled Nile perch fish bake with lightly spiced coriander tomato sauce with roasted capsicum

Eggplant Moussaka

Eggplant, chickpeas in garlic onion sauce

Chicken Tikka Masala

Tandoor masala marinate chunks of chicken with rich cashew tomato gravy

Vegetable Biryani

Aromatic basmati rice with mixed of vegetables and spices

TENT RENTAL: 120 OMR*

Maximum 12 people capacity

KASHTA TABLE RENTAL: 60 OMR*

Maximum 6 people capacity

**Rental rates are inclusive of Iftar Buffet.*