



Al Lou'Loa
Ramadan Tent

Iftar Menu

Welcome

Dates, Prunes, Apricot
Laban (D), Jalab, Kamaruddin, Tamer Hindi

Cold Mezzeh

Hummus (Sesame), Tabbouleh (G),
Fattoush (G) Mouhamara (G)(N), Mixed
Pickles and olives, Labneh with Cucumber
(D), Moutabel (D)(Sesame),
Eggplant Moussaka (V)
Loubieh Bi Zeit (V), Bamieh Bil Zeit (V)
Bil Zaatar (D), Makdous Salad (N),
Raheb Salad (V)

Salad Bar

Assorted Lettuce, Capsicum, Asparagus,
Cucumber, Steam Broccoli, Onion Pickle,
Sweet Potato, Heirloom Beetroots, Radish,
Baby Carrots, Young Corns, Olives (V)
Slices Roasted Beef (M) and Chicken (M)

Dressings: Lemon, Balsamic, Honey
Mustard (Mustard), Extra Virgin Olive Oil,
Cocktail (Egg)

International Salad

Thai Beef Salad (Sesame, Egg, M)
Papaya Salad with Dry Shrimps (Seafood)
Watermelon and Feta Cheese Salad (D)
Green Beans and Smoke Turkey Salad (M),
(Egg)
Chicken (M) Caesar Salad (Egg)
Mustard Potato Salad with Coriander
(Mustard)
Broccoli with Calamari Chili (Seafood) and
Garlic
Burrata (D) and Heirloom Tomato

Assorted Breadbasket, Arabic Bread,
Butter (D,G)

Soup

Moroccan Harira (D,G,V), Lentil Soup (D)



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Hot Appetizer

Kebbeh (G,M), Cheese Rakakat (D,G)
Spinach Fatayer (D,G), Vegetable Samosa (G,V)

Live Stations

Shawarma Station (M)(D)

Mixed Pickle, Romaine Lettuce, Garlic Aioli,
Chili Paste, Chili Pickles, Sliced Tomato
and Sumac Salad (V)

Thai Station

Green Curry and Red Curry (D,G,N)
Selection of
Chicken (M), Vegetables and Tofu (V)
Steam Rice (D)

Carving station

Lamb Ooze, Majbous Rice with fried onion
and Nuts (D,M,N)

Sushi stations

Assorted Sushi and Nigiri Rolls, Maki Rolls,
Sashimi, Soy Sauce, Wasabi and Ginger
(G,M, Sesame, Seafood)

BBQ Station

Mixed Grill (Shish Taouk (D), Kofta Kebab (M))
Beef Tenderloin Medallions (M)
Grilled Shrimps (Seafood)

Sauces

Mushroom Sauce, Mint Sauce, Lemon Butter,
Chimichurri (V), Pepper Sauce (D,G)



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Pasta Stations (D,G,M,V)

Selection of Pasta

Sauces: Tomatoes, Bolognaise, Cream

Vegetables: Mushroom, Broccoli,
Asparagus, Cherry Tomato, Capsicum,
Spinach, Green Peas

Cheese: Parmesan, Ricotta and
Mascarpone

Qureshi Bukhara

Murg Peshwari Tikka (D)

Boneless Chicken Tikka, Yoghurt, Peshwari
Masala (D,M)

Tandoori – Phool (G)

Whole cauliflower seasoned with yellow
chili and chaat masala

Vegetable Biryani (D)

Simmered Rice with vegetables and Raita

On the Buffet

Hamour Fish Fillet Bil Tahina
(Sesame, Seafood)

Chicken Bill Syniah (M)

Moroccan Lamb Tajine (D,M,N)

Vermicelli Rice (D)

Shrimp Jarish (D,G,Seafood)

Beef Salona (M)

Arabic Mix Dolma (D)

Molokya (V)



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Desserts

Oriental Sweets

Traditional Ice Cream (D)

Kataif Station

Traditional Ramadan fried pancake stuffed
cheese, walnuts with coconut, cinnamon
served with light syrup (D,G,N)

Kunafa Station

Layer of cheese and roasted semolina
topped with pistachio nuts (D,G,N)

Chocolate Fountain

Brownie, Marshmallows, Assorted Cookies,
Dried Fruits, Apples, Pineapple Slices & Fresh
Strawberries, Selected Toppings and Sauces
(D,G,N)

Traditional Arabian Desserts

Selection of Baklava (D,G),
Assorted Mamool (D,G,N), Balah Al Sham (D,G),
Halawat El Jebin (D), Um Ali (D,GN)
Mohalabieh (D,N), Asabae Zainb (D,G,N),
Awamat (D,G), Harissa Shamea (D,G,N),
Basbousa (D,G,N), Bain Narian (D,G,N),
Mohalbia Whit Qamer Din (D,N),
Rice Pudding (D,N)

International Desserts

Assorted Tarts (D,G,N), Triple Chocolate
Mousse (D,G), Chocolate Brownies (D,G,N),
Banana and Chocolate Cake (D,G),
Crème Caramel (D), Pavlova (D) with
Tropical Fruits, White Forest Gateaux (D,G),
Maple Custard Tart (D,G), Eggnog
Cheesecake (D,G), Chocolate and Banana
Cake (D,G), Opera Cake (D,G,N),
Mille Feuille Slices (D,G),
Traditional Tiramisu (D,G)
Selection of Fresh Cut Fruits