



Al Lou'Loa
Ramadan Tent

Suhoor Menu

Welcome

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

Cold Mezze

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)
Watermelon and Feta Cheese Salad (D)
Green Beans and Smoke Turkey Salad (M)
Chicken Caesar Salad (M, Egg)
Mustard Potato Salad with Coriander
(Mustard)
Burrata and Heirloom Tomato (D)

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



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Soup

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

Hot Appetizer

Kebbeh (G,M), Cheese Rakakat (D,G,Egg),
Spinach Fatayer (D,G,N)

Live Stations

Shawarma Station (M)(D)

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

Carving Station

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

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)

Foul Stations (V)

With condiments



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Qureshi Bukhara

Murg Peshwari Tikka (D)

Boneless chicken tikka, yoghurt, peshwari masala (D,M)

Vegetables 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)

Beef Salona (M)

Molokya (V)

Desserts

Oriental Sweets

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)



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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 Baklawa (D,G,N),
Assorted Mamool (D,G,N), Balah
Al Sham (D,G), Halawat El Jebin (D),
Um Ali (D,G,N), 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 with 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