



RAMADAN 2017 IFTAR MENU

BEVERAGES AND FRUITS

Jellab, amareddine, laban ayran,
dry fruits and dates,
iced water and sweet melon
Soft drinks
Tea, coffee

FROM THE BUFFET

Tabbouleh, fattouch, hummus, moutabal, stuffed vine leaves,
okra bil zeit, eggplant mousakka, marinated artichokes, labneh bil joz
fish bil tahineh, fried kebbeh, beef samboussek, rkakat
beef makanek, chicken liver

SERVED ON THE TABLE

Lentil Soup with croutons and lemon

Choice of Main Courses

Mixed Oriental Grill, taouk, kafta and meat
served with French fries

Samkeh Harra

Kebbeh bi Laban with white rice

DESSERTS

Knefe
Oum Ali
The Chef's selection of traditional Ramadan sweets
Chocolate Praline Trifle
Tiramisu with Cantutchi Crumble
Strawberry Vanilla Tart
Cappuccino Brûlé
Red Berries Banana Vanilla Cake

Selection of fresh fruits

LBP 67,500 per person inclusive of tax and service
For reservations, please call 01-972000