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