

**BUFFET MENU 3**  
***IFTAR OR SOHOUR***  
**200 QAR**

Dates, Dried Apricots, Prunes (served on the table)

**BEVERAGES**

Assorted Juices (Kamareddine, Jallab, Laban Ayran, Tamar Hindi)

**COLD BUFFET**

Hommos, Moutabal, Tabbouleh, Baba Ganoush  
Fattoush, Moussaka, Rocca with Sumac Salad, Labneh with Garlic  
Loubieh Bel Zeit, Greek Salad, Corn Chicken Salad, Potato & Gherkins Salad  
Yoghurt with Cucumber & Mint

Smoked Salmon with Garnishes, Sushi & Maki Selection

Selection of White Cheeses, Selection of Cold Cuts

Assortment of Fresh Salad Bar:

(Tomato, Cucumber, Corn, Beetroot, Green Leaves, Capsicum, Green Olives, Black Olives, Assorted Pickles)

Served with a selection of dressings

**SOUPS**

Lentil Soup

Cream of Chicken Soup

**HOT BUFFET**

Steamed Rice

Kebbeh Bil Laban

Traditional Oriental Mixed Grill

Oven-roasted Beef Tenderloin with Herb Sauce

Fish Sayadieh, Macaroni Béchamel with Meat

Sauteed Vegetables, Roasted Potatoes

Chicken Biryani

Couscous with Chicken & Vegetables

Spinach Fatayer, Meat Sambousek, Cheese Fatayer, Fried Kebbeh

**LIVE STATION**

Foul Medames with Garnishes

Lamb Ouzi with Oriental Rice

Chicken Shawarma with Condiments

**DESSERT BUFFET**

Black Forest Cake, Crème Caramel, Cheesecake, Fruit Cake, Assorted Tarts

Baklava, Mohalabiah, Roz Bil Haleeb

Maamoul, Awamat, Znoun El Sit

Bourma, Osmalieh, Fruit Salad, Fresh Fruit Display

Fried Katayef with Nuts & Cheese

Um Ali, Kunafeh Bil Jeben

**BREAD SELECTION**

Assortment of Freshly Baked Bread Rolls & Pitas



**INTERCONTINENTAL.**  
DOHA THE CITY