




# Welcome to Grand Beirut

Dear client,

Thank you for considering Grand Beirut for your upcoming event.

Inspired by the world's charm exuding capital; Grand Beirut's exquisite ambience takes you to the Lebanon's everlasting vibrant scene.

An authentic Lebanese experience brought to you by the industry's leading food and beverage experts.





GRAND  
BEIRUT  
Art Meets Food

# IFTAR SET MENU

## ON THE TABLE ,DATES, APRICOT

### SALAD AND COLD MEZZEH

#### Tabouleh Bil Hosrom

Mixed parsley, white burghul, tomato, mint and onion in a tangy HOSSROM" olive oil dressing

#### Hummus Bil Arnabit

Chickpeas puree, with tahina sauce and olive oil.fried arnabit mixed with herbs

#### Fattoush B Debs Rouman

Oriental vegetables salad, sumac bread, and molasses sauce.

#### Moutabal Jnoubi

Eggplant puree, fried eggplant, molasses, and walnuts

#### WARAK ARISH

Stuffed vine leaves with tomato , pomegranate

#### LABNETNA

thyme herbed labneh olive oil

### HOT MEZZEH

#### Mouajanat

Kebbeh, Sambousek,Cheese roll , Fatayer

#### Batata Bil Felfol

Coriander and green chili flavored with fried potato

#### Kafta bil tahini

Grilled kafta cook with beirutii sauce and tahina

### Main Course

#### Mix Grill

'Tawouk, tikka and kafta

#### Dish Of The Day

### DESSERT

#### Fresh Fruit

Fresh fruit slice

#### RAMADAN SWEETS

Mix Arabic sweet

#### Muhalabiyeh

Milk pudding topped ashta & pistachio

### Beverage

#### Ramadan juice

Still water

Coffee & tea

**AED 115 PER PERSON**