

THE
ORIGINS
OF رمضان



[IFTAR]

PRICE PER PERSON 1160 EGP

SOUUPS

[Your Choice of 1 Soup]

SMOKED TOMATO SOUP (V)
With Smoked Cheese & Crispy Dukkah Chips

CREAMY CHICKEN HERB SOUP
With Fresh Cream, Shredded Chicken, Sweet Corn,
Spring Onions, Fresh Dill & Basil Oil

ONION MUSHROOM SOUP (V)
With Brown Caramelized Onions, Fresh Herbs,
Mushrooms & Cream

CHICKEN HARRIRA SOUP
With Celery, Spring Onions, Black Lentils, Hummus &
Diced Chicken

YELLOW LENTIL SOUP (VG)
With Crispy Cumin Bread & Crispy Onion Chips

SALADS

[Your Choice of 1 Salad]

ORIGINS FATTOUCHE SALAD (VG)

With Crispy Sumac Bread, Parsley Fresh
Mint & Shallots

TABOULEH (VG)

Fresh Parsley, Bulgur, Tomatoes, Lime &
Pomegranate Molasses

STUFFED VINE LEAVES (VG)

With Lemon, Pomegranate Reduction & Olive Oil

ORIGINS HUMMUS DIP (VG)

With Balila, Lemon & Olive Oil

MUTABBAL BATENJAN DIP (VG)

Smoked Aubergine, Tahini, Dukkah Seeds,
Pomegranate & Baby Coriander

BATATA HARRA

Spicy Lebanese Potato Cubes with Chili Flakes, Garlic,
Lemon, Olive Oil & Parsley



MAIN COURSE

[Your Choice of 1 Main Course]

CHICKEN SHISH TAWOOK

With Mushroom, Toumeya & Jasmine Basmati Rice

BONELESS CHICKEN TANDOORI

Tandoori Roasted Chicken Breast, Marinated in
Tandoori Sauce Paired with Shallots, Parsley,
Sumac & Mint Yoghurt

KOFTA KHOSHKHASH

With Grilled Tomato Khoskhash Sauce, Saffron Rice
with Raisins & Nuts

KABAB HALLA LESAN ASFOUR

With Beef Gravy, Raisins, Pickled Lemon & Crunchy
Smoked Almonds

BÉCHAMEL SOJOUK PASTA

Oven-Cooked Penne with Armenian Sausage Ragù,
Paired with Creamy Béchamel & Cheese



DESSERTS

[Your Choice of 1 Dessert]

SAHLAB KUNAFA TACOS

Kunafa Shaped Tacos with Cream of Coconut Sahlab,
Berries, Lebanese Candy Floss & Pistachios

CRANBERRY COCONUT UMM ALI (VG)

With Luscious Cream of Coconut, Dried Cranberries &
Toasted Hazelnuts

KUNAFA OTHMANLIYA (N)

With Pistachios, Crumbled Kunafa, Orange Blossom,
Rose Water & Full Cream

HALAWAT AL JEBN

Soft Parcels of Cheese Flavored Orange
Blossom & Sweet Syrup

CARDAMOM CHOCOLATE FONDUE

Traditional Chocolate Fondue with Molten Heart of
Chocolate and Vanilla Ice Cream

SALTED CARAMEL DATE FLAN

Creamy Slice of Flan, Filled with Dates,
Orange Zest & Salted Caramel