

IFTAR SET MENU

On the Table

Dates, Dry Fruits and Nuts

Beverages

Warm Still Water, Ayran and Orange Juice

Cold Appetizers

Humus, Mangal Salad, Ezme, Imam Bayildi, Haydari

Hot Appetizers

Vine Leaves Dolma Served with Yogurt

Soups

Lentil Soup Served with Lemon Wedges and Crisp Bread

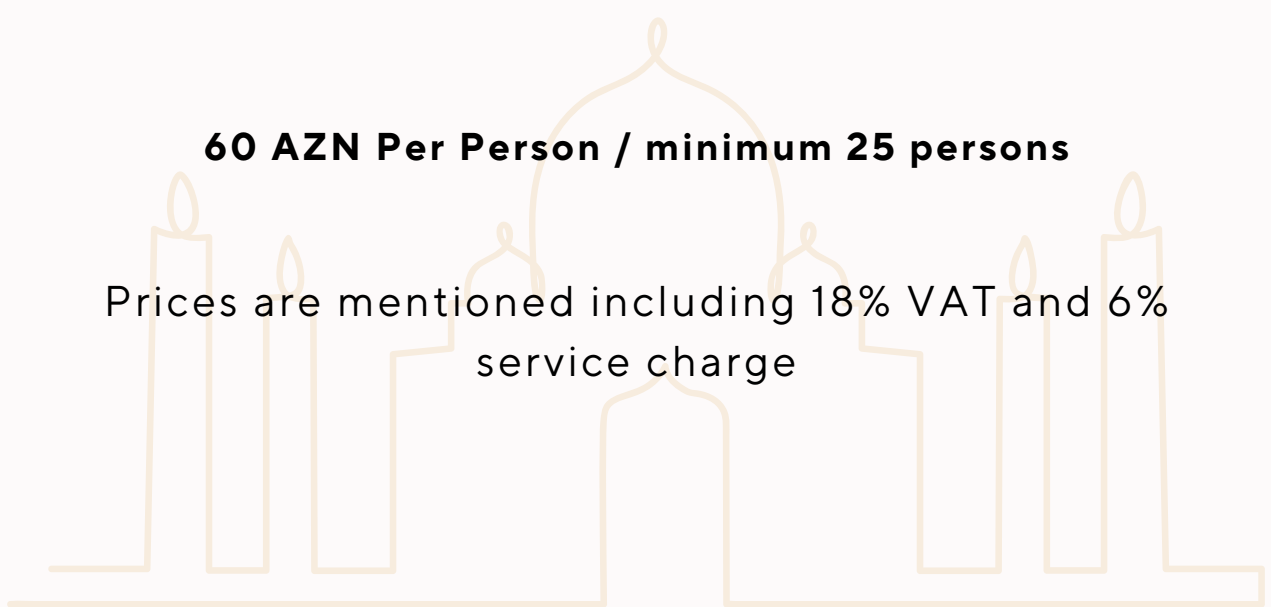
Main Courses

Kebab Platter of Lamb Chops Chicken
Beef Pastrami served with Onion Salad Tomato and Chili
Saffron Plov

Desserts

Selection of Baklava Fruits Slices

60 AZN Per Person / minimum 25 persons



Prices are mentioned including 18% VAT and 6% service charge

Fairmont

BAKU
FLAME TOWERS

IFTAR BUFFET MENU A

On the Table

Dates, Dry Fruits and Nuts Selection of Bread Loaves and Rolls

Beverages

Warm Still Water, Orange Juice, Apricot Juice, Cherry Juice, Ayran

Cold Mezzeh

Hummus, Muhammara, Mutabal, Fattoush

Mangal Salad, Choban Salad, Russian Salad, Couscous Salad, Greek Salad,
Sabanekh Bil Zeit, Labneh Bil Za'atar Loubieh Bi Zeit, Cheese Platter,
Parmesan Shavings

Grilled and Marinated Vegetables in Olive Oil and Balsamic Vinegar, Fresh
Garden Greens including Frisee, Iceberg, Lollo Rosso Romaine, Condiments
and Dressings

Hot Mezzeh

Cheese Sambousek, Meat Sambousek, Spinach Fatayer, Tahini Sauce

Soups

Lentil Soup Served with Lemon Wedges and Crisp Bread

Main Courses

Grilled Beef Tenderloin with Mustard Corn Sauce Chicken Kebab with Onion
and Sumac Salad

Lamb Saj,

Sea Bass with Spicy Tomato and Coriander Sauce

Potato Gratin,

Adas Polo (Rice with Dates and Raisins)

Desserts

Assortment of Azeri and Turkish Baklava Cream Caramel with Orange
Segments Assorted French

Pastry

Semolina Pudding

Apricot Crumble with Cinnamon Sugar Umm Ali

70 AZN per person / minimum 30 persons

Prices are mentioned including 18% VAT and 6% service charge

Fairmont

BAKU
FLAME TOWERS

IFTAR BUFFET MENU B

On the Table

Dates, Dry Fruits and Nuts Selection of Breads Bread Loaves and Rolls

Beverages

Warm Still Water, Orange Juice, Apricot Juice, Cherry Juice, Ayran

Cold Mezzeh

Hummus, Muhammara, Mutabal, Fattoush Sabanekh Bil Zeit, Labneh Bil Za'atar, Loubieh Bi Zeit

Mangal Salad, Choban Salad, Russian Salad, Couscous Salad, Greek Salad
Artichoke Salad, Seafood Salad with Grapefruit,
Watermelon and Feta Cheese Salad, Cheese Platter Marinated Plum Tomato,
Red Onion, Olive and Basil

Fresh Garden Fresh including Frisee, Iceberg, Lollo Rosso, Romaine
Condiments and Dressings

Hot Mezzeh

Cheese Sambousek, Kibbeh, Falafel
Meat Sambousek, Spinach Fatayer, Tahini Sauce

Soups

Dushbara Soup

Main Courses

Baby Chicken Sadj,
Selection of Kebab
Lamb Biryani,
Grilled Salmon with Lemon Sauce
Dolma of Eggplant, Tomato, Pepper
Mac and Cheese Pasta, Rice with Sour Cherries Vegetable Saloona

Carving Station

Whole Roasted Baby Lamb with Oriental Rice

Desserts

Assortment of Azeri and Turkish Baklava Arabic Rice Pudding, Atayef'assafiri
Bamiyeh, Bavarian Apple Cinnamon
Chocolate Fudge Cake, Strawberry Panna Cotta Muhallebi, Om Ali
Carved Fresh Fruits

90 AZN per person / minimum 30 persons

Prices are mentioned including 18% VAT and 6% service charge