Iftar Menu

A BUFFET AND PLATTER
DINING EXPERIENCE '25









Support our charity! 10% of proceeds from the Iftar Buffet are donated to the Gift of the Givers foundation.

Iftar Buffet Menu





R350

per person Served every Thursday, Friday, Saturday and Sunday

TABLE PLATES

Dates, beef samoosas, vegetable samoosas, chicken pies

COLD MEZZE

Artisanal bread selection Hummus, marinated olives, sundried tomato, feta Tzatziki Babaganoosh

SALADS

Mixed leafy greens, red onion, marinated tomato, olives, feta, croutons, Tabbouleh salad Arabic style cous cous salad Classic caeser salad Dressings, sauces, pickles

MAINS

Butter chicken curry
Sayadieh – Arabic roasted line
fish
Shish Tawook – tender spiced
grilled chicken
Traditional beef korma
Braised potato and chickpea
coconut curry
Haleem soup
Pilaf rice
Naan bread, poppadums,
condiments

DESSERT

Malay spiced milk tart
Pistachio and rose Knafeh-style
baked cheese cake
Almond and saffron spiced
basbousa
Seasonal fruit salad

For Bookings & Reservations: T: +27 21 214 1234 CPTRC-Central.Reservations.ZA@hyatt.com 126 Buitengracht Street, Cape Town City Centre



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HYATT REGENCY CAPE TOWN

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R380

per couple Served every Monday, Tuesday and Wednesday

STARTER

Dates, samoosas and dipping sauce

MOCKTAIL SELECTION

Cranberry hibiscus bliss Coco pine cooler Lemongrass and ginger citrus fizz

Apple and mint refresher

MILKSHAKE SELECTION

Falooda
Kadak spiced date and peanut
butter
Almond and saffron
Malva pudding

SHARING HOT PLATTER

Chicken chapli bun kebab Egg khathi roll Aloo tikka chaat

SHARING DESSERT PLATTER

Almond and saffron basbousa Cape Malay koe'sister Honey blossom delight

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