

The CAPETONIAN MENU

RAMADAN IFTAAR BUFFET 2026

TO BREAK YOUR FAST

Dates accompanied by our chef's choice soup of the day
Pea and veg/Eastern lentil/mushroom/butternut/chicken/barley & veg soup
Accompanied by fresh breads and rolls with butters
A selection of cold delicacies and sweet and savory snacks, including;
Our freshly prepared daily selection of daltjies (chilli bites), samoosas and more
Falooda, fresh fruit punch and natural lemon water

FROM THE COLD BUFFET

A selection of freshly picked salads and cold entrées, including;
Chilled leafy and mixed salads, Cape coleslaw, potato and gherkin salad
Accompanied by an array of appetisers
A combination of beautifully arranged salad greens served with salsas and cucumber
Our chef's daily selection of garden-fresh salads, garden greens and boiled eggs
Accompanied by Baba Ganouj and hummus served with salad dressings & croutons,
dressings and condiments, olives and freshly sliced garden delicacies

MAIN BUFFET

Chef's curry of the day, beef or mutton accompanied by traditional condiments
Served with steamed fragrant basmati rice
Sweet scented baked pumpkin/butternut or sweet potato with honey
Savory veg of the day/zucchini/squash/beans and potato smoor
Savory rice tossed in green peppers and herbs (v)
Kabsa Mandi – Arabian signature dish with condiments
Dajaaj fagham - Open flame grilled spicy chicken shiwaya served with tomato salsa
Roast of the day in a mushroom/pepper sauce
Mac-Chicky bake topped with cheese and wrapped in a cheesy mustard blanket
Spaghetti of the day/vegetarian olive aioli/mince/chicken/Alfredo or Florentine
Classical chicken a la king with mushroom, capsicum and onions with a hint of garlic
Potato of the day, lyonnaise grilled, mashed, roasted or baked (v)
CapeTtown fish and wedgy pocket served with brown vinegar & accompaniments

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DESSERT BUFFET

Chef's selection of cake slices - carrot cake, date loaf, tipsy and eclairs of the day

Falooda panna cotta

Strawberry cheesecake pudding topped with a seasonal berry disc

Mouhalabia, an Eastern favourite, creamy, sweet milk pudding topped with vanilla custard and cinnamon

Chocolate and caramel gateaux slices

Capetonian chocolate mousse topped with ganache & custard

Snowball rolls, layered with fresh berry coulis and fresh cream

Ouma's tipsy tart or malva pudding with hot custard

Accompanied by sliced fresh fruit salad and ice cream on request

Complimentary bottomless tea & coffee

- R275 PP -

T&C's apply. Menu prices and items are subject to change due to seasonal availability without notification.
Boeber will only be served from the 15th day of Ramadan.

