

Ramadan MENU



Fairmont
DUBAI

Guest's Name: _____

Event Date: _____

Ramadan MENU

ADDITIONAL ITEMS

Local Lamb (Whole)

AED 1600

Australian Lamb (Whole)

AED 1600

CHOOSE YOUR PACKAGE

AED 185

Minimum of 40 pax

SOUP AND SALAD

- 1 Soup - 5 salads - Fresh salad bar

HOT APPETIZERS

- 2 Hot appetizers

HOT DISHES

- 1 Chicken dish
- 1 Fish dish
- 1 Meat or 1 Mixed grill (Shish Tawook, Shami Kebab)
- 1 Pasta dish
- 1 Vegetable dish
- 1 Rice
- 1 Potato dish
- 1 Biryani (Chicken/Fish/Lamb)

PASTRIES

- 5 Pastries - Fruit salad - Sliced fruits
- Baklava - Umm Ali

AED 225

Minimum of 40 pax

SOUP AND SALAD

- 1 Soup - 6 salads - Fresh salad bar

HOT APPETIZERS

- 4 Hot appetizers

HOT DISHES

- 1 Chicken dish
- 1 Fish dish
- 1 Meat Dish
- 1 Arabic mixed grill (Shish Tawook, Shami Kebab)
- 1 Pasta dish
- 1 Vegetable dish
- 1 Rice
- 1 Potato dish
- 1 Biryani (Chicken/Fish/Lamb)

PASTRIES

- 6 Pastries - Fruit salad - Sliced fruits
- Baklava - Umm Ali

AED 275

Minimum of 40 pax

SOUP AND SALAD

- 1 Soup - 7 salads - Fresh salad bar

HOT APPETIZERS

- 6 Hot appetizers

HOT DISHES

- 1 Chicken dish
- 1 Fish dish
- 1 Meat Dish
- 1 Arabic mixed grill (Shish Tawook, Shami Kebab, Lamb Chops)
- 1 Pasta dish
- 1 Vegetable dish
- 1 Rice
- 1 Potato dish
- 1 Biryani (Chicken/Fish/Lamb)

PASTRIES

- 7 Pastries - Fruit salad - Sliced fruits
- Baklava - Umm Ali

LIVE STATION

- 1 Live Station (Guest Choice)

Fairmont
DUBAI

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SOUP & SALAD

ARABIC

- Hummus*
- Hummus beruti*
- Humus nerbini*
- Humus beetroot*
- Mutable (eggplant)*
- Mutable kusa (zucchini)*
- Mutable Zahra (cauliflower)*
- Mutable shawandar (beetroot)*
- Fattoush*
- Tabbouleh*
- Quinoa tabbouleh*
- Baba ganoush*
- Moroccan carrot salad*
- Arisha*
- Mini zaatar shanklish*
- Shanklish salad*
- Arabic potato salad*
- Stuffed vine leave*
- Loubieh bi zeit*
- Bamia bi zayt*
- Mudardara*

ASIAN

- Aloo anar chat salad*
- Chana chat salad*
- Tandoori kumbh*
- Kachumber raita*
- Dahi vada*
- Chicken tikka salad*
- Sabzi gulasta*
- Rajma ki chaat*
- Achari aloo pickled baby potato salad*
- Yogurt with lentil dumpling, tamarind chutney*
- Tandoori vegetables, marinated vegetable with yogurt and Indian spices*
- Bhutte ki chatpatti salad*
- Thai chicken & raw papaya salad*
- Filipino macaroni salad*
- Thai beef salad*

INTERNATIONAL

- Grilled Antipasti vegetables, shaved parmesan*
- Southwest sweet potato salad*
- Greek salad*
- Watermelon, feta & pomegranate salad*
- Green lentil salad, honey roasted root vegetables*
- Grilled pepper and potato salad, smoked paprika, garlic dressing*
- Pomegranate glazed spiced chicken and fig quinoa salad*
- Butternut squash with pecan, cranberries*
- Minted bulgur salad with halloumi*
- Roasted beets, orange and green leaves with blue dressing*
- Italian pasta salad*
- Broccoli, roasted chicken & almond salad*
- Classic caesar salad*
- Couscous, broccoli, chick peas & pesto salad*
- Prawn and mango salad*

SOUPS

- Lentil Soup*
- Chicken Vermicelli Soup*
- Lamb Harira Soup*

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HOT APPETIZERS

ARABIC

- Cheese fatayer*
- Spinach fatayer*
- Mini manaqish cheese*
- Mini manaqish zaatar*
- Lamb kibbeh*
- Falafel*

ASIAN

- Vegetable spring roll*
- Chili chicken wings*
- Chicken lollipops*

INDIAN SUBCONTINENT

- Vegetables samosa*
- Cheese samosa*
- Chicken samosa*
- Punjabi samosa*
- Hara bhara kebab*
- Breaded vegetable cutlet*
- Green vegetables and potato cutlet with tamarind sauce*

SUBCONTINENT

- Beef empanada*
- Chicken empanada*
- Cheese stuffed jalapeno*
- Mini vegetable pizza*
- Mini chicken pizza*
- Mushroom arancini*

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MAIN COURSE

ARABIC

FISH

- Fish harra*
- Fish sayadeih*
- Oriental fried fish with tarter tahini sauce*
- Grilled fish lemon butter sauce*
- Fish singari*
- Grilled fish with coriander sauce*

CHICKEN

- Chicken saloona*
- Moroccan chicken tajine*
- Chicken machboos*
- Chicken kabsa*
- Chicken mandi*
- Chicken musakhan*
- Chicken musakhan wrap*
- Oriental stuffed chicken*
- Oven baked chicken with potato*

LAMB

- Lamb stew with green beans*
- Lamb okra*
- Lamb kabab hindi*
- Lamb tajine*
- Lamb kabsa*
- Lamb machboos*
- Lamb mansaf*
- Lamb hares*
- Lamb haneed*
- Lamb mandi*
- Lamb bel sayniya with potato*
- Lamb kebab hala*
- Lamb dawood basha*
- Lamb fate*
- Mahshi baby marrow*
- Shaikh al mahshi*
- Mix mahshi*
- Lamb freekeh*
- Lamb bel barqua*

INDIAN SUBCONTINENT

FISH

- Fish amritsari*
- Gram flour batter fried fish*
- Tawa fried fish*
- Fish curry*
- Asian fried fish 65*
- Fish marinated with special tawa masalas & griddled chicken*

CHICKEN

- Butter chicken*
- Chicken tikka masala*
- Chicken tandoori*
- Chicken kadai*
- Chicken kurma*

MEAT

- Mutton kadai*
- Lamb rogan josh*
- Mughlai mutton korma gosht achari*
- Gosht achari*
- Rajasthani lal maas*
- Indian lamb kebab*

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MAIN COURSE

CONTINENTAL

FISH

- Black pepper fish, sun dried pineapple
- Seabass fish fillet with citrus sauce

CHICKEN

- Grilled chicken breast, mushroom jus
- Herb infused roasted chicken, pepper jus
- Chicken & roasted vegetable stew
- Barbeque spiced chicken, creamed corn
- Lemon chicken, green olives, thyme

LAMB

- Lamb stew with vegetable & brown jus
- Ozbaki kebab
- Lamb ossobuco
- Lamb shepherd pie
- Lamb shakriya
- Lamb ala forno with potato

BEEF

- Beef stroganoff
- Grilled beef medallions
peppercorn sauce
- Beef ragout, cornichons, root
vegetables
- Beef steak, mushroom jus
- Beef gulash
- Beef paupiette with brown jus
- Stir fried beef
- Beef tajine with cous cous

ASIA

FISH

- Sweet and sour fish
- Stir fried fish
- Chili fish with coconut

SEAFOOD

- Wok fried squid, green vegetable,
garlic, ginger

CHICKEN

- Chinese lemon chicken
- Thai chicken curry
- Sweet and sour chicken
- Chicken manchurian
- Asian BBQ chicken wings
- Chili chicken

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PASTA

- Lasagna alfonso*
- Lasagna al fonso*
- Pasta béchamel*
- Pasta au gratin with chicken & mushrooms*
- Tagliatelle, wild mushroom sauce*
- Fettuccine alfredo*
- Spaghetti al salmone*
- Penne arrabiata*
- Linguine al olio*
- Pasta alla trio salsa*
- Pasta lumaconi di aubergine*
- Pasta di sausage skillet*
- Pasta al pesto*
- Squid ink pasta with shrimps*
- Cheesy baked rigatoni*
- Gnocchi sorrentina buffalo basilica*
- Parmigiana*
- Pasta di vaso d amare*

POTATO

ARABIC

- Roasted potatoes in a tomato & parmesan sauce*
- Oven baked potato*
- Lyonnaise potato*
- Boulangere potatoes*
- Stuffed potato with cheese & nuts*

ASIA

- Mashed potatoes, olives & herbs*
- Potato wedges, crisp onion, himalayan rock salt*
- Roasted sweet potato*
- Potato pancakes with sour cream*
- Irish champ potato with bacon and peas*

CONTINENTAL

- Roasted potatoes, garlic, rosemary*
- Potato au-gratin*
- Mashed potatoes, olives & herbs*
- Baby potatoes, dill, butter, sour cream*
- Shepherd pie*

INDIAN SUBCONTINENT

- Aloo gobi matar(potato, cauliflower, green pea curry)*
- Jeera aloo*
- Aloo gobi kaju masala*
- Bharwan dum aloo*

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VEGETABLES

ARABIC

- Vegetable salona
- Bamia with tomato sauce
- Molokhia
- Musakha
- Mashi baby marrow
- Green peas and carrot with tomato sauce
- Mashi cabbage
- Mashi eggplant

CONTINENTAL

- Sautéed vegetables
- Ratatouille
- Steamed broccoli, almond flakes
- Glazes baby carrots, thyme butter
- Vegetables gratin

ASIA

- Stir fried vegetables
- Chinese deep fried tofu, sprouts, coriander, hoisin steamed vegetables, oyster sauce
- Chinese egg noodles, vegetables, oyster sauce
- Mild thai red curry, Asian greens, silken tofu
- Vegetable tempura

INDIAN SUBCONTINENT

- Paneer tikka masala
- Tandoori marinated paneer in onion tomato gravy
- Vegetable korma
- Mix vegetables cooked with creamy cashew nut gravy
- Baingan ka bharta
- Curried mashed eggplants
- Palak paneer
- Subz pulao
- Aromatic basmati rice with vegetables
- Subz biryani
- Delicately cooked vegetables layered in between aromatic basmati rice
- Gobi Manchurian
- Vegetable korma
- Matar paneer
- Palak curry
- Chana masala
- Palak paneer (Indian cottage cheese with spinach)
- Methi dal
- Rajma masala
- Punjabi dal palak
- Dal makhani
- Black lentil with red kidney beans
- Dal fry
- Bhindi masala
- Kadai paneer
- Moong dal
- Bengal gram chana dal

RICE

ARABIC

- Vermicelli rice
- Green peas rice
- Kabsa rice
- Maqluba rice
- Haba wa haba rice
- Broad beans rice

ASIA

- Jasmine rice
- Lemon grass rice
- Garlic & egg fried rice
- Vegetable fried rice
- Nasi goreng rice
- Chicken fried rice

INDIAN SUBCONTINENT

- Biryani rice
- Pulao rice
- Steamed rice
- Jeera rice
- Brown basmati rice pilaf
- Italian mushroom rice
- Cheese rice

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DESSERTS

CONTINENTAL

- Peach and verbena tarlet
- Coconut & lime dome
- Exotic crumble tart
- Apple & caramel cheesecake
- Panna cotta, cinnamon, orange blossom
- Blueberry cheesecake
- Chocolate sacher torte
- Strawberry mousse
- Window cake
- Caramel & hazelnut mousse cake
- Banana & chocolate cake
- Bretagne sable, raspberry tart
- Orange & chocolate brownie
- Raspberry madeleine
- Raspberry mousse
- Milk chocolate cake slice
- Lemon tart
- Tiramisu
- Caramel toffee with chocolate sponge

CONTINENTAL

- Mandarin & spice cake
- Mango delight
- Chocolate coconut cake
- Russian style cream Brule with lemon grass
- Crème caramel
- Red velvet cake slice
- Linzer tart cake slice
- Lemon almond cake
- Caramel crunchy mousse
- Raspberry profitroll
- Coffee swiss roll
- Opera cake slice
- Lemon meringue tart
- Vanilla crème brulee
- Chocolate mousse
- Apple crumble
- Dates tart
- Hazelnut praline cake

INDIAN SUBCONTINENT

- Gulab jamun
- Kaju katli
- Rasmalai
- Rabri
- Sheera.
- Balu sahi
- Jalebi
- Gajar ka halwa
- Sago pudding with milk
- Kheer
- Laddu

ARABIC

- Basbusa
- Halawet el juben
- Cheese kunafa
- Rice pudding
- Mango kunafa
- Dates pudding
- Balah elsham
- Othmalia
- Luqaimat
- Mahalabia with raisins
- Namura
- Coconut basbousa
- Mahalabia
- Kunafa with cream
- Maamul
- Awama
- Katayef with cream
- Awama
- Aish al saraya

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INTERNATIONAL DISHES LIVE STATIONS

Indian Pao Baji

AED 25

Traditional north Indian pao served with roasted vegetables on hotplate garnished with chopped onion, tomatoes, green chili, lemon wedges

Italian Pasta Station

AED 30

3 types of pasta including 3 sauces & 6 condiments
fusilli, spaghetti, penne tomato sauce, bolognese, cheese sauce, veal bacon, parmesan cheese, zucchini, bell peppers, mushrooms, chili

Arabic Chicken Shawarma

AED 25

(minimum 40 pax)

Chicken shawarma wrap in saj bread with cucumber, tahini garlic sauce, lettuce, tomatoes

Jamaican Jerk Chicken

AED 40

Char grilled chicken legs marinated with jerk spices served with red kidney beans rice & fried plantains

Mexican Quesadillas

AED 40

Hotplate cooked corn tortilla with selection of 3 fillings & 3 sauces. Chicken, vegetables, beef, black beans, sour cream, avocado guacamole

French-Beef & Salmon Tartar

AED 55

Traditional condiments. Boiled egg yolks, egg whites, parley, capers, gherkins, cocktail onions, shallots, tomatoes, crushed pepper, dijon mustard, paprika powder, lemon wedges, Worcestershire sauce, tabasco

Asian-Fried Rice And Dim-sum

AED 50

Vegetables stir fried rice & 3 types of dim-sum, prawns, chicken & vegetables, served with 3 types of sauces (soy, sweet chili sauce, oyster sauce)

Japanese Vegetables & Prawns Tempura

AED 50

Served with 4 kinds of vegetables, carrots, asparagus, zucchini, mushrooms, prawn tempura & soya sauce

Spanish Seafood Paella

AED 55

Traditional seafood paella made with Spanish bomba rice, mussels, prawns, calamari, bell peppers, onions, green peas, tomatoes & saffron

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DESSERTS LIVE STATIONS

Crepes

AED 25 (minimum 40 pax)

Live crepe station with 8 condiments & 3 sauces
Chocolate chips, strawberries, orange, pineapple, banana, almonds, pistachio, m&m, strawberry sauce, whipped cream, nutella

Gelato And Sorbets

AED 35 (minimum 40 pax)

3 kinds of ice cream & 3 sorbets, served with 5 condiments & 2 sauces, M&M, almond flakes, chocolate chips, waffles cones, nougatines, berry coulis, chocolate sauce

CHEESE LIVE STATION

Cheese Station

AED 50 (minimum 40 pax)

Selection of 8 affiliated European cheeses, homemade breads & crackers & traditional accompaniments.

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