

IFTAR MENU

AED 130 per person

SELECTION OF DATES AND JUICES

Ramadan Juices, Laban, Fresh Juices, and Water

SALAD & APPETIZER

*Tabbouleh | Fattoush | Hummus | Moutabal | Labneh | Vine Leaves |
Moussaka | Mouhamara | Tarragon Roasted Chicken with English
Cucumber Served with Cumin Yogurt Dressing | Curry Roasted Sweet
Potato with Cranberry, Candy Pecan Nuts, and Lemon Oil*

HOT MEZZEH

Meat Sambousek | Cheese Rakakat | Spinach Fatayer

SOUP

Lentil Soup with Condiments

MAIN COURSE

*Shish Taouk | Kofta Kebab | Samak Harra | Grilled Fish with Spiced
Tomato Sauce | Laban Emmo (Lamb Meat Cooked in Yogurt Sauce) |
Fasolia Bi Lahme (White Beans and Lamb Stewed with Tomato Sauce) |
Chicken Makhani | Lamb Biryani | Vermicelli Rice*

DESSERT

Selection of Ramadan Sweets:

*Um Ali | Katayef (Walnut, Cheese, Kishta) | Luqaimat | Mahalabia |
Assorted Baklava | Pineapple Upside Down | Chocolate Dream Cake |
Assorted Dates and Nuts | Fresh Fruits Salad*

Price is inclusive of all taxes and fees.

*Should you have any specific dietary requirements or allergies and wish to know
about ingredients used, please ask for the manager or chef-in charge.*



IFTAR MENU

AED 150 per person

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SALAD & APPETIZER

Olivier Salad | Moutabal | Beetroot Moutabal | Spinach Bil Zeit | Hummus | Labneh with Mint | Loubieh Bi Zeit | Moudardara | Bamieh Bil Zeit | Fattoush | Tabbouleh | Scallion Wild Rice Salad with Pressed Tofu, Peanut, and Miso Soy Dressing | Marinated Desiree Potato with Poached Salmon, Capers, and Parsley Vinaigrette

HOT MEZZEH

Chicken Wings | Meat Sambousek | Potato Kibbeh | Spinach Fatayer

SOUP

Lentil Soup with Condiments | Traditional Cream of Tomato Soup

MAIN COURSE

Iranian Mix Grill (Joojeh Kebab, Lahori Kebab, and Koobideh) | Shirin Polow (Iranian Rice with Orange Zest) | Lamb & Vegetable Salona | Samak Majbous (Baked Local Fish with Rice) | Kibbeh Bi Laban | Burghul bi Hummus with Chicken | Chicken Biryani | Stuffed Baby Marrow | Vegetable Moussaka

DESSERT

Selection of Ramadan Sweets:

Um Ali | Cheese Kunafa | Katayef(Walnut, Cheese, Kishta) | Warbat Date | Luqaimat | Balah El Sham | Mahalabia | Ash al Sarayah | Assorted Baklava | Fresh Fruit Trifle | Lemon Chiboust | Assorted Dates and Nuts | Fresh Fruits Salad

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AED 175 per person

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SALAD & APPETIZER

*Hummus | Moutabal | Labneh with Mint | Baba Ganoush |
Mouhamara | Moudardara | Foul Bi Zeit | Tabbouleh | Fattoush |
Oriental Fried Vegetable | Roasted Potato with Purple Cabbage and Dill
Horseradish Sour Cream | Macaroni with Granny Smith Apple, Pink Radish,
Spinach, and Parmesan Cheese | Spiced Cannelloni Bean with Celery,
Gorgonzola, Red Currant, Almond, and Herbs Dressing*

HOT MEZZEH

*Falafel | Cheese Sambousek | Meat Kibbeh | Chicken Wings |
Spinach Fatayer | Samak Chermoula (Baked Fish with Coriander, Garlic,
Lemon, and Olive Oil)*

SOUP

Lentil Soup with Condiments | Cream of Chicken Soup

MAIN COURSE

*Arabic Mixed Grill (Shish Taouk, Shish Kebab and Kofta) | Chicken
Moghrabiya | Seafood Sayadieh with Brown Rice and Roasted Nuts |
Daoud Basha | Chicken Biryani | Chicken Harris (local) | Vine Leaves with
Lamb Chops | Vegetarian Lasagna | Vermicelli Rice*

DESSERT

Selection of Ramadan Sweets:

*Um Ali | Cheese Kunafa | Katayef (Walnut, Cheese, Kishta) | Asabeh Zainab
| Luqaimat | Assorted Baklava | Mahalabia | Assorted Dates and Nuts |
Orange Cake | Basbousa | Cherry Almond Tart | Coconut Crème Brulee |
Roasted Pineapple | Freshly Sliced Seasonal Fruit*

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Additional Live Station Items

Fresh Falafel

(+10 AED per person)

Crushed Chickpeas with coriander and Onion Served with Tahina Sauce

Fresh Manakish

(+20 AED per person)

Arabic Bread Rolled and Cooked Over a Saj Oven

Toppings: Akawi Cheese, Zaatar, Minced Meat, Sujouk, Turkey Ham, Labneh

Chicken Shawarma

(+10 AED per person)

*Lemon Garlic Yogurt Marinated Chicken Wrapped in Arabic Bread
with Salad, Pickles, and Garlic Sauce*

Whole Lamb Ouzi

(+1000 AED)

*Slow Roasted Whole Baby Lamb Marinated in Arabic Chef's
Traditional Blend of Spices and Seasonings Served on Top of Saffron Rice*

Fatti

(+10 AED per person)

*Toasted Syrian Bread, with Rice and Chicken or Rice and Lamb or Chickpeas
Served with Tahina Sauce and Mixed Nuts*

Pasta Station

(+10 AED per person)

Choice of Pasta: Farfalle | Fusilli | Orecchiette | Macaroni | Gnocchi

Choice of Sauce: Arrabiatta | Bolognese | Puttanesca | Alfredo |

Basil Pesto | Salsa Verde | Confit Pumpkin

Choice of Toppings: Cherry Tomato | Button Mushroom | Mixed Pepper |

Artichoke | Dried Chili | Toasted Pine Nuts | Black And Green Olives |

Parmesan Shavings | Chicken | Smoked Salmon | Cuttlefish | Prawn

Tempura Station

(+15 AED per person)

Prawns | Calamari | Local Fish Goujons | Zucchini | Eggplant |

Sweet Pepper | Carrot | Sweet Potato |

Served with Tempura Sauce, Pickled Ginger, Pickled Radish, and Wasabi

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