

## RAMADAN PRIVATE IFTAR MENU 1

AED 175 per person

### RAMADAN BEVERAGES

Kamaruddin, Orange, Laban, Jallab

### DRIED FRUIT

Dates, Apricots, Prunes

### COLD MEZZEH

Turkish chick pea hummus with tahina  
Labneh with cucumber  
Chargrilled eggplant moutable with Greek yoghurt  
Romaine lettuce, capsicum fattoush with pomegranate & sumac  
Moujadarah, lentil & rice with olive oil  
Fried cauliflower salad with tahina  
Tabouleh with burgul, olive & lemon dressing  
Arabic mixed pickles & marinated olives

### SALAD BAR

Mixed lettuce  
Cucumber, Carrots, Celery, Radish slices, Olives, Cherry tomato, Croutons,  
Capsicum, Red onion slices, Beans, Cabbage, Sweet corn, Lemon wedges,  
Feta cheese, Assorted dressing

### BREAD STATION

Arabic bread, Artisan bread, bread rolls

### SOUP

Oriental lentil soup (V)  
Croutons (G), lemon wedges

### HOT MEZZEH

Sambousek  
Kibbeh

### MAIN COURSE

Local fish with vegetables, fennel & Egyptian scented fish broth  
Chicken "Biryani style", rice with saffron & spices  
Sheikh El Mahshi - baked, stuffed eggplant with minced lamb & tomato sauce  
Baked penne pasta with "grana padano" cream sauce  
Steamed medley of seasonal vegetables with lemon & fresh thyme  
Vermicelli rice  
Roasted Jordanian potato wedges, lemon, rosemary & virgin olive oil (V)

### EMIRATI SPECIALITY MAIN COURSE

Hares Dajaj, local style cooked barley with chicken & spices

### CARVING & LIVE STATION

Lamb Ouzi served on oriental rice

### DESSERT

Balusa	Znoud el Sit
Muhallabia with pistachio	Awama
Date pudding	Halawet el Jibn
Pistachio & fig mousse	Umm Ali
Rosewater panna cotta	Kunafa
Freshly cut seasonal fruit	Assorted baklava

(N) Nuts, (V) Vegetarian, (H) Healthy Option

All prices are inclusive of 10% service charge, 5% VAT, 6% tourism fees and 4% municipality fees.

## RAMADAN PRIVATE IFTAR MENU 2

AED 200 per person

### RAMADAN BEVERAGES

Kamaruddin, Orange, Laban, Jallab

### DRIED FRUIT

Dates, Apricots, Prunes

### COLD MEZZEH

Turkish chick pea hummus with tahina  
Labneh with cucumber  
Middle Eastern style vine leaves stuffed with rice  
Chargrilled eggplant moutable with Greek yoghurt  
Romaine lettuce, capsicum fattoush with pomegranate & sumac  
Levantine grilled eggplant babaganough  
Fried cauliflower salad with tahina  
Tabouleh with burgul, olive & lemon dressing  
Arabic mixed pickles & marinated olives

### SALAD BAR

Mixed lettuce, Cucumber, Carrots, Celery, Radish slices, Olives,  
Cherry tomato, Croutons, Capsicum, Red onion slices, Beans, Cabbage,  
Sweet corn, Lemon wedges, Feta cheese, Assorted dressing

### BREAD STATION

Arabic bread, Artisan bread, bread rolls

### SOUP

Oriental lentil soup, croutons & lemon wedges

### HOT MEZZEH

Sambousek Jibneh  
Fatayer Sabanekh  
Fried Kibbeh

### MAIN COURSE

Local fish with vegetables, fennel & Egyptian scented fish broth  
Chicken "Biryani style", rice cooked with saffron & spices  
Dawood Bashah, Arabic style meatballs with cumin spiced tomato sauce  
Moroccan style lamb tagine with prunes & almonds  
Baked penne pasta with "grana padano" cream sauce  
Steamed medley of seasonal vegetables with lemon & fresh thyme  
Vermicelli rice  
Roasted Jordanian potato wedges, lemon, rosemary & virgin olive oil

### EMIRATI SPECIALITY MAIN COURSE

Hares Laham - local style cooked barley with lamb & spices  
Machbous Diyay - chicken with rice, onion, potatoes, dry lime, chilli  
& Emirati spices

### CARVING & LIVE STATION

Lamb Ouzi served on oriental rice  
Foul Medames with condiments

### DESSERT

Balusa  
Muhallabia with pistachio  
Toffee date cake  
Honey mousse  
Chocolate cake  
Freshly cut seasonal fruit  
Umm Ali Kunafa

Esh El Bulbul  
Mamoul Dates  
Balah El Sham  
Shabiyat  
Awama  
Halawet el Jibn

(N) Nuts, (V) Vegetarian, (H) Healthy Option

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## RAMADAN PRIVATE IFTAR MENU 3

AED 225 per person

### RAMADAN BEVERAGES

Kamaruddin, Orange, Laban, Jallab

### DRIED FRUIT

Dates, Apricots, Prunes

### COLD MEZZEH

Hummus, Moutabel, Tabouleh, Fatoush, Warak Enab, Baba Ghanouj, Muhammara, Lebneh Bel Toom, Fattet hummus, Marinated green & black olives, Turnip pickles, Assorted pickles, Burghul ma's Banadoura, Bamia Bel Zeit, Mfaraket fetter, Sabanekh Bel Zeit, Shanklish, Salatet zzter, Batata Harra, Moujadarah

### SALAD BAR

Mixed lettuce

Cucumber, Carrots, Celery, Radish slices, Olives, Cherry tomato, Croutons, Capsicum, Red onion slices, Beans, Cabbage, Sweet corn, Lemon wedges, Feta cheese, Assorted dressing

### BREAD STATION

Arabic bread, Artisan bread, bread rolls

### SOUP

Vegetable shorba  
Garlic croutons

### HOT MEZZEH

Kebbeh, cheese Sambousek, meat Sambousek, spinach fatayer  
Vegetable spring rolls

### MAIN COURSE

Lamb "Biryani style" - rice with saffron & spices  
Moroccan style lamb tagine with prunes & almonds  
Baked penne pasta with "grana padano" cream sauce  
Butter Chicken  
Dahl Makhni  
Vermicelli rice  
Kousa, Warak Enab  
Samaka Harra  
Mouzat Bel Laban  
Chicken tagine with olives & lemon

### EMIRATI SPECIALITY MAIN COURSE

Hares Dajaj, local style cooked barley with chicken & spices

### CARVING & LIVE STATION

Lamb Ouzi served on oriental rice  
Foul Medames with condiments

### SHAWARMA STATION

Pita bread, Tahinah sauce, pickles & garlic sauce

### DESSERT

Balusa  
Muhallabia with pistachio  
Toffee date cake  
Berry mousse  
Chocolate cake  
Freshly cut seasonal fruit  
Shabiyat

Awama  
Halawet el Jibn  
Umm Ali  
Assorted baklawa  
Zenod Al Sit  
Eash Al Saraiya  
Remosh

(N) Nuts, (V) Vegetarian, (H) Healthy Option

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**RAMADAN PRIVATE IFTAR  
INDIAN / PAKISTANI  
AED 175 per person**

**RAMADAN BEVERAGES**

Kamaruddin, Orange, Laban, Jallab

**SALADS**

Mild spicy chick pea salad  
3 types of Raita - bondi, pineapple & tomato  
Chargrilled eggplant moutable with Greek yoghurt  
Romaine lettuce, capsicum fattoush with pomegranate & sumac  
Kachumbari salad  
Tandoori cauliflower salad  
Mix fruit chat  
Indian mixed pickles & marinated cucumber

**SOUP**

Paya shorba soup (V)  
Lamb bone & vegetable with spices blend  
Lemon wedges & cilantro cream

**HOT APPETIZERS**

Vegetable Pakoras  
Mini chicken samosa  
Mint chutney

**MAIN COURSE**

Mangla Pakistan-style fried fish  
Kerala style beef curry - beef cooked with onion & tomato masala  
Hyderabadi Biryani style - chicken, rice with saffron & spices  
Peshwari style chicken Kadai - Peshawari spiced chicken masala  
Dall mash shay style - chicken, egg with Pakistan spices  
Mutter paneer masala - green peas & fresh paneer masala  
Daal Tadka - lentils tampered with spices  
Steamed basmati rice

**HOT INDIAN BREADS**

Tawa roti, Tandoor roti & Naan bread

**CARVING & LIVE STATION**

Tandoori marinated lamb leg with assorted chutney

**DESSERT**

Date pudding  
Mango flan  
Rose water panna cotta  
Freshly cut seasonal fruit  
Rasmalai  
Kaala Jamoon  
Coconut burfi  
Umm Ali  
Jilebi

(N) Nuts, (V) Vegetarian, (H) Healthy Option

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