

Majlis Under the Stars



A HERITAGE RAMADAN GATHERING

JUMEIRAH
AL NASEEM

Chef Ahmed Kardash has crafted a menu inspired by the spirit of Ramadan, celebrating reflection, generosity and togetherness.

Hand-Selected Assorted Dates & Traditional Arabic Coffee
Ramadan Elixirs
Jallab, Laban Ayran, Qamar Al Din, Tamarind

SOUP

Lentil Soup ^(V, GF, D), Chef's Soup of the Day
Artisanal Arabic Bread Selection

COLD MEZZE SELECTION

Trio of Artisanal Hummus- Classic, Spiced Chutney, Avocado ^(VG, GF)
Smoked Moutabal ^(D, GF), Charred Baba Ghanoush ^(VG, GF)
Heirloom Tabbouleh ^(VG), Garden Fattoush with Sumac Dressing ^(VG)
Wild Rocket (Jarjir) Salad ^(VG, N), Tender Vine Leaves with Minted Yoghurt ^(VE, GF)
Aleppian Muhammara ^(VG, N)

HOT MEZZE SELECTION

Golden Cheese Rukakat ^(D), Spiced Lamb Sambousek ^(N)
Spinach & Onion Fatayer ^(N), Traditional Lamb Kebbeh ^(N)
Crisp Chickpea Falafel ^(VG, GF)
Sautéed Chicken Liver with Pomegranate Molasses ^(N)

MAJLIS FEAST

Royal Arabic Mixed Grill
Lamb chops, lamb kofta, shish kebab, shish taouk

Majlis Lamb Quzi ^(D, N)
Slow-braised lamb, fragrant oriental rice, delicate Yoghurt sauce

Fish Chermoula
Oven-baked fish infused with fresh herbs, garlic, and North African spices

Heritage Lamb Harees ^(D)
Slow-cooked whole wheat and lamb, finished with aromatic ghee

Kibbeh Bil Laban ^(D, N)
Hand-rolled kibbeh simmered in dried mint Yoghurt sauce

Vermicelli Rice ^(V, N)
Egyptian rice with vermicelli pasta

DESSERTS

Signature Cheese Kunafa ^(D, N)
Classic Umm Ali with Pistachio ^(D, N)
Baklava Ice Cream ^(D, N, V)
Assorted Baklava Selection ^(D, N, V)
Seasonal Fruit Platter ^(VG, GF, LF)

*Vegetarian (V), Nuts (N), Gluten Free (GF), Sesame (SE), Shellfish (SF), Dairy (D), Egg (E)
Soy (S), Vegan (VG), Raw food (R), Lactose Free (LF), Locally Sourced (LS)*