

RAMADAN IFTAR MENU

PRE SET ON THE TABLE

Assorted Dates (N, V)
Stuffed Orange, Pistachio, Plain

BUFFET

COLD MEZZEH

Hummus (V, SE, GF, VG)
Chickpea Puree, Tahina
Moutabel (V, D, GF, SE)
Grilled Eggplant, Tahina, Labneh,
Lemon, Pomegranate

Muhammara (V, N)
Walnuts, Cashew, Tomato Paste,
Arabic Chili, Breadcrumbs

Labneh with Zaatar (D, SE)

SALAD BAR

Leaves (VG)
Rocket, Romaine Lettuce, Mix Leaves

Vegetables (VG)
Datterino Tomato, Carrot, Coco Beans,
Sweet Corn, Cucumber, Onion, Red Radish

Mixed Pickles, Assorted Olives (V)

Parmesan Shave, Croutons (D, V)

SALAD SELECTION

Fattoush (D, V)

Tabouleh (V)

Truffle Spinach Salad (V, D)

Caesar Salad (D, E)

Greek Salad (V, D) or Quinoa Salad (VG)

Asian Tandoori Chicken Salad (D)

Fish Tagine Salad (SF, SE, D)



DRESSING

Caesar Dressing (E, D)

Vinaigrette (VG)

Balsamic Dressing (VG)

Olive Oil (VG)

Lemon Dressing (VG)

Yuzu Sesame Dressing (SE, V, S)

Cocktail Sauce (E, V)

CHEESE & COLD CUTS

CHEESE

Burrata, Treccia Mozzarella, Halloumi, Akkawi, 24 Comté,
Gorgonzola DOP, Pecorino Toscano De Magi, Camembert,
Saint Maure De Touraine

COLD CUTS

Wagyu Bresaola, Beef Cecina, Ham, Salami Picante, Pastrami

BREAD SELECTION

Baguette (V)

Sourdough (V)

Focaccia (V)

Lebanese Bread (V)

SOUP

Lentil Soup (V, D)

Lentils, Butter, Carrot, Celery, Onion

SOUP OF THE DAY (CHEF'S SELECTION)

Tomato (D, V) or Harira (V, D) or Pumpkin (D, V) or
Minestrone (V) or Chicken Soup (E)

Nuts (N) - Sesame (SE) - Gluten Free (GF) - Shellfish (SF) - Dairy (D) - Egg (E) - Soy (S)
Vegan (VG) - Vegetarian (V) - Raw Food (R) - Local Source (LS)

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requirements. Terms and conditions apply.

RAMADAN IFTAR MENU

MAIN COURSE

Harees (D)
Lamb Kofta with Eggplant Sauce (SE, D)
Fish Sayadieh (N, D, SF)
Fish of the Day (SF, D)
Chicken Tajine (D, SE)
Butter Chicken Masala with Paratha (N, D)
Vegetable Biryani (D, N, V)
Paneer Makhani (V, D, N)
Steamed Rice (VG)
Sautéed Vegetables (V)
Thai Curry with Sticky Rice (D)

LIVE STATION SECTION

SEAFOOD & SUSHI

Smoked Salmon
Poached Lobster (SF, D)
Butterfly Shrimps (SF, D)

SUSHI ROLLS – CHEF'S SELECTION (4 VARIETIES):

Unagi (S, SE, E, D)
Tuna (R, SE, S, E)
Salmon (R, S, E)
Shrimp Tempura (SF, S, SE, E)
California (SF, S, SE, D, E)
Avocado & Philadelphia (V, S, SE, D)
Vegetable Rolls (V, S, SE)

CONDIMENTS: Soy Sauce, Wasabi, Pickled Ginger

FROM THE OVEN

Truffle Pizza (D, V)
Margherita Pizza (D, V)
Manakish (D, E, SE)
Zaatar, Cheese, Muhammara, Meat



HOT MEZZEH

Rokakkat – Fried Akkawi Cheese Rolls (D, E, SE, V)
Lamb Sambousek (N, D, E)
Vegetable Samosa (V, E)
Fried Kibbeh (N, D)
Served with Tahina Sauce (D, SE)
Pass Around (V, DE)
Pita Bread

PASTA STATION (Chef's Selection)

Ravioli Caprese (V, D, E)
Datterino Tomato Sauce, Parmesan, Basil

or

Rigatoni Manchego (D, V, E)

or

Truffle Risotto (D, V)

CARVING STATION

Shawarma (D, E)
Chicken or Lamb or Beef
Whole Roasted Chicken (D)
Roast Beef (D)
or
Whole Grilled Salmon (D)
or
Whole Grilled Seabass (D)

TRADITIONAL

Arabic Meat Mixed Grilled (D)
Arabic Seafood Mixed Grilled (D, SF)
Lamb Ouzi (N, D)

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SELECTION OF DESSERTS

INTERNATIONAL DESSERTS

Macaron (GF, D, E, N)
Honey Cake (D, E)
Carrot Cake (D, E, N)
Cookies (D, E, N)
Pistachio, Raspberry, Hazelnut
Brownies (D, E, N)
Pastel de Nata (D, E, N)
Fresh Fruit Slice, Whole Fruits, Fruit Skewers (VG, GF)

MINI DESSERTS

Ferni (D, N)
Emirati Sago (GF, VG, N)
Mahalabiya (D, GF)
Batheeth (D, N, E, SE)
Rice Pudding (VG, GF)
Chocolate Mousse (D, E, N)
Mango Cheesecake (D, E)
Tiramisu (D, E)

SELECTION OF ARABIC SWEETS

Baklava (D, E, N)
Walnut, Cashew, Pistachio
Chocolate, Ashta, Cold Baklava (D, E, N)
Kunafa (D, E, N)
Pistachio, Nutella, Cheese
Katayef Walnut & Cheese (D, E, N)
Balah Al Sham (D, E, N)
Osmalya Cream (D, E, N)
Halwa Jaban (D, E, N)
Maarouk, Shaabiat (D, E, N)
Sugar-Free Baklava (D, E, N)

HOT DESSERTS

Umm Ali (D, E, N)
Asseda (D, N)
Date Pudding (D, E, N)

ICE CREAM & SORBET

Vanilla/Chocolate Ice Cream (D, E)
Dates & Orange Blossom Ice Cream (D, E)
Lemon Almond Sorbet (VG, N)
Raspberry Sorbet (VG)
Mango Sorbet (VG)

LIVE STATION

Waffle Bruxelloise (D, E)
Soft Pistachio Ice Cream (D, N)

TOPPINGS

Vanilla Chantilly (D) | Pearls (D, E) | Caramel (D)
Nutella (D, N) | Crumble (D, N) | Hazelnut (N)
Fresh Berries (VG)

PASS AROUND

Luqaimat (D, E, SE)

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