

RAMADAN SUHOOR MENU

ON THE TABLE

Muhammara with Pomegranate (V, N, SE)

Truffle Hummus (V, SE, GF, VG)
Chickpeas, Black Truffle, Tahina

Crispy bread (V, D, E)

PASS AROUND

Pita Bread (V)

Falafel (V, SE)
Chickpeas, Parsley, Arabic Spices, Garlic, Onion

or

Kunafa Shrimp (SF, D, E)

or

Chicken with Walnut Sauce (N, D)

FROM THE OVEN

MANAKISH SELECTION

Zaatar (D, SE)

Cheese (D, E)

Muhammara (D, V, SE)

Meat (D, SE)

BREAD SELECTION

Baguette (V)

Sourdough (V)

Focaccia (V)

Lebanese bread (V, D)

COLD MEZZEH

Hummus (V, SE, GF, VG)
Chickpea Purée, Tahina Sauce

Vine Leaves (V, GF)
Vine Leaves, Rice, Tomato, Mint, Parsley

Selection of Arabic and International Cheeses (D)

Moroccan Zaalouk (V)
Eggplant, Tomato, Chilli, Paprika

Smoked Salmon

SALAD

Fattoush (D, V)

Romaine Lettuce, Onion, Cucumber,
Tomato, Toasted Arabic Bread

Asian Tandoori Prawn Salad (SF, D, GF)

Chicken Caesar Salad (D, E)

Shirazi Salad (V)

Beetroot Salad with Labneh (D, V)

Spinach Salad (D, V)

DRESSING

Caesar Dressing (E, D, V)

Vinaigrette (VG)

Balsamic Dressing (VG)

Olive Oil (VG)

Lemon Dressing (VG)

Yuzu Sesame Dressing (SE, V, S)

Cocktail Sauce (E, V)

HOT MEZZEH

Rakkakat (D, E, SE, V)
Fried Akkawi Cheese Filo Rolls

Fried Kibbeh (D, N)

Moroccan Briouat (D, N, E, SF)

SOUP

Lentil Soup (V, D)
Lentils, Butter, Carrot, Celery, Onion

CHEF'S SOUP OF THE DAY

Tomato (D, V)

or

Congee (SE)

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)

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. Terms and conditions apply.

MAIN COURSE

Arabic Mixed Grill (SF, D, N)

Meat & Seafood Selection

Grilled Shrimp with Zaatar Sauce (D, SE)

Butter Chicken Masala with Paratha (N, D)

Paneer Makhani (V, D, N)

Vegetable Tagine (D, SE, V)

Steamed Rice (VG)

Mushroom & Vegetable Lasagna (D, E, V)

LIVE STATION

Lamb Ouzi (D, N, E)

Slow-Cooked Lamb, Oriental Rice, Nuts

Foul Medames (VG, GF)

Fatteh (D, N, E, V)

Grilled Halloumi (V, D)

Shawarma

Chicken or Lamb or Beef (D)

Whole Roasted Chicken (D)

Carving Station

EGGS & TOAST STATION

Shakshuka (E, D, N, V)

Scrambled Eggs or Fried Eggs With Truffle (E, D, V)

Sourdough Toast (D, N, V)

With Dates, Banana, Burrata, Walnuts

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)

Assorted Dates (N, V)

Stuffed Orange, Pistachio, Plain

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)

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