



DUBAI

RAMADAN MENU I

IFTAR. FRESH JUICE SELECTION

Kamar aldin, jallab, laban, orange juice

IFTAR. DRIED FRUITS & NUTS

Figs, apricot, dates, Walnuts, almonds

IFTAR. BREAD SELECTION (G)

Assorted house made international bread rolls and Arabic breads with plain & flavoured butters

IFTAR. COLD MEZZE

Moutabel (d)

Smoked roasted eggplant with tahini sesame paste

Muhammara (g, n)

Fresh chili, tomato and roasted walnuts

Zaatar labneh (d)

Hummus (g)

Tahini flavoured chickpea puree

Warak enab

Stuffed wine leaves with rice & herbs

IFTAR SALADS

Water melon feta with mint & molasses dressing (d)

Uncle davood's fattoush salad (g)

Okra bill zaiet with tomato, onion and fresh pomegranate seeds

Green lentil & garden vegetables salad with lemon dressing

Roasted cauliflower & tahini salad (g, d)

IFTAR.SALAD SELECTION

Tomato wedges, cucumber slice, carrots slice, mint leaves, zaatar leaves, red cabbage, white cabbage, onion, marinated olives, assorted mix pickles, dressings, oils, vinegars, chili, lemon, onion rings

IFTAR. HOT MEZZA

Cheese sambousek

Fried kibbeh

IFTAR. SOUPS

Lentil with pita crisps and fresh lemon (g)

Lebanese style chicken with vermicelli



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IFTAR.HOT DISHES

Lamb ouzi on oriental rice (d)
Kibbeh bill laban (g, d)
Seasonal vegetable salona
Harra roasted potato wedges
Penne arabiata (g)
Chermoula marinated grilled fish with saffron butter and fresh dill (d)
Tajin style chicken
Kadai paneer (d)

LIVE BBQ

Chicken shish tawouk (d)
Lamb kofta
Lemon marinated fish fillet

LIVE BREADS

Assorted pizzas (g)
Assorted manakish(g)
Assorted saj bread(g)

DESSERTS

Hot kunafa (d, g, n)
Selection of baklava
Semolina cake
Mouhalabia with pistachio
Cheese katyef
Mamool dates
Slice fruits platers
Basbusa
Date pudding with toffee sauce
Um ali
Selection of seasonal sliced fruits
Assorted cookies
Assorted cakes
Assorted pastries

TEA AND COFFEE UPON REQUEST.