



RAMADAN

IFTAR BUFFET MENU

RAMADAN JUICES

Jallab | Laban ayran (D) | Tamer hindi

COLD APPETIZERS

Hummus (SE,V) | Roasted cauliflower with tahini (SE) | Muhammara (G,N,SUL)
Yoghurt Cucumber (D) | Baba ghanoush (V) | Fattoush (G,V) | Tabbouleh (G,V)
Muttabbal (V) | Stuffed vine leaves (SUL,V)

SELECTION OF SALAD LETTUCE AND VEGETABLES (V)

Iceberg lettuce | Romaine lettuce | Radicchio | Mixed lettuce
Rocket lettuce | Tomato | Sweet corn | Grated carrot | Cucumber
Grated beetroot

SELECTION OF DRESSINGS & PICKLES

Cocktail dressing (E,M) | Lemon dressing (M) | Honey mustard dressing (M)
Olive oil (V) | Arabic mix pickle (SUL) | Turnip pickle (SUL) | Black olives (V)
Green olives (V) | Marinated olives (SUL)

BREAD LOAF AND MINI ROLLS

Dark bread roll (G,V) | Sunflower bread roll (G,V) | Soft roll (E,G,V)
Ciabatta (G,V) | French baguette (E,G,V) | Sourdough bread (G,V)

CHEESE & CONDIMENTS

Cheddar cheese (D) | Brie cheese (D) | Feta cheese (D)
Shanklish cheese (D) | Baladi cheese (D) | Nuts (N) | Dry fruits (V,SUL)
Apricot jam (V) | Honey (V) | Homemade breadsticks (G,E)

HOT APPETIZERS

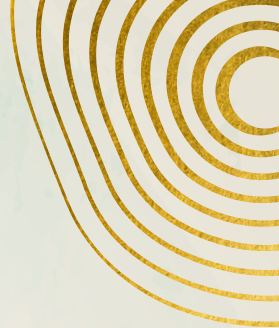
Meat kibbeh (G,N) | Cheese roll (D,G) | Makanek with molasses (SUL,V)
Spinach fatayer (G)



LOCAL
EVERY FLAVOUR TELLS A STORY

C - Celery | D - Dairy | E - Egg | G - Gluten | L - Lupins | M - Mustard
N - Nuts | R - Raw Ready To Eat | SB - Soyabean | SE - Sesame | SF - Seafood
SU - Sulphites/Sulphur Dioxide | V - Vegetarian | VG - Vegan

All Prices Are In UAE Dirhams and Inclusive Of 5% VAT, 7% Municipality Fees & 10% Service Charge
Do let us know of any food or beverage allergies, and it would be our pleasure to adjust the menu where possible.
Consumption of raw or undercooked meat, seafood, or poultry products, such as eggs, may increase your risk of food-related illness.



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SAUCES

Tahini sauce (SE,V) | Harissa sauce (SUL)

TRADITIONAL LEBANESE UZI STATION

Braised baby lamb with oriental rice and nuts (N,SUL)

SOUP

Classic lentil soup | Arabic crouton (G)

MAIN COURSE

White rice (V) | Vegetable biriyani (D,N) | Dawood basha (N)
Vegetable salona (V) | Roasted harra potato (SUL) | Chicken tagine
Fish with saffron sauce (D,SF) | Pasta alfredo (D,G)

FROM BBQ GRILL

Lamb kofta | Shish tawook (D) | Beef kebab

LIVE CHICKEN SHAWARMA STATION

Garlic sauce

DESSERTS

Basbusa (E,D,G,N) | Mango kunafa (E,D,G,N) | Nuts shaklama (E,D,G,N)
Loquimat (E,D,G,N) | Kathayef (E,D,G,N) | Cheese kunafa (E,D,G,N)
Sago pudding (D,N) | Mahalabiya (D,N) | Mixed baklawa (E,D,G,N)
Cream caramel (E,D) | Raspberry mousse (E,D,G)
Chocolate brownie cake (E,D,G,N) | Baked yoghurt (D)
Umm Ali (E,D,G,N) | Goulash nuts (E,D,G,N) | Goulash cream (E,D,G)
Seasonal cut fruits (V)



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