



Farm-To-Table Iftar

MENU

Ramadan Juices

Jallab, Kamaruddin, Tamarhindi, Laban

Farmers Commons Salad bar

Make your own Caesar station (D, M, SUL, E, G)

Antipasti – Selection of grilled & marinated peppers, eggplant, zucchini

Lollo Rosso, Lollo Verde, Radicchio, Rocket Leaves, Mesclun Salad

Roma Tomatoes, Shredded Carrots, Cucumber, Bell Pepper, Tuna (Sf),

Kidney Beans & Sweet Corn

Balsamic Vinaigrette (Sul, M), Cocktail Sauce (E, M, Sul), Vinaigrette

Dressing & Herb Olive Oil (Sul, M)

Traditional Mezze selection

Creamy Hummus (Se), Beetroot Moutabel (D, Se), Tabouleh,

Baba ghanoush, Muhamara (N, Sul)

(D) dairy (N) nuts (SF) seafood (G) gluten (V) vegetarian (VG) vegan (R) raw (E) egg
(SUL) sulphite (SE) Sesame (C) celery (M) mustard (SB) soybean (L) lupin

Do let us know of any food or beverage allergies and it would be our pleasure
to adjust the menu accordingly.



Salads

Creamy potato salad with mustard & chives (M)

Caprese salad with local Mozzarella (D, Sul)

Crunchy Fattoush (Sul, G)

Rocca salad (Sul)

Caramelized root vegetables, date molasses, pine seed (M, N, Sul)

Watermelon salad (salata bateekh)

Honey roasted pumpkin with toasted walnuts & rosemary (N)

Cauliflower salad with tahini (Se)

Beetroot salad, pomegranate, shaved fennel

Cucumber & yogurt with dried mint leaves (D)

Falafel salad (Sb)

Shanklish salad (D)

Cous Cous w/ dry fruits (G, N, Sul)

Arabic Pickles – Arabic mix pickle (Sul), chillies red & green, turnips, carrots, cucumber, beetroot, gherkins, cauliflower, onion

Assorted international cheese with condiments

Arabic Bread (G)

Assorted Bread Selections (G)

Mediterranean Bread rolls with Halloumi Cheese, Sumac, Zaatar, onion (D, G)

Soft Rolls with Dry Mint (G)

Walnut Bread (N, G)

White Baguettes with Sumac (G)

Bread Rolls (G)

Sourdough loaf (G)

Onion Rolls (G)

Moroccan Bread with Sesame (G, D, Se)

Ciabatta bread (G)

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Soup station

Urban lentil soup served with crispy Zatar croutons, lemon wedges. (C, G)

Seafood Soup with Mint, Cherry Tomato with Garlic Croutons (Sf, G)

Foul Madams with Condiments

Main Section - Hot

Batata Harra (Sul)

Grilled prawns with Harissa & Lemon (Sf)

Mushroom & spinach Lasagne (G, D, E)

Grilled Fish with lemon & herb Verde (Sf)

Vegetable Tagine

Roasted chicken with lemon & thyme (D, M)

Ruz ma shareeyah (Vermicelli rice) (D, G)

Truffle mash (D)

Slow roasted Beef rump, Roasted Root Vegetables, Rosemary Jus, (C, G, D, M)

Carving station Ouzi

Slow braised Lamb Ouzi, fragrant rice, minced meat, carrots, peas, toasted nuts (D, N)

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Live station

Chicken Shawarma with Condiments (Sul, Se, G)

Live BBQ Grill station

Lamb kofta

Shish tawook

Tandoori marinated veg kebabs (D)

Harissa marinated halloumi & veg skewers (D)

Condiments - (Garlic Sauce (E, M, Sul), Sumac Onions Salad, Hummus (Se), Lemon Wedge, Poppadom's, Chili Paste, Tahina Sauce (Se))

Live Saj station & Pizza counter

Zaatar Manakish (G)

Labneh Manakish with Honey & pomegranate (G, D)

Margarita Pizza with fresh basil (G, D)

Cheese & Zaatar Saj with Condiments (G, D)

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Desserts

Live counter

Warm Luquimat (Arabic Donuts), Rose Syrup, pistachio, coconut (G, D, Sb)

Classic Ramadan Desserts

Mohalabia (D, N)	Shaabiyat (G, D, N)
Basboussa (G, D, N)	Awamat (G, D)
Lokma (G, D)	Sfouf (G, N, D)
Baklava (G, D, N, E, Se)	Jalebi (G, D)
Knafeh (Khafeh) (G, D, N)	Rasmalai (D, N)
Barazeek (G, N, S, D)	Gulab Jamun (G, D, N)

Ice Cream counter

Selection of Arabian inspired and classic ice cream flavours (D)

International Desserts

White chocolate cheesecake (G, D, N, E)
Black sesame cake (G, D, N, E)
Pistachio financier (G, D, N, E)
Devilled cake (D, N, E, G)
Arabic coffee mousse (G, D, N, E)
Red velvet cake (D, E, G)

Fresh fruits

Hot Desserts

Umalí (G, D, N, E)
Malva pudding (G, D, N, E, Sul)
Chocolate fountain

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Menu selections may vary daily and are subject to change without prior notice.