



Ramadan Menu

SOUPS

Cream of mushroom soup *Veg D*
A velouté of mushrooms, onion and cream

Lentil *Veg*
Lentil velouté seasoned with cumin & lemon

Harrira
Hearty Moroccan soup made with legumes & lamb meat in a spiced tomato sauce

Pumpkin *Veg*
Creamy soup made from roasted pumpkin & aromatic spices

STARTERS

Meat kibbeh *G*
Meat balls with bulgur, onions & Arabian spices

Cheese roll rakakat *G*
Crispy phyllo pastry roll with cheese filling

Stuffed vine leaf rolls *Veg*
Rolled vine leaves with rice & herb filling

Hummus with toasted pine seed *Veg S N*
Chickpea puree with tahini topped with pine seeds

Baba ghanoush *Veg*
Smoked eggplant caviar topped with pomegranate

Assorted pickles *Veg*

Selection of raw vegetables *Veg*

SALADS

Green lentil & celery salad with pomegranate dressing *Veg*
Green lentils, crunchy celery with tangy pomegranate dressing

Levantine tabbouleh salad *Veg*
A zesty salad with fresh herbs, quinoa & tomatoes

Lebanese fattoush salad *Veg*
Wild zaatar herbs & vegetable salad with pomegranate molasses & lemon dressing topped with crunchy sumac croutons

Potato salad *Veg*
Crushed baby potatoes with Moroccan chermoula herbs & a tangy dressing

Veg - Vegetarian *S* - Sesame Seeds *G* - Gluten *N* - Nuts *D* - Dairy *F* - Fish

MAIN COURSES

TAJINES

Beef & prune

Slow cooked braised beef with Moroccan spices & dried plums

Chicken, olive & lemon

Flavorful slow cooked chicken thighs with confit lemon & green olives

Artichoke & vegetable *Veg*

Green pea, fennel & artichokes cooked with Ras El Hanout spices

Kofta & tomato *G*

Beef meatballs made with bulgur wheat & parsley cooked in a tomato, cumin & coriander sauce

CLAY POTS

Fish sayadiah *F N*

A traditional Levantine dish that features local fish fillets, served on spiced rice, topped with crispy onions & toasted almonds

Chicken biryani

A traditional Indian spiced rice dish with succulent chicken & a blend of aromatic spices

Mutton biryani

Slow cooked mutton with rice & aromatic spices

Vegetarian biryani *Veg*

Vegetables cooked with rice & aromatic spices

CURRY

Butter chicken *D*

Tender pieces of chicken cooked in a creamy tomato-based, mildly spiced sauce

Mutton Rogan Josh

An aromatic curry featuring tender chunks of mutton cooked in a rich & robust blend of spices

Chicken tikka masala *D*

Tender pieces of chicken marinated in yogurt & aromatic spices cooked in a creamy tomato sauce

Thai beef green curry

Tender slices of beef cooked in a vibrant, spicy green curry paste & coconut cream

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SIDES

Potato harra with garlic & coriander *Veg*

Crispy, tangy potatoes roasted with garlic & coriander

Mujadara rice & crispy onions *Veg*

Rice cooked with lentils topped with crispy onions

Roasted eggplant & cauliflower *Veg S*

A delicious duo of roasted eggplant & cauliflower seasoned with tahini sauce

Assorted grilled vegetables *Veg*

Fresh local fire grilled seasonal vegetables

LIVE STATIONS

Lamb spit Rôtisserie

Whole spiced lamb woodfire spit roasted for 7 hours

BBQ mix grill:

Jujeh chicken

 Chicken marinated in kefir, lime juice & saffron *D*

Beef taouk

 Beef skewers marinated in yogurt, lemon juice & Arabian spices *D*

Assorted kebab

 3 versions of kofta kebabs beef, chicken & lamb

Freekeh mushroom risotto *D*

Creamy mushroom risotto made with parmesan cheese & local mushrooms

Homemade falafel *Veg S*

Crispy chickpea & broadbean green patty with vibrant spices & tahini sauce

Firewood oven manakeesh *G S*

Middle Eastern flatbread topped with zaatar

LIVE BREAD STATION

Oven baked bread *G*

Arabic bread

Tandoor naan *G D*

Traditional Indian flatbread topped with garlic & butter

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DESSERTS

Umm Ali Emirati hot pudding *G D N*

Warm Emirati bread pudding made with croissant dough, dried fruits, nuts & condensed milk

Mohalabiah pudding infused with rose & orange blossom *D*

Traditional Middle Eastern pudding infused with rose & orange blossom

Assorted seasonal fruit platter *Veg*

Selection of artisanal Maamoul pastries *G*

Regional assorted dates *Veg*

Traditional assorted Arabic sweets *G*

DESSERT LIVE STATION

Kunafa *D*

Palestinian dessert combining crispy phyllo dough layered with sweet cheese & drenched in a fragrant sugar syrup

Loquimat *G S*

Deep-fried dough balls coated in sweet syrup & sesame seeds

Pain perdu *G D*

Delicious French bread brioche toast made with caramel sauce & red berries

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