



RAMADAN MENU

SOUPS

Lentil **Veg**

Lentil velouté seasoned with cumin & lemon

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 nuts **Veg S N**

Chickpea puree with tahini topped with pine seeds

Baba ghanoush **Veg**

Smoked eggplant caviar topped with pomegranate

Assorted pickles **Veg**

Vegetables Crudités

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

Potato salad and chermoula **Veg**

Crushed baby potatoes with Moroccan chermoula herbs & a tangy dressing

** Please note that the menu is subject to change*

Veg - Vegetarian

S - Sesame Seeds

G - Gluten

N - Nuts

D - Dairy

F - Fish

TAJINES

Beef & prune

Slow cooked braised beef with Moroccan spices & dried plums

Chicken with 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

Butter chicken

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

Eggplant & cauliflower

LIVE STATIONS

Lamb madfoon

Whole spiced lamb woodfire spit roasted for 7 hours

BBQ chicken taouk

Freekeh mushroom risotto

Homemade falafel

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LIVE BREAD STATION

Oven baked bread **G**
Arabic bread

Tandoor naan **G D**
Traditional Indian flatbread topped with garlic & butter

DESSERTS

Mohalabiah pudding infused with rose & orange blossom **D**
Traditional Middle Eastern pudding infused with
rose & orange blossom

Assorted fruit platter **Veg**

Selection of artisanal Maamoul **G**

Assorted stuffed dates **Veg**

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

Umm Ali **G D N**
Warm Emirati bread pudding made with croissant dough,
dried fruits, nuts & condensed milk

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