



IFTAR MENU

AN EVENING OF GENEROSITY,
FLAVOUR & TRADITION.

SOUPS

PLATED AND INDIVIDUALLY SERVED AT THE TABLE

Red lentil soup **V SS**

Slow-cooked red lentils infused with cumin and coriander, finished with lemon and extra virgin olive oil.

SHARING PLATTER STARTERS

SERVED SHARING AT THE TABLE

Meat kibbeh **G N**

Crisp bulgur shells filled with spiced minced meat and toasted pine nuts.

Cheese rakakat rolls **D G**

Golden-fried pastry rolls filled with melted cheese.

Stuffed vine leaf rolls **G**

Vine leaves filled with a seasoned rice and bulgur wheat mixture.

Hummus with toasted pine nuts **SS N**

Creamy chickpea purée with tahini, lemon, and toasted pine nuts.

Baba ghanoush **SS**

Smoky roasted eggplant purée with tahini and lemon.

Assorted pickles **V**

Selection of traditional Middle Eastern pickles.

Fresh vegetable crudité **V**

Seasonal raw vegetables served fresh.

BUFFET SALADS

Green lentil & celery salad with pomegranate dressing **V**

Earthy lentils and crisp celery tossed in a bright pomegranate vinaigrette.

Levantine tabbouleh **G**

Fresh parsley, tomato, onion, and bulgur wheat with lemon and olive oil.

Mediterranean fattoush **G SS**

Mixed greens, tomato, cucumber and crisp bread with sesame dressing.

BUFFET TAJINES & POTS

Beef & prune tajine **N**

Slow-braised beef with cinnamon, saffron, ginger, sweet prunes, caramelised onions and almonds.

Chicken, olive & preserved lemon tajine

Free-range chicken simmered with green olives, preserved lemon and turmeric.

Artichoke & seasonal vegetable tajine **Veg**

Artichoke hearts, pumpkin, zucchini, carrots, and potatoes in a saffron lemon broth.

Kofta & tomato tajine

Chargrilled kofta gently simmered in roasted tomato, onion and paprika sauce.

Chicken biryani **D**

Fragrant basmati rice layered with marinated chicken, fried onions, saffron and yogurt.

Butter chicken **D**

Tender chicken in a creamy tomato and fenugreek sauce enriched with butter and cream.

BUFFET SIDES

Potato harra *V*

Spiced crispy potatoes with garlic and coriander.

Mujadara rice with crispy onion *Veg SS*

Lentils and rice topped with caramelised onions.

Roasted eggplant & cauliflower with spinach musakhan *Veg SS*

Roasted vegetables finished with sumac, spinach and sesame-infused olive oil.

LIVE STATIONS

Lamb madfoon

Slow-cooked lamb prepared in the traditional madfoon style.

BBQ chicken taouk *D*

Chargrilled chicken skewers marinated in yogurt and spices.

Homemade falafel *SS*

Crisp chickpea fritters served fresh.

BREAD LIVE STATIONS

Arabic bread *G*

Tandoor naan *G D*

Garlic naan *G D*

Butter naan *G D*

DESSERT BUFFET

Mohalabiah pudding *D N*

Creamy milk pudding topped with pistachio.

Seasonal fresh fruit platter *V*

Selection of seasonal fruits.

Artisanal Moroccan pâtisserie *G N D*

Selection of cookies, briouats, and traditional pastries.

Assorted premium dates *V*

Hand-selected premium dates.

Éclair assortment *G D E*

Coffee, pistachio, and chocolate éclairs.

DESSERT LIVE STATION

Kunafa *G D*

Traditional cheese-filled pastry soaked in syrup.

Loqaimat *G D*

Warm fried dough bites drizzled with syrup.

Umm ali *G D N*

Classic baked dessert with pastry, milk, and nuts.