



IFTAR MENU

AN EVENING OF GENEROSITY,
FLAVOUR & TRADITION.

SOUPS

PLATED AND INDIVIDUALLY SERVED AT THE TABLE

Red lentil soup **V G**

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 **Veg D G**

Golden-fried pastry rolls filled with melted cheese.

Stuffed vine leaf rolls **V**

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 N V**

Smoky roasted eggplant purée with tahini and lemon.

Assorted pickles **V N**

Selection of traditional Middle Eastern pickles.

Fresh vegetable crudités **V**

Seasonal raw vegetables served fresh.

V - Vegan

Veg - Vegetarian

SS - Sesame Seeds

G - Gluten

N - Nuts

D - Dairy

E - Egg

BUFFET SALADS

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

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

Levantine tabbouleh **V 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 **G D**

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 N**

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

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BUFFET SIDES

Potato harra

Spiced crispy potatoes with garlic and coriander.

Mujadara rice with crispy onion

Lentils and rice topped with caramelised onions.

Roasted eggplant & cauliflower with spinach musakhan

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

Chargrilled chicken skewers marinated in yogurt and spices.

Homemade falafel

Crisp chickpea fritters served fresh.

BREAD LIVE STATIONS

Arabic bread

Tandoor naan

Garlic naan

Butter naan

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DESSERT BUFFET

Mohalabiah pudding

Creamy milk pudding topped with pistachio.

Seasonal fresh fruit platter

Selection of seasonal fruits.

Artisanal Moroccan pâtisserie

Selection of cookies, briouats, and traditional pastries.

Assorted premium dates

Hand-selected premium dates.

Éclair assortment

Coffee, pistachio, and chocolate éclairs.

DESSERT LIVE STATION

Kunafa

Traditional cheese-filled pastry soaked in syrup.

Loqaimat

Warm fried dough bites drizzled with syrup.

Umm ali

Classic baked dessert with pastry, milk, and nuts.

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