



Jumeirah

GULF OF BAHRAIN  
RESORT & SPA

Unwrap the Spirit of  
*Ramadan*



# Ohab Al Bahar Restaurant

**Iftar Daily** (sunset – 8:30pm) **BD 25 net/adults**  
inclusive of Ramadan drinks & water

**Ghabga Daily** (9:30pm - 01:00am) **BD 20 net /adults** - only food

## **Children**

**BD 12.5 net/child** between 6 - 12 years old

Free for children below 6 years old

Iftar prices apply every day

(no price difference between weekdays & weekends)

## **Saharat Tent**

Shisha service & Ramadan entertainment  
(you must be 21 years + to enter the area)

## **Shisha Service**

Sunset - 01:00am

## **Shisha Service Pricing**

Iftar/Ghabga **BD 13 net per person**

## **Ramadan Entertainment in Saharat Tent**

Traditional Arabic Live Band Performance

Daily 10:00pm - 01:00am







# F&B Outlets Operation

## **Zahrat Al Fayrouz**

Breakfast à la carte everyday  
6:30am - 10:30am

Lunch and dinner will be opened from  
12 noon - 11:00pm with international light menu

## **Majlis Al Fijiri**

À la carte everyday  
Sunset - 11:00pm

## **Room Service**

24hrs with international light menu, Sohour set menu

Breakfast Daily  
In-room dining service will provide an international/Arabic set menu  
(guest's choice)

Lunch & Dinner  
11:30 noon - 10:00pm with international light menu

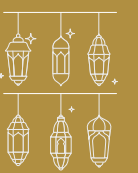
**Al Sama** Closed

**Pool Bar** Closed

**Due Mari** Closed

**Ousoul** Closed

**25/50** Closed





# Ramadan, the Month of Blessings

Ramadan is the month of fasting, blessings and forgiveness.

Fasting has great significance in Islam; Allah's messenger, the Prophet Mohammad (PBUH), says Allah has said:

“Every act of man is for him except fasting; it is done for my sake and I will reward it. The breath of a faster is sweeter to Allah than the fragrance of musk.”

Ramadan is the ninth month in the Islamic calendar. Prayers, fasting, charity, restraint and complete devotion to Allah mark it.

Muslims fast because Allah has commanded them to do so. Fasting is one of the five pillars (duties) of Islam. All Muslims take part in the fast from the age of 12.





# *Saharat Iftar Drinks Menu*

As part of the Ramadan tradition, the following Ramadan drinks will be served on interactive stations, made by a member of our team:

Jalab  
Tamer Hindi  
Vinto  
Kamer AL Dien  
Karkadieh  
Laban Raja  
Juices  
Soft Drinks





# Saharat Iftar Menu

## Passaround

Syrian Tamarind juice

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## COLD KITCHEN SECTION

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### Home Baked Bread & Bread Roll Selection

Selection of homemade bread rolls | Soft Rolls | Loaf Bread  
French Butter | Extra Virgin Olive Oil

### Salad Bar

Rocca Leaves | Oakheart Lettuce | Romaine Lettuce | Lollo Rosso |  
Lollo Bionda

### Condiments

Cucumber | Cherry Tomatoes | Mixed Capsicum | Sweet Corn |  
Green Olives | Black Olives | Capers | Mix Pickles | Cocktail Onion |  
Lemon Wedges

### Dressings

Lemon Dressing | Sesame Dressing | Balsamic Dressing |  
Thousand Island Dressing

### Appetizers & Composed Salads

Caesar Salad | Nicoise Salad | Coleslaw Salad | Waldorf Salad |  
Watermelon Feta Cheese Salad | Kale with Sesame-tahini Sauce

### Selection of Cold Mezza

Hummus  
Tabbouleh  
Fattoush  
Moutabel  
Vine Leafs  
Babaganoush  
Beetroot Hummus  
Muhammara  
Okra Salad  
Labneh Balls

## Fattoush Live Station

Cucumber | Tomato | Capsicum | Pomegranate Molasses | Sumach

### Selection of Hot Mezza

Beef Kibbeh  
Cheese Samosa  
Spinach Fatayer  
Tahini Sauce  
Sweet Chili Sauce

### Foul Madamas Corner

Foul | Condiments

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## HOT KITCHEN SECTION

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### Soup

Lentil Soup  
Lamb Harira Soup

### Fresh Shawarma Grill Station

Chicken Shawarma | Pickles | Garlic Sauce | Tahini | Lettuce |  
Tomato | Saj Bread

### Hot Dishes

Creamy White Cabbage  
Baked Rigatoni | Beef Ragout | Spring onion  
Beef Bourguignon  
Sauteed Asparagus with Hollandaise Sauce  
Assorted Dolma  
Shish Barak  
Fish Sayadieh

### Pizza Live Station

Marinara | Margerita | Chicken Mushroom





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## LIVE STIR FRY AND FISH GRILL SECTION

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Sweet Chili Fish  
Green Chicken Curry  
Pad Thai  
Steamed Dumplings

### Selection of Seafood

Shrimp | Calamari | Local Fish

### Selection of Vegetables

Capsicum | Tomato | Onion | Broccoli | Cauliflower | Garlic | Carrot |  
Spring Onion | Cabbage

### Selection of Sauces

Mushroom Jus | Thyme Jus | Lemon Butter Sauce | Saffron Sauce |  
Marsala Sauce | Tomato Sauce

### Selection of Sides

Chinese Egg Noodles | Thai Glass Noodles | White Rice

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## POP UP/LIVE STATIONS - OUTDOOR STATION

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### Lamb Ouzi

Whole lamb ouzi with condiments

### Arabic Mix Grill

Lamb Kofta | Beef Kebab | Shish Tawook | Lamb Chops |  
Beef Steaks | Chicken Breast | Pepper Jus | Crispy Onion |  
Herb Butter | Roasted Potato

### Live Tandoor Oven

Chicken Tikka | Fish Tikka | Vegetable Tikka | Mint Chutney |  
Tamarind Chutney

### Chef Arun's Specialty Corner

Butter Chicken  
Lamb Rogan Josh  
Vegetable Pakora  
Aloo Ghobi Masala  
Dal Thadtka  
Tandoori Jhinga  
Cucumber Raita | Mint Chutney | Pickles | Green Chili | Papadum

### Mexican Station

Chili Con Carne | Chicken Quesadillas | Shrimp Fajitas |  
Guacamole | Salsa Fresca | Sour Cream | Jalapenos

### Sushi Station

Assorted Nigiri | Maki | California Roll | Sweet Chili Sauce |  
Soy Sauce | Ginger Soy | Sriracha Sauce | Pickled Ginger | Wasabi

### Arayes Station

Minced Lamb | Halloumi | Chicken | Tahina Sauce | Yoghurt |  
Tomato Chutney





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## PASTRY SECTION

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### Dreams of 1001 nights

Date Cones

Arabian Mosque Showpiece

### Selection of Arabic sweets

Pistachio Baklava | Walnut Baklava | Basboosa | Mamoul |

Lotus Baklava

### Selection of Dates

Sakri | Sughai | Medjool | Khuddari

### Crepe Station

Freshly made Crepes

Nutella | Honey | Maple Syrup | Icing Sugar | Chocolate Vermicelli

### Waffle Station

Live baked Waffles

Nutella | Honey | Maple Syrup | Icing Sugar | Chocolate Vermicelli

### Chocolate Fountain

Mixed Berries | Madeleines | Marshmallow | Cut Fruit Skewers

### Florenzia Ice cream trolley

Assorted selection of manufactured ice cream

### Homemade Kulfi station

Crushed Nuts | Honey | Sugar Syrup

### Kunafa Station

Baked Kunafa

Pistacchio | Vanilla Ice Cream | Rose Water Chantilly

### Churros

Freshly baked Churro

Cinnamon & Sugar coating | Nutella | Whipped Cream |

Caramel Sauce | Crunchy Peanut Butter Sauce

### Fruit Bar

Selection of freshly sliced fruits

### Selection of pastries and desserts as per our Pastry Chef





# Iftar & Ghabga Banqueting Menu

Option 1 | BD 22++

## COLD MEZZEH AND SALADS

Selection of Arabic cheeses  
Selection of olives  
Mixed pickles  
Hummus  
Moutabel  
Fattoush  
Tabbouleh  
Rocca salad with sumac onion  
Crispy chicken salad with sweet chili sauce  
Creamy coleslaw with roasted nuts and raisins  
Shrimp cocktail salad  
Traditional Greek salad  
Smoked salmon with condiments

### Bread

Selection of soft and hard bread  
White and brown Arabic bread

### Fresh from the Garden

Romaine Lettuce | Rocket Leaves | Mixed Leaves |  
French, Italian and Caesar Dressing | Cocktail Sauce |  
Tomatoes | Sliced Cucumber | Thin Red Onion Rings

### Soup

Lentil Soup  
Creamy Vegetable Soup

### Chicken Musakhan Rolls

Chicken | Sumac | Onion | Saj bread

## HOT MEZZEH

Beef Kibbeh  
Cheese Samosa  
Vegetable Spring Rolls

### Main Courses

Oriental mixed grill (Turkish Kofta | Shish Taouk | Beef Kebab)  
Grilled chicken with thyme and garlic jus  
Beef stroganoff  
Lamb biryani  
Baked fish with capers and dill sauce  
Sauteed shrimp with olives and tomato concasse  
White rice  
Roasted potato cajun  
Mixed vegetable gratin  
Penne pasta arrabbiata

## DESSERT

Um Ali  
Balahalsham  
Mamool Pistachio  
Awameh  
Halawajbin  
Sablll Zainab  
Aish Al Saraya  
Mamool Tamar  
Baklawas  
Shaibuut  
Mohalabia Pistachio  
Selection of Mahalabia

Lotus Finger  
Coconut Cake  
Red Velvet  
Crunchy Chocolate Cake  
Lemon Tart  
Crème Caramel  
Cheesecake  
Exotic Cake  
Red Fruits Mousse  
Vanilla Rice Pudding  
Whole Fruits & Cut Fruits





# Iftar & Ghabga Banqueting Menu

Option 2 | BD 20++

## COLD MEZZEH AND SALADS

Selection of Arabic cheeses  
Selection of olives  
Mixed pickles  
Fattoush  
Tabbouleh  
Hummus  
Moutable  
Patata harah  
Makdous  
Shinklish  
Waraq enab  
Bameah bel ziat  
Zahra bel tahini  
Mujaddara  
Labneh with mint  
Shamandar salad  
Rocca salad with onion sumac  
Jambari cocktail

### Bread

Selection of soft and hard bread  
White and brown Arabic bread

### Fresh from the Garden

Romaine Lettuce | Rocket Leaves | Mixed Leaves  
French, Italian and Caesar Dressing | Cocktail Sauce  
Tomatoes | Sliced Cucumber | Thin Red Onion Rings

### Soups

Lentil Soup  
Mushroom Soup

### Foul Medames Station

Diced Tomato and Onions | Chopped Parsley | Lemon Wedges |  
Chopped Boiled Eggs | Tahini Sauce | Olive Oil | Cumin

### Falafel Corner

Falafel with Tahini Sauce | Yogurt Sauce | Pickles and Tomato

## HOT MEZZEH

Cheese Samosa | Fateh Hummus | Shakshuka | Kibbeh

### Main Courses

Sayadiyah fish with fried onion  
Fish mshamnal  
Makhbos jambari  
Mixed grills  
Kibbeh bel laban  
Koftah bel syniah  
Fish salmon with garlic harra sauce  
Roasted garlic and lemon chicken  
Turly vegetables  
Maccaroni bel fom

## DESSERT

Um Ali  
Awamah  
Halawajibin  
Sabii Zainab  
Aish Al Saraya  
Balahalsham  
Mamool Tamer  
Mamool Pistachio  
Baklawa

Mohalabia Pistachio  
Opera  
Black Forest  
Crème Caramel  
Cheesecake  
Chocolate Pudding  
Rice Pudding  
Whole Fruits  
Exotic Cut Fruits





# Iftar & Ghabga Banqueting Menu

## Option 3 | BD 25++

### COLD MEZZEH AND SALADS

Labneh with mint  
Stuffed vine leaves  
Selection of olives and pickles  
Fattoush  
Tabbouleh  
Babahanoush  
Hummus  
Hummus bel lahmeh  
Beetroot moutable  
Makdous  
Selection of Arabic cheeses  
Smoked salmon with dill mayonnaise  
Shrimp cocktail  
Tuna nicoise salad  
Piemontaise beef potato salad  
Chicken rocca salad  
Tomato mozzarella with pesto sauce  
Chicken grilled caesar salad  
Traditional greek salad

### Fresh from the Garden

Romaine Lettuce | Rocket Leaves | Mixed Leaves | Tomatoes |  
Sliced Cucumber | Thin Red Onion Rings | French, Italian and Caesar  
Dressing | Cocktail Sauce

### Soup

Lentil Soup | Mushroom Soup

### Foul Medames Station

Diced Tomato and Onions | Chopped Parsley | Lemon Wedges |  
Chopped Boiled Eggs | Tahini Sauce | Olive Oil | Cumin

### Shawarma Station

Chicken Shawarma | Pickles | Garlic Sauce | Tahini | Lettuce |  
Tomato | Saj Bread

### HOT MEZZEH

Beef Kibbeh | Cheese Samosa | Vegetable Spring Rolls

### Main Courses

Oriental mixed grill (Turkish Kofta | Shish Taouk | Beef Kebab)  
Butter chicken  
Grilled lamb chop with strong jus  
Beef tenderloin with natural rosemary jus  
Shrimp and mushroom gratin  
Baked salmon with herb butter sauce  
Crunchy breaded fish with tartare sauce  
Roasted chicken with ginger BBQ sauce  
Baked potato wedges  
Penne pasta with marinara sauce (seafood)  
Mutton biryani  
White rice

### DESSERT

Um Ali  
Mohalabia Pistachio  
Awamah  
Halawajibin  
Sabii Zainab  
Aish Al Saraya  
Balahalsham  
Mamool Tamer  
Mamool Pistachio  
Baklawa  
Lotus Finger  
Selection of Mahalabia  
Pistachio Cake

Black Forest Cake  
Chocolate Pudding  
Coconut Cake  
Crème Caramel  
Crème Brulee  
Opera Cake  
Milk Cake  
Exotic Cake  
Red Fruits Mousse  
Red Velvet  
Saffron Rice Pudding  
Whole Fruits & Cut Fruits





*A spectacular Ramadan experience awaits!*

**For more information and bookings:**

**JGB.ObabAlBahar@jumeirah.com | +973 3366 3464**



@jumeirahgulfofbahrain

