

Jumeirah
BEACH HOTEL

THE
R A M A D A N
GARDEN

IF TAR

RAMADAN SPECIALTY JUICES

Laban Iran, Jalab, Areek Sous
Still Water

RAMADAN SPECIALTIES

Dates, Dried Prunes, Dried Apricots, Figs

SOUP

Lentil Soup **V**
Soup of the Day

ASSORTED BREAD SELECTION

Selection of Arabic Bread and Bread Rolls

FRESHLY BAKED PITA BREAD

COLD MEZZEH

Hummus **GF**
Mutabel
Tabouleh
Fattoush
Mixed Pickles
Mujadara
Spinach Bel Ziet
Labneh with Mint
Okra with Tomato Sauce

HOT MEZZEH

Cheese Rakakat **V N**
Fried Kebbeh **N**
Lamb Sambousek **N**
Deep Fried Calamari

*Fresh juices, hot beverages and soft drinks are available at additional cost

P Pork, **GF** Gluten Free, **SE** Sesame, **D** Dairy, **E** Egg, **SF** Shellfish, **S** Soy,
VG Vegan, **N** Nuts, **A** Alcohol, **V** Vegetarian, **R** Raw

SALAD BAR

Mixed Salad Greens, Tomato Wedges, Cucumber Slices,
Sweet Corn Kernels, Croutons
Italian Dressing, Cocktail Dressing, Yoghurt Dressing, Balsamic Dressing

SALADS

Honey Roasted Chicory, Almonds, Orange Dressing
Oven Roasted Red Skin Potato Salad, Crisp Turkey Bacon, and Chives
Roasted Sirloin of Beef, Horseradish, Roasted Onions
Tomato, Mozzarella, Fresh Basil **V**
Shallots, Snow Peas, Sundried Tomatoes Salad **V**
Marinated Broccoli, Walnuts, Vinaigrette Dressing **V**
Smoked Chicken, Chargrilled Vegetables, Avocad **V**

LIVE MIXED GRILL

Chicken Tikka, Lamb Kebab, Kofta

GRILLED PRAWN STATION

Garlic and Chilli Marinated Prawns

LIVE OUZI STATION

Arabic Lamb Ouzi with Oriental Rice **N**
Arabic Marinated Salmon, Saffron Rice

LIVE SHAWARMA & FALAFEL STATION

Freshly Rolled Chicken Shawarma
Live Falafels Sandwich, Tahina

CARVING

Paprika Rubbed Wagyu Rump
Roasted Rosemary Potatoes

CONDIMENTS

Horseradish
Peppercorn Sauce

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MAIN COURSE

Dajaj Makloubeh

Chicken with Rice, Fried Eggplant and Cauliflower

Yakhanet Batata Bel Humus

Lamb Stewed with Potatoes and Chickpeas

Almond Rice

Vegetable Tagine

Sweet & Sour chicken, Pineapple, Spring Onion

Aloo Gobi Mutter

Panner Shimla Mirch

Hickory Smoked Lamb,

Garlic Roasted Potatoes, Marjoram Sauce

Seared Catch of The Day with Artichoke Volute

Kale & Mushroom Lasagna

Harees

Sage and Garlic Roasted Chicken with Crushed Potatoes

DESSERT BUFFET

Assorted Dates from Various Gulf Countries

Selection of International Arabic Desserts

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