

Iftar Menu

Ramadan Beverages

Carrot, Jallab, Tamer Hindi

Kamar Al Dein, Mint Laban (D)

Served On The Table

Dates with Nuts & Yoghurt (D)

Assorted International & Arabic Bread Selection

Spring Onion Ciabatta Rolls (D,N)

Kalamata Olive & Rosemary Focaccia (D,N)

Dry Fruit Bread Rolls (D,N)

French Baguette (D,N)

Basil Pesto Bread (D,N)

Artisan Bread Loaf (D,N)

Sunflower Bread (D,N)

Multigrain Laugen Bread Rolls (D,N)

Grissini Sticks (D,N)

Arabic Bread (D,N)

Arabic Brown Crisp (D,N)

Markouk Bread (D,N)

Egyptian Flat Bread (D,N)

Cheese Selection

Halloumi (D), Ashawan (D)

International Cheese Selection (D)

Compound & Nuts

Mix Berry Compound

Dates Compound

Grapes

Nuts / Dry Fruits

Dishes indicated with (V) Vegetarians (N) Contains Nuts (G) Gluten

Healthy Option (D) Dairy (S) Shellfish (O) Diabetic Friendly

Live Station Cold

Make Your Own Salad

Mix Lettuce, Grilled Zucchini, Mix Peppers, Red Onion, Cucumber
Roma Tomato, Corn Kernel, Grilled Artichoke, Kalamata Olives
Pomegranate, Shaved Parmesan, Feta Cheese

Selection Of Dressings

French Vinaigrette (V), Grain Mustard Vinaigrette (V)
Roquefort Dressing (D,N), Lemon Dill (V)

Cold Mezze

Hummus (D,N,V), Moutabel (N, V), Fattoush (V)
Babaganoush (N,V), Mousakaa (D), Tabbouleh (V)
Bathinjan Salad (V) Spinach Bil Laban (D,V), Lentil Salad (V)
Shamander Salad (V)
Oil & Vinegar Selection
Orange And Rosemary Homemade Olive Oil, Arbequina Treurer Oil
White Villa Grimelli Vinegar, Jerez Vinegar

Antipasti Compose De Legumes
Roasted Eggplant With Rosemary & Balsamic (V)
Grilled Asparagus (V)
Garlic Roasted Peeled Bell Pepper (V)
Grilled Lemon-Basil Marinated Fennel (V)

Olives & Pickles

Pickled Baby Onions
Herb Marinated Green Olives
German Pickled Sweet Cucumber
Caper Berries

Composed Salads

Lime Poached Chili Prawn, Pomelo, Mixed Bell Peppers, Coriander, Avocado
Smoked Carrot, Black Olive, Beef Salami Frisse Lettuce
Shaved Chicken, Grilled Artichoke Salad,
Herby Quinoa, Cherry Tomato, Spinach Salad (V)
Apple Celeriac Salad, (D)
Mediterranean Barley Salad

Chilled Cooked Seafood

Green Lip Mussels (S)
Blue Crab (S)
Clams (S)
White Prawns (S)
Shrimp, Roasted Pumpkin Salad
Wrapped Lemon Wedges

Sauces

Truffled Gribiche, Remoulad Sauce
Sauce Rose, Mango Salsa

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Arabic Hot Mezzes

Meat Sambousek, Cheese Rakakat (V,D)
Spinach Fatayer (N,V), Falafel (V)
Traditional Ouzi with Oriental Rice (D)

Manakish Station

Traditional Condiments
Zaatar, Cheese

Live Stations (BBQ)

Lamb Kofta
Chicken Shishtaouk
Grilled Tomatoes, Lemon & Chilli
Thyme Marinated Beef Striploin
Grilled Corn On The Cob
Chicken Shawarma (D)
Pickles & Condiments

Soup

Lentil Soup (V,D)
Chicken Consomme

Main Course

Tagin Samak
Lamb Okra Salona
Chicken Machboos
Beef Stroganoff (D)
Pan Fried Sea Bream, Carrot Puree, Lemon Butter Sauce (D)
Black Pepper Chicken, Spring Onions, Saute Bell Peppers
Potato, Banana Shallots, Flat Parsley (D,V)

Desserts

Cakes
Raspberry Chocolate Tart (D,N)
Coffee Caramel Mousse (D,N)
Caribbean Chocolate Pudding (D,N)
Luscious Lemon Bars (D,N)
Chocolate Salami (D,N)
Profiteroles (D,N)
Hummingbird Cupcakes (D,N)
Cherry Clafoutis (D,N)
Strawberry Cheese Cake (D,N)
Manjari Chocolate Mousse Cake (D,N)
Almond Olive Oil Cake (D,N)
Chocolate Truffle Cake (D,N)

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Verrines

Melon Confit, Greek Yoghurt Mousse, Salted Butter Crumble (D,N)
Chocolate Cremeux, Chantilly Cream, Lime & Passion Fruit (D,N)
Rice Pudding (D,N)
Pistachio Muhalabiya (D,N)

Warm Dessert

Pear Chocolate Pie (D,N)

Dates

Royal Khidri Dates
Sagi Dates
Sifri Dates
Mabroom Dates
Candied Orange Dates
Almond Stuffed Dates (D,N)
White Chocolate Dates (D,N)
70% Dark Chocolate Dates (D,N)

Arabic Sweets

Balah El Sham (D,N)
Barazek (D,N)
Mafroukeh (D,N)
Katayef Walnut (D,N)
Baklawa (D,N)
Chaibeyat Milk (D,N)
Pistachio Maamoul (D,N)
Date Maamoul (D,N) Halawet El Jeben (D,N)
Basbousa (D,N)
Awamat (D,N)
Asaferi (D,N)

Arabic Warm Desserts

Cheese Kunafa (D,N)
Um Ali (D,N)

Sliced & Whole Seasonal Fruits

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