



مدينة إكسبو دبي
EXPO CITY DUBAI

عروض الإفطار والمواعع IFTAR PACKAGES & VENUE SELECTION

Starting from 23 March 2023

ابتداءً من 23 مارس 2023

For more information and booking, please contact:

✉ ramadan.reservations@expocitydubai.ae

☎ +971542467188





SURREAL WATER FEATURE

Seeking a unique venue for Iftar festivities?

Iftar at Surreal, the water feature offers an extensive buffet and live cooking stations in an uplifting setting, with synchronized music and water spectacle for a memorable sunset meal.



MAX
350 PAX



AED 250
PER PERSON



SURREAL WATER
SHOW



MULTI CUISINE
SET MENU



ADVANCED
BOOKING
REQUIRED

Operated by



ADDRESS



مدينة إكسبو دبي
EXPO CITY DUBAI

OPTION 01

STANDARD IFTAR MENU SURREAL

From our Bakery

Selection of International Bread | Loafs and Rolls | Arabic Bread

Soup

Lentil Soup

Hot Mezze

Selection of Hot Mezze

Cold Mezze

Hummus | Mutable | Fattoush | Tabbouleh
Muhammara | Batata Harrah
Rocca and Zaatar | Vine Leaves

Salad Bar (Buffet Style)

Roasted Beetroot | Organic Quinoa | Chickpeas | Artichokes
Sweet Corn | Grated Carrot | Capsicum
Cucumber | Cherry Tomato | Romaine Lettuce |
Frisee Iceberg | Arugula | Mixed Baby Leaves

Dressing (Buffet Style)

Greek Ranch Dressing | Balsamic Dressing |
Lemon Dressing Extra Virgin Olive Oil

Live Ouzi Carving Station

Slow cooked whole Lamb Ouzi Served with Oriental Rice

Live Grill Station

Selection of Mix Grill with traditional sauce (Garlic Dip and Tahini Sauce)

All the above prices are inclusive of 5% VAT



مدينة إكسبو دبي
EXPO CITY DUBAI

STANDARD IFTAR MENU SURREAL

Main Courses

Signature Chicken Biryani with Raita and Pappadams
Black Pepper Shrimp with spring onions and capsicum
Grilled Beef Tenderloin with Peppercorn Sauce
Grilled Cajun Marinated Nile Perch with Lemon Butter Sauce
Dawood Basha with Toasted Pine Nuts
Kousa bil Laban
Garlic Herbs Roasted New Potato
Steamed Vegetable
Vermicelli Rice

Desserts

Tower of Baklava Cone
Beautiful Palm Tree of Dates Display
Balah El Sham | Halawet Al Jeben
Namoura | Awamat | Wardat
Seasonal Fresh and Exotic Cut Fruits
Katayef Bil Joz
Traditional Umm Ali

Kids Menu

French Fries
Chicken Nuggets
Mini Pizza

All the above prices are inclusive of 5% VAT



PREMIUM PACKAGE AND ADDITIONAL UPLIFT SERVICES ARE AVAILABLE



AED 325
PER PERSON



BUGGY
SERVICE



BRANDING
OPPORTUNITIES



LIGHTING
UPLIFT



AUDIO/ VISUAL
SYSTEM



LIVE
ENTERTAINMENT

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مدينة إكسبو دبي
EXPO CITY DUBAI

OPTION 02

PREMIUM IFTAR MENU SURREAL

From our Bakery

Selection of International Bread | Loafs and Rolls | Arabic Bread

Soups

Lentil Soup

Wild Mushrooms Soup with Truffle Cream

Hot Mezze

Selection of Hot Mezze

Cold Mezze (Family Style)

Hummus | Mutable | Fattoush | Tabbouleh

Muhammara | Batata Harrah

Rocca and Zaatar | Vine Leaves

Halloumi Salad

Chicken Tandoori Salad

Thai Beef Salad

Salad Bar (Buffet Style)

Roasted Beetroot | Organic Quinoa | Chickpeas | Artichokes

Sweet Corn | Grated Carrot | Capsicum

Cucumber | Cherry Tomato | Romaine Lettuce |

Frisee Iceberg | Arugula | Mixed Baby Leaves

Dressing (Buffet Style)

Greek Ranch Dressing | Balsamic Dressing |

Lemon Dressing Extra Virgin Olive Oil

Live Ouzi Carving Station

Slow cooked whole Lamb Ouzi Served with Oriental Rice

Live Grill Station

Selection of Mix Grill with traditional sauce (Garlic Dip and Tahini Sauce)

Live Pasta Station (Veg & Non-Veg)

Selection of 3 types of Pasta | 3 types of Sauce | Condiments
(Veg & Non-Veg)

All the above prices are inclusive of 5% VAT



مدينة إكسبو دبي
EXPO CITY DUBAI

OPTION 02

PREMIUM IFTAR MENU SURREAL

Main Courses

Signature Lamb Biryani with Raita and Pappadams
Prawns Curry
Grilled Beef Tenderloin with Peppercorn Sauce
Roasted Chicken with Shatta and Coriander
Baked Seabass with Chimichurri Sauce
Stuffed Vine Leaves with Meat
Garlic Herbs Roasted New Potato
Steamed Vegetable
Basmati Rice

Desserts

Live Station

Kunafa

Other Selection

Tower of Baklava Cone
Beautiful Palm Tree of Dates Display
Balah El Sham | Halawet Al Jeben
Namoura | Awamat | Wardat
Moshabak | Madlouka | Basbousa
Balah Al Sham | Znoud Alset
Assorted French Pastries
Seasonal Fresh and Exotic Cut Fruits

Hot Desserts

Katayef Bil Joz
Traditional Umm Ali

Premium Package AED 325

Water and Soft Drinks Included
All the above prices are inclusive of 5% VAT.



COMMUNAL IFTAR TABLE

Groups of diners can also enjoy a sharing-style menu at the Mobility District's lively communal iftar table, with indian dishes from Khaojee by Rohit Ghai; a celebration of Lebanese ingredients and flavors courtesy of Chef Athanasios Kargatzidis AKA Chef Tommy from the award-winning Baron and Friends, and Khaleeji dishes from popular Saudi Arabian restaurant Dukhnaah. The culinary journey will culminate in special Ramadan desserts from Bread Ahead – famed for its generously filled doughnuts – and Lilly's Café, creators of the popular stuffed vegan 'floozy' cookies.

Featuring



The Art of Saudi Cuisine

Khaojee

by

R O H I T G H A I

Lilly's
café

BARON



MAX
350 PAX



AED 250
PER PERSON



INSTRUMENTAL
MUSICIANS



MULTI CUISINE
SET MENU



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BOOKING
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EXPO CITY DUBAI

COMMUNAL IFTAR MENU

Sample Menu

COLD MEZZE

Hummus | Mutable | Fattoush | Tabbouleh
Muhammara | Batata Harrah
Vine Leaves

Soup of the Day

MAIN COURSES

Selection of Mix Grill with traditional sauce (Garlic Dip and Tahini Sauce)

Dukhnaah
Dukhnaah Lamb Kabsa

Chef Tommy of BARON
*date | soujouk, veal-breast, tomato, dibs el-remman,
pistachio, soft herbs*

*cauliflower | "spiced" butter, yaourt-tahini tarator, walnut pickles, pomegranate
salsa, soft herbs, rose petals*

Chef Rohit Ghai
Chicken Tikka Masala, Dru Fenugreek, Butter, Vine Tomato's

Makhani Paneer, Pan Seared, Ginger, Homemade Cottage Cheese

Guest - Chef Hutan, Najabat
Saudi Saleeq with Chicken

Bechamel Casserole (V)

DESSERTS

Balah El Sham | Halawet Al Jeben
Seasonal Fresh and Exotic Cut Fruits

Guest - Chef Mathew Jones, Bread Ahead Bakery
Vimto Donuts

Guest - Chef Kimberly Lin of Lilly's Cafe, London
*Rose S'mores ice cream cake | chocolate fudge cake, medjool, date ice cream,
gooey rose chocolate fudge sauce, toasted rose marshmallow*

*Iced Night Sky latte — iced drink with blue butterfly pea flower, topped with
silky soft cream, sweetened with cotton candy*

Water, Soft Drinks, Classic Ramadan Drinks Included

All the above prices are inclusive of 5% VAT



GUEST CHEFS

Tommy Kargatzids

Rohit Ghai

Hutan Madani

Matthew Jones

Rita Akar

Sami Tamimi

Kimberly Lin



Dukhnaah Restaurant is a modern and luxurious Saudi cuisine. They propose an integrated experience between authenticity and modernity. A unique experience of the charming atmosphere takes the guest to the fragrance of history in the houses of the Dukhnaah neighborhood in Riyadh.

Khaojee

by

R O H I T G H A I

The newest addition to Dubai's vibrant culinary scene, Khaojee is a casual dining destination with a 21st-century spin on the idea of Pan Indian and sharing small dishes. Serving a fresh take on Indian fusion, acclaimed Michelin-starred Chef Rohit has created a menu that will tantalize the tastebuds and stimulate the senses through a combination of classical influences, fine dining skills, and modern techniques.

BARON

Founded by Athanasios Kargatzidis in Lebanon, BARON (Armenian slang meaning the man of the street) takes you on a journey from the seaside tavernas of Greece through to the market halls of Lebanon and the countryside restaurants of the Levant. Baron offers attentive but informal and simple but sophisticated hospitality.



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