

HAI RAMADAN

BRONZE IFTAR

Sharing Set Menu 275 Aed

*Dates & Dry Fruits
Pita Bread Basket*

Soups

*Traditional Hearty Lentil Soup with Pita Crouton
(NF)(VG)(VE)*

or

*Seasonal Vegetable Minestrone Soup
(VE)(VG)(NF)(DF)*

Hot Appetizers

Selection of Savory Pastries

(Home Made Lamb Kebbeh, Spinach Fatayer, Cheese Rolls, Meat Sambousik)

*Spicy Crunchy Potato with Fresh Coriander
Leaves & Garlic (GF)(VE)(VG)(DF)(NF)*

*Pan Fried Makanek Sausages with Pine Nuts &
Pomegranate Molasses (GF)*

*Spicy Crunchy Potato with Fresh Coriander
Leaves & Garlic (GF)(VE)(VG)(DF)(NF)*

*Fatteh of Chickpeas, Yoghurt and Crispy Bread
with Spicy Cayenne & Nuts (VE)(VG)(DF)*

*Vegan Baked Eggplants with Hearty Spicy
Tomato Sauce & Roasted Pistachio (VE)(VG)(DF)(GF)*

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF) - Gluten Free (GF) - Fish / Shellfish (F)

All prices are inclusive of 10% Service, 7% Municipality Fees and 5% VAT

Park Location - Sustainability Parking

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Salads & Cold Appetizers

*Organic Fattoush Salad with Zaatar Roasted
Bread (NF)(DF)(VE)(VG)*

*Rocca & Fresh Zaatar Salad with Beetroot &
Organic Sour Sumac (NF)(DF)(VE)(VG)(GF)*

*Organic Tomato Tahina Salad with Fresh
Green Chili & Olive Oil (DF)(VE)(VG)(NF)*

*Minted Home Made Labneh with Garlic, Fresh
Thyme & Olive Oil (NF)(GF)*

*Charcoal Grilled Eggplant Moutabal with Fresh
Pomegranate Seeds & Sumac (VG)*

*Spicy Walnut Mouhamara with Pomegranate
Molasses & Extra Virgin Olive Oil (VE)(VG)(DF)*

*Soft Boiled Chickpeas Hummus with Homegrown
Basil Leaves & Smoked Paprika (VE)(VG)(DF)*

Main Courses

*Chicken Biryani with Crispy Fried Onion & Nuts
served with Raita Sauce*

*Slow Roasted Leg of Lamb with Spiced Oriental
Rice, Mixed Nuts & Gravy(GF)*

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Desserts

*Fresh Locally Grown & Exotic Sliced Fruits
Platter (VE)(VG)(DF)(NF)(GF)*

*Selection of Home Made Pistachio & Cashew
Nut Baklava (VG)*

*Freshly Made Walnut & Ashta Katayef with
Orange Blossom Syrup (VG)*

*Signature Warm Lokaymat with Organic Date
Syrup & Roasted Sesame Seeds (VG)*

Ramadan Beverages

*Ice Cooled Vimto
Sweet Tamer Hindi
Home Made Apricot Kamar el Dine
Mastic Smoked Jallab with Pine Nuts
Traditional Fresh Minted Sour Laban Ayran*

Coffee & Tea

Fresh Juices, Soft Drinks & Water

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