

HAI RAMADAN

GOLDEN IFTAR

Sharing Set Menu 375 Aed

*Dates & Dry Fruits
Pita Bread Basket*

Soups

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

or

*Moroccan Home Made Harira Soup with Slow
Cooked Lamb* (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)

*Lamb Ras Asfour with Fresh Mushroom & Pomegranate
Molasses* (GF)(NF)

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

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

*Shrimp Provencal Style with Lemon Zest, Cherry
Tomatoes & Fresh Coriander* (F)(NF)

*Spicy Cauliflower Pops with Chili Paste, Roasted
Sesame Seeds & Truffle Tahina* (VE)(VG)(DF)

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

HAI RAMADAN

GOLDEN IFTAR

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)

*Quinoa Tabouleh with Plant Based Feta Cheese,
Lemon Dressing* (NF)(DF)(VE)(VG)(GF)

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

*Tangy Rolled Vine Leaves with Organic Sour Grape
Molasses & Fresh Mint* (VE)(VG)(NF)(DF)(GF)

*Traditional Shanklish with Locally Grown Parsley,
Onion & Organic Tomato* (VG)(NF)

*Crunchy Falafel Salad with Green Thyme, Tomato,
Radish & Tahina Dressing* (DF)(VE)(VG)

*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

*Revisited Chicken Maklouba with Organic Freekeh,
Cauliflower & Nuts*

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

HAI RAMADAN

GOLDEN IFTAR

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)*

*Traditional Crispy Kellage Ramadan Filled with
Ashta, Rose Petals & Pistachio (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

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