

Dates & Dry Fruits
Pita Bread Basket

Silver Serving Soups
(Selection of 2 Soups)

Daily Soup

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

Chef Selection

Moroccan Home Made Harira Soup with Slow Cooked Lamb (NF)(DF)

Creamy Mushroom Chicken Soup (NF)

Season Vegetables Minestrone (VG)(NF)(DF)

Welcome Cold Megge
(Selection of 2 Soups)

Daily Cold Mezzeh

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

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

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

Soft Boiled Chickpeas Hummus with Homegrown Basil Leaves & Smoked Paprika (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



Welcome Cold Megge
(Selection of 2 Soups)

Chef Selection

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

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

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

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

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

Salad Bar

Baby Romaine Lettuce, Rocca Leaves, Radish, Mesclun Mix, Tricolor Bell Peppers

Cherry Tomato, Cucumber, Sliced Tomato, Plant Based Feta Cheese

Halloumi Cheese, Fresh Mushroom, Sweet Corn, Wedged Artichokes Hearts

Herbed Croutons, Black & Green Olives, Mixed Pickles, Pomegranate Molasses

Lemon Vinaigrette, Tahini Tarator, Olive Oil & Lemon Dressing



Hot Meggeh

Daily Hot Mezzeh

Mouajanat Fried Kebbeh, Spinach Fatayer, Cheese Rekakat, Meat Sambousik, Cheese Sambousik

Chef Selection

Lamb Makanek Sausages with Zesty Lemon Butter Sauce (GF)(NF)(DF)

Fried Chicken Liver in Sour Pomegranate Molasses Sauce (GF)(NF)(DF)

Spicy Lamb Soujouk with Bell Peppers in Home Made Tomato Sauce (GF)(NF)(DF)

Traditional Spicy Coriander Potatoes with Garlic & Extra Virgin Olive Oil (GF)(VE)(VG)(DF)(NF)

(Selection of 4 Dishes)

Daily Hot Mains

Deluxe Selection of Persian Style Mixed Grill with Vegetables Kebab (F)

Chef Selection

Baked Vegan Cauliflower Gratin with Plant Based Cheese (VE)(VG)(DF)(NF)

Fresh Fish Hammour Fillet Biryani Style with Home Made Raita (F)(GF)

Authentic Lamb Okra Stew Served with Vermicelli Rice (GF)(NF)(DF)

Creamy Authentic Free Range Butter Chicken Curry Home Made Vegetarian Layered Lasagna (VG)(NF)

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Hot Sides

(Selection of 3 Dishes)

Roasted Potato Wedges with Rosemary & Olive Oil (VE)(VG)(DF)(GF)(NF)

Royal Saffron Basmati Rice with Golden Raisins (VG)

Seasonal Buttered Vegetables (VG)(NF)(GF)

Live Stations

Slow Cooked Spit Roasted Whole Lamb Station

Oriental Rice, Mixed Roasted Kernels, Gravy Sauce, Dakous, Minted Yoghurt

Daily Emirati Specialties Station

Traditional Jareesh Chicken Madrouba with Locally Sourced Arabic Ghee (NF)

Chicken Shawarma Station (NF)

Pita Bread, Garlic Sauce, Red Garlic Sauce, Pickled Cucumber, Shredded Romaine Lettuce

Pasta Station

Spaghetti, Fettuccine, Penne, Gluten-Free Pasta Marinara Sauce, Alfredo Sauce, Pesto Sauce, Sliced Mushrooms, Grilled Chicken Breast Plant-Based Meat, Grated Parmesan, Mozzarella, Plant Based Cheese

Live Lebanese Saj Station (VG)(NF)

Freshly Prepared Authentic Saj Bread, Mini Zaatar Manakish Mini Cheese Manakish, Mini Labneh Manakish

Cheese Kunafah Station (VG)

Traditional Kunafah, Home Made Sesame Kaak Bread Orange Blossom Sugar Syrup, Crushed Pistachio





(selection of 7 Dishes)

Warm Soft Sticky Toffee Date Pudding (VG)

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

Um Ali with Sweet Milk, Raisins, Coconut, Cashew & Almond (VG)

Sliced Locally Grown & Exotic Fruit Selection Platter (VE)(VG)(DF)(NF)(GF)

Assorted Mini Traditionally Hand Made Baklava (VG)

Chef Selection

Halawet el Geben Filled with Fresh Ashta & Fandoghi Pistachio (VG)

Assorted Maamoul of Pistachio, Dates & Walnuts (VG)

Assorted Traditional Katayef Ashta & Walnut (VG)

Mini Shots of Signature Mouhalabiya with Mastic (VG)

Ramadan Beverages

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

> Coffee & Tea Water & Soft Drinks