



Ramadan Kareem 2017

AED 159 adult package

AED 79 children package

Our menu & juices change daily

Salad Counter

Hummus, fattoush, tabouleh, moutabal, babaghanouj

Malfoul with avocado, vine leaves, burghol

Zaalouk, basturma, moudardar, labneh belkhudar, chicken salad, beef salad

Aloo chaat, potato salad with walnut dressing

Arabic Juice Station

Karkadeh,

Rose milk,

Kamaredin,

Jallab,

Laban,

Lemon & mint juice

Nuts & Dried Fruits Stations

Dates, dried mango, apricot, papaya, peach

Raisin, cashew nuts, pistachio, roasted almond, roasted nuts

Assorted Salad Bar

Tomato, Rocca lettuce, carrots, cucumber, red radish, fennel

Dressing

Lemon vinaigrette, French dressing, balsamic dressing

Condiments

Marinated olives, capers, gherkins, horseradish, Arabic pickles, lemon wedges, mango chutney, almond flakes, sumac powder, olive oil, pomegranate

Bread Display

Multi grain bread, soft rolls, hard rolls, Saj bread, Arabic bread, French baguette

Carving Station

Ouzi with oriental rice

Live Cooking Station

Shawarma

Hot Snack

Meat Sambousek

Falafel

cheese sambousek

spinach fatayer

Soup

Lentil Soup with condiments

Cream of chicken

Main Course

Vermicelli rice

Lamb chops with vine leaves

Pasta with basil white sauce

Chicken musakhan

Herb roasted potato

Iubia bi laham

Grilled fish with harra sauce

Sautee mix vegetable

Live Cooking Stations (Hot range)

Shish taouk

Beef kabab

Lamb kofta

Catch of the day

Grilled Arayes

Dessert

Baklava, jalebi, gulab jamun

Dates cake, mahalabia, znoud el sit, kunafa, rasmalai, katayef with Nuts Halawa bin jibn osmalieh,

Fresh cut fruits, fresh fruit salad, um Ali, crème brulée

Chef's choice of assorted pastries