



East & Seaboard Iftar Menu

On the Table: Fresh dates, Selection of dried fruits
Ramadan Juice station: Qamardeen, Jellab and Laban

Soups:

Lentil Soup with Arabic croutons and lemon wedges

Salad Greens

Local Rocca Leaves, Mixed Greens, Iceberg lettuce

Condiments: Vegetable crudités, Tomato wedges, Cucumber dices, Artichoke, red radish, Jalapenos, Sweet corn kernels

Dressings: Lemon vinaigrette, Balsamic vinaigrette, Ranch dressing

Arabic cold Mezze and pickles

Hummus, Tabouleh, Fatoush, Stuffed vine leaves, Labneh, Beetroot mutable, Burgoul
Banadoura

International salads

Green beans salad with almond flakes

Baby potato salad with grainy mustard dressing

Cajun marinated chicken salad with pineapple

Grilled vegetable

Aloo chat

Condiments: Capers, Sour cream, Mustards, Horseradish cream, marinated olives

Hot Mezze and Starters

Spinach fatayer, Cheese rukakat, Vegetable pakoda, Chicken puff
Tahini sauce. Mint chutney and Sweet chilli sauce

Live Lamb Ouzi station with condiments

Arabic pickles and Mint yoghurt

Mains

Chicken Saniyah
Grilled fish with couscous
Vegetable Salona
Beef scaloppini
Herb roasted baby potato
Khadhai Chicken
Steamed basmati rice

Desserts:

Umali
Assorted Baklava
Arabic Dates
Maamoul
Cheese Kunafa
Chocolates pudding
Vanilla crème Brule
Blueberry Crumble
Seasonal sliced fruit
Arabic tea and Coffee station