



Signature | Hotel

RAMADAN IFTAR MENU

Menu 1

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Freekeh Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Greek Salad | Moutabal | Potato Salad with Gherkin | Zaatar & Olives Salad
Fried Eggplant & Marrow | Mudardara | Mouhammara | Berghoul Salad

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Lamb Mansaf | Eggplant (Sheikh el Mahshy | Kosa bel Laban | Fish Tajeen | Arabic Hot Mezza (Cheese Rolls, Kibbeh,
Spinach Fatayer) | Arabic Mix Grilled | Chicken Cordon Blue | Seasonal Vegetable Sautee | Vermicelli rice |
Roasted Potato with Herbs | Kofta bel Tahna

DESSERTS

Assorted Arabic Sweets (Awamat, Basbousa, Katayef bil Kashta Walnut, Mouhallabiyah)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 2

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Leek and Potato Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Greek Salad | Moutabal Beetroot | Raita | Waldrof Salad | Beetroot and Feta Salad
Eggplant Moussaka | Rocca Salad | Fried Eggplant and Marrow | Baba ghanoush

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Chicken bil batata | Mix seafood bahari mshakal | Kofta bel bandura | Keba bel Laban | Saffron Rice | Arabic mix grill
Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Pasta with pink sauce | Seasonal Vegetable Curry

DESSERTS

Assorted Arabic Sweets (Awamat, Basbousa, Ayesh el Saraya, Mouhallabiyah)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 3

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Tomato Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Green Salad | Moutabal | Raita | Thai Beef Salad | Beetroot and Feta Salad
Cauliflower salad | Rocca Salad | Fried Eggplant and Marrow | Loubia bil zait

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Chicken Kabsa | Breaded fish with tartar Sause | Stuffed vine leaves with lamb | | Kibbeh bil Laban | Arabic mix grill
Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Seasonal Vegetable Sautee | Green peas Rice | Potato Gratin

DESSERTS

Assorted Arabic Sweets (Awamat, Anoud I set, Basbousa, Aysh el Saraya, Mouhallabiyah)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 4

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Harira Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Chicken pineapple salad | Moutabal | Raita | Coleslaw salad | Beetroot and Feta Salad
Berghoul bel bandura | Falahia Salad | Fried Eggplant and Marrow | Thai papaya salad | Roasted vegetable Salad
Baba ghanouj | Okra salad | Tabbouleh

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Roasted Oriental chicken with Pomegranate Sause | Fish trabulsia | Mined mahashi with Lamb | | Laban shakria
Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Lamb with Okra | Vermicelli Rice
Cauliflower and Broccoli Gratin | Pasta tomato Sause

DESSERTS

Assorted Arabic Sweets (Awamat, Znoud l.set Basbousa, Katayef bil Kashta)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 5

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup
Chicken vermicelli Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Chicken with cheese salad | Moutabal | Raita | Greek salad | Beetroot and Feta Salad
Moussaka | Rocca salad | Fried Eggplant and Marrow | Olive Salad | Tabbouleh

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Fish with fennel Sause | Mansaf Lahem | | Grilled veal with grilled vegetable
Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Roasted Chicken
Vermicelli Rice | Loby with lamb | Pasta with cheese Sause

DESSERTS

Assorted Arabic Sweets (Awamat, Znouid I.set Basbousa, Katayef bil Kashta)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 6

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Chicken Cream Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Green Salad | Moutabal | Raita | Thai beef salad | Beetroot and Feta Salad

Cauliflower salad | Rocca salad | Fried Eggplant and Marrow | Loubia bil zait | Tabbouleh

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |

Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Fish with lemon coriander Sause | Lamb Freekeh | Chicken Biryani | Alfredo pasta | seasonal vegetable Sautee

Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Jeera Rice | Spicy potato

DESSERTS

Assorted Arabic Sweets (Awamat, Znoun l.set Basbousa, Katayef bil Kashta)

Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |

Assorted Dry Fruits and Nuts

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RAMADAN IFTAR MENU

Menu 7

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Chicken Cream Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Cucumber Salad | Moutabal | Raita | Labneh salad | Feta Salad

Ginger and potato salad | Tabbouleh

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |

Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sauce, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Fish sharmullah | Lamb Freekeh | Lamb green peas stew | Chicken Mandy | seasonal vegetable Sautee

Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Vegetable Pulao Rice

Potato Harrah | Seafood pasta

DESSERTS

Assorted Arabic Sweets (Awamat, Znoud I.set Basbousa, Katayef bil Kashta)

Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |

Assorted Dry Fruits and Nuts

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RAMADAN IFTAR MENU

Menu 8

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Harira Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Greek Salad | Moutabal | Raita | Potato salad with gherkin | Beetroot and Feta Salad
Grilled halloumi with wild aragulla | Mudardara | Mouhamara

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Fish sayadia | Lamb Freekeh | Fried cauliflower tempura | Kofta bil tahini | seasonal vegetable Sautee
Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer) | Vegetable Pulao Rice
Chicken Freekeh | Vermicelli Rice | Moussaka | Roasted Cumin Potato

DESSERTS

Assorted Arabic Sweets (Awamat, Znoud I.set Basbousa, Katayef bil Kashta)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 9

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Vermicelli Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Green bean Salad | Moutabal | Raita | Tuna salad | Beetroot and Feta Salad
Chicken apple salad | Beetroot Moutabal | Onion Rocca salad | Fried eggplant and marrow salad | Mudardara

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Fried fish with tartar Sause | Beef Lasagna | Doud Basha | Dajaj bil laban | Macaroni gratin
Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer)
Chicken majboos | Vermicelli Rice | Roasted Potato with Zaatar

DESSERTS

Assorted Arabic Sweets (Awamat, Znoun I.set Basbousa, Katayef bil Kashta)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

Menu 10

TRADITIONAL RAMADAN DRINK

Jallab | Tamar Hindi | Laban Ayran | Qamar Al Deen | Dates

BREAD

Assorted Arabic bread, selection of brown and white soft & roll bread

SOUP

Traditional Lentil Soup

Chicken Soup

COLD MEZZEH & SALAD BUFFET

Hummus | Fattoush | Coleslaw salad | Moutabal | Raita | Tuna salad | Beetroot and Feta Salad
Chicken pineapple salad | Roasted vegetable salad | Baba Ghanouj | Thai papaya Salad | Okra salad | Tabbouleh

SALAD BAR STATION

Mix lettuce (Lolo Rosso, Frisee, Iceberg, Endives) | Tomato | Cucumber | Carrots | Sweet Corn | Beetroot | Capers |
Roasted Pumpkin | Kidney Beans | Silver Onion | Croutons | Tortilla Chips | Pickles & Olives

ASSORTED DRESSING

Chili Lemon, French, Cocktail Sause, Balsamic, Mustard, Blue Cheese, Tomato Salsa

CARVING

Lamb Ouzi with Rice

MAIN COURSE

Chicken and eggplant maklouba | Grilled fish with red capsicum Sause | Lamb Majboos
Kibbeh bil laban | Vegetable pasta | Arabic mix grill | Arabic hot Mezza (Chees roll, Kibbeh, Spinach Fatayer)
Seasonal vegetable Sauttee | Dill Rice | Roasted Potato with Bacon

DESSERTS

Assorted Arabic Sweets (Awamat, Znoud I.set Basbousa, Katayef bil Kashta)
Selection of International Desserts | Seasonal Fruit Salad | Seasonal Cut Fruit Platte |
Assorted Dry Fruits and Nuts



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RAMADAN IFTAR MENU

