

MAKAN (EID AL ADHA) BRUNCH

May 27, 2026 @ 1.00 pm – 4.00 pm

SEAFOOD DISPLAY

Crab leg, Mussels, Prawns, Clams, Calamari, Cocktail Dressing, Lime Aioli, Wasabi Mayonnaise, Capers, Thousand Island, Mignonette, Lime and Lemon Wedges

CHILLED APPETIZER INDIVIDUAL

Pomegranate compressed Watermelon salad with Feta and toasted almonds

Beetroot citrusy hummus with Jardinière veggies

Stuffed dates with [pistachio/ apricot/ seeds / berries

Turkey ham and cheese roulade

Leche de Tigre tuna, avocados and jalapenos

Mini poke w'cups cured salmon, homemade Ponzu, edamame and mangoes

SALAD BAR

Assorted Lettuce- Rocca/ Loll Rosso / Iceberg

Tomato/ Cucumber/ Red Radish/Carrot/ Beetroot/ Bean Sprout/Sweet Corn/Lemon / Cherry Tomato/ French dressing, Vinaigrette, 1000 Island, Balsamic Dressing, Lemon Dressing

Extra Virgin Olive Oil, Balsamic Vinegar

(N)-Nuts (A)-Alcohol (V)-Vegetarian (SS)-Sesame seeds (SE)-Seafood (G)-Gluten
All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT.

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.



man

casual dining

INTERNATIONAL SALADS ASSORTMENT

Dukkha crusted shrimp Salad with pomelo and sprouts

Provincial artichoke and olive salad

Grilled Chicken Fajita Salad

Moroccan cous cous salad

Seared Caesar salad with shaved Parmesan

ORIENTAL SALADS

Selection of Pickles & Olive, Hummus duo (Hummus Beiruti / black lentil hummus),
Tabbouleh,

Mutable, Minted Labneh, Yoghurt with Cucumber, Fatuous, Rocca and dates salad

ASSORTED CHEESE AND CHARCUTERE BOARDS

Fine Selection of Hard and Soft Cheese,

Assorted Cold Cuts with condiments

FESTIVE CARVING CART

Live Shawarma station with choice of Manakish cheese or Zatar

&

Five Spice Marinated Braised Whole fish with Tangy Lemon Grass Sauce

&

Spiced whole Lamb (Ouzi Style) with trio of Freekeh, Saffron rice and Fava dill rice

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miKān

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SOUP AND BREAD STATION

Lentil soup, pita Crouton, Lemon Wedges

Chicken and black bean soup with tortilla crisps

FROM THE OVEN & UNDER THE LIGHT

Sesame shrimp w spiced mango chutney

Chicken Nuggets

Spring veggie tempura

LIVE COOKING CART

Ramen station

(Choice of noodles – egg noodles/glass noodle)

Choice of broth – Tom yum broth, miso broth, Chicken broth

Choice of meat – Braised beef/ chicken / Soy eggs)

Choice of sides – Shitake mushroom/ radish/ scallion/ flavored oil/ crispy garlic/ fried onion/carrot/baby corn/snap peas/ nori flakes/ bonito flakes/ beans sprouts/togarashi/lime wedges

CHARCOAL GRILL

Chicken Shish Tawook, Sausage, Lamb Tikka

With choice of condiments

Mint Sauce, Tomato Ketchup, Grain Mustard, Horseradish Sauce, Sambal Oleik

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FESTIVE MAIN COURSE

Tandoori spiced chicken biryani with Boondi and cumin raita/ roasted poppadum's

Rava Fish fry tempered with curry leaves

Assorted vegetables malai tikka grilled (baby corn, mushroom, broccoli, cauliflower, onion, potatoes and pepper)

Ras asfour Chicken with pine nuts toasted in ghee

Shakriyeh with Yogurt Sauce

Vermicelli Rice

Fusilli Arrabiatta

Beef medallions, sautéed asparagus and mushroom, pink peppercorn jus

Pan-fried salmon with quinoa pilaf, Caramelized endives and beurre noisette

Paprika thyme roasted potatoes

DESSERT

Hot Desserts - Cheese Kounafa, Umali, Gajar Halwa

Chilled Semiya kheer

Date Cake,

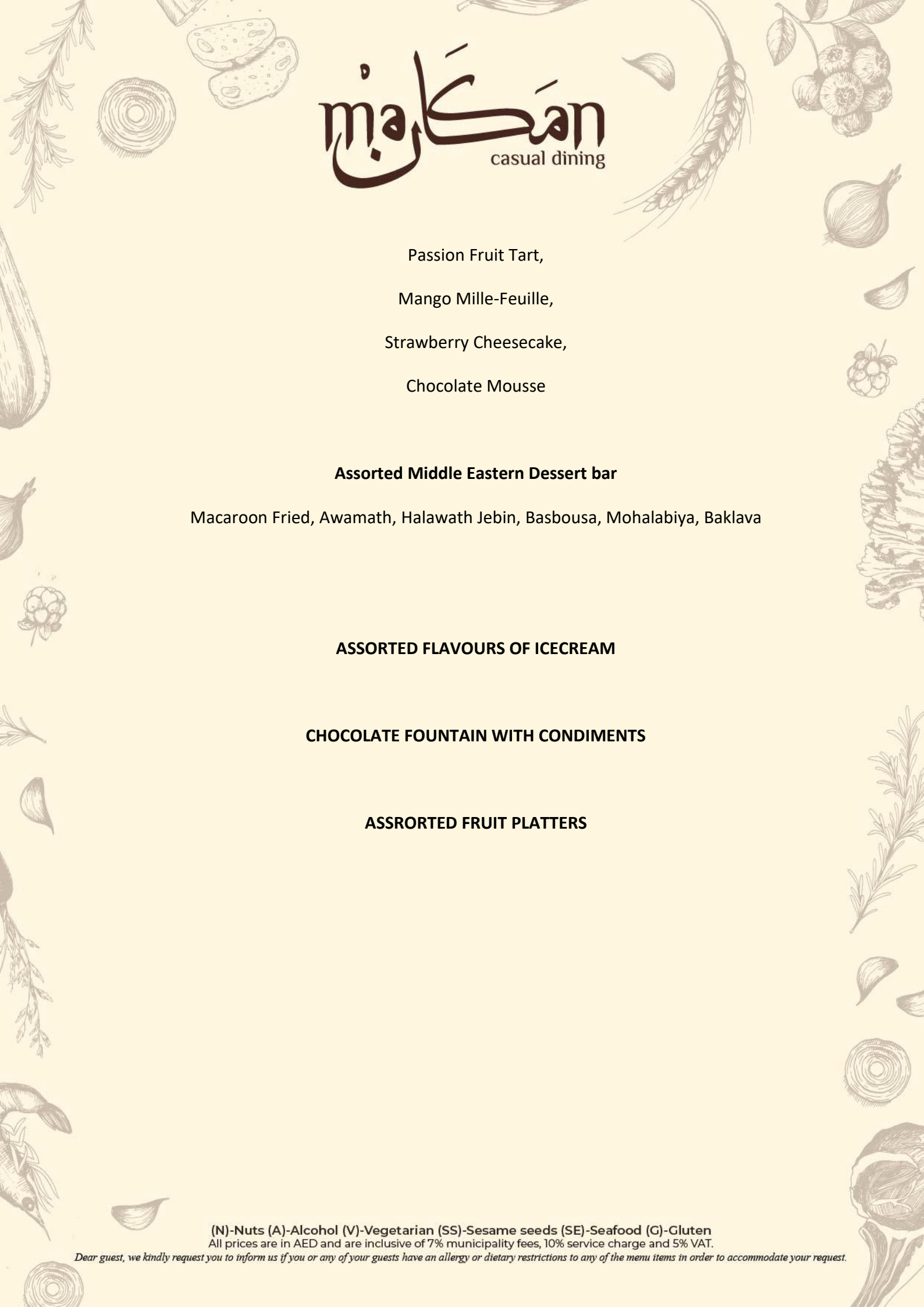
Butterfly pea Pannacota (individual),

Tiramisu (individual),

Crème Caramel

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Passion Fruit Tart,

Mango Mille-Feuille,

Strawberry Cheesecake,

Chocolate Mousse

Assorted Middle Eastern Dessert bar

Macaroon Fried, Awamath, Halawath Jebin, Basbousa, Mohalabiya, Baklava

ASSORTED FLAVOURS OF ICECREAM

CHOCOLATE FOUNTAIN WITH CONDIMENTS

ASSORTED FRUIT PLATTERS

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