

البرنامج MOMENTS AT IFTAR

ON THE TABLE

Selection of dry fruits & nuts: plain & stuffed dates, figs, apricots, prunes
Sabzi Khordan platter: mixed olives, pickles, herbs & leaves, aged labneh
Bread basket

REFRESHMENTS

Jallab, Qamar el Deen, Tamer Hindi, Laban, Kefir date shake,
flavoured waters (still & sparkling)
Rose water fountain
Mint & cardamom slush

BUFFET

Arabic Mezze

Beiruti tabbouleh
Garden fattoush

Compressed watermelon salad, shankleesh, black olives,
crushed macadamia, date balsamic
Broad bean salad

Whipped hummus, tahini, za'atar pesto, sun-dried tomatoes, toasted pine nuts
Smoked aubergine mutabal, pomegranate salsa
Whipped beet mutabal, apple salsa, candied walnuts
Confit garlic & mint labneh, shaved cucumbers
Assorted Arabic pickles, mixed olives

International Salads

Live Caesar salad with condiments
Rainbow tomato, cherry mozzarella salad, basil pesto
White quinoa, kale, broccolini, lemon dressing
Smoked salmon, du puy lentil, white balsamic dressing

Raw bar and cheese selection

Selection of crudités & leaves
Thousand island, Blue cheese, Caesar, Pesto, olive oil, Balsamic vinegar
Pink salt and black pepper
Selection of Arabic & international cheese with condiments

اليفطار ماأدقةتجمعنا

MOMENTS AT IFTAR

SOUPS

Yellow lentil soup
Harira soup
Croutons & Lemon wedges

LIVE STATIONS

Assortment of breads & mini mana'eesh, paratha
Spinach & sumac fatayer
Beef sambusek
Garlic sauce, zehoug, chermoula, shatta
House-spiced chicken shawarma & its condiments
Freshly prepared pasta & its condiments
Assorted dim sum with dips
Thai green and red curry with jasmine rice

MIXED GRILL

Chicken tikka
lamb kofta
Freshly-caught, harissa marinated prawns
Smoked BBQ sauce, Dijon mustard, tahina sauce

LIVE CARVING

Garlic and thyme marinated roast beef with roast vegetables
8-hour slow-roasted lamb ouzi with spiced rice pilaf

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ARABIC MAIN COURSES

Shami smoked aubergine, chickpea & tomato moussaka
Maghrebi prawn tagine, olives, preserved lemon with couscous
Slow-braised caraway chicken, leek & carrot with smoked freekeh pilaf
White bean "fassolia" & oxtail stew with vermicelli rice

INTERNATIONAL MAIN COURSES

Vegetable biryani
Dal makhani
Buttered seasonal vegetable
Baked new potato with fresh herbs
Mixed seafood marinara sauce

ARABIC DESSERTS

Kunafah nabulsi, Shaabiyat cream
Znoud el sit- Deep fried, Assorted baklava
Killaj, Halawat al jibn
Madlouka cream, Aish el saraya
Date tree with fresh dates
Date tree with dry fruits
Umm ali with pistachio

INTERNATIONAL DESSERTS

Seasonal sliced fruits, Cream caramel
Chocolate mousse, Macaroon
Carrot cake, Rice pudding
Blueberry cheesecake

Live Turkish ice cream with condiments and live show

Assorted candy counter

Chocolate fountain with marshmallows