

IFTAR SET MENU

Daily from 6.30 PM - 1 AM

Welcome Rites

Dates, Dry Fig and Prunes with Arabic Coffee or Laban

SOUP

Soup of the Day

Chef's special creation

SAL AD

Choice of

Burrata Salad

Rainbow cherry tomato with seasonal tangerine, pomegranate candied walnut, balsamic caviar, pesto oil, Arugula and parmesan twist

Baked Greek Feta

Combination of heirloom tomato, pitted olives, baby gem, shallots, Fresh herbs, baked feta

DESSERTS

Choice of

No Bake Cheesecake

Press-in Biscuit with creamy filling of cheese and Vanilla topped with Berry compote

Umm Ali

Walnuts, Croissant, Granola, Homemade Crepe and Milk Sauce

Mini Clouds

Signature doughnuts with Orange Blossom Crème

STARTER

Choice of

Freshly Baked Snacks

Falafel, vegetable samosas, spinach fatayer

Homemade Feta, simit Bread with Assorted dips

Freshly baked bread, baked feta with candied walnuts, muhammara, marinated assorted olives

MAINS

Choice of

Charred Chicken

Grilled cornfed baby chicken, garlic aioli, green harissa, grilled lemon served with barberry rice

Seabream in Banana Leaf

Spicy marinated seabream wrapped in a banana leaf, served with chickpea edamame stew

Freekeh Mushroom Risotto (V)

Freekeh risotto with seasonal mushrooms. green durum wheat, and Grana Padano

Chermoula Braised Lamb Shank, Couscous

Slow-cooked lamb shank with Moroccan spices, served with steamed couscous and chickpea stew

COFFFF

Choice of

Velvet Latte

Espresso Shots, with a Creamy Red Velvet essence and Milk of your choice

Miso Latte

Espresso Shots, with a combination of Miso Caramel sauce and milk of your choice