

ليالي القـمـر LAYALI AL QAMAR

> رمضان کریم RAMADAN KAREEM

> > IFTAR BUFFET MENU



# IFTAR BUFFET MENU I

## RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

#### **DRIED FRUITS & DATES**

Fresh Salads and Condiments
Fresh Tomato Wedges
Cucumber with Yogurt and Chili Walnuts
Rocket with White Onion and Pomegranate
International Salad
Lentil, Grilled Vegetable, and Feta Salad
Sumac-Spiced Chicken Salad

### ARABIC COLD MEZZE

Hummus, Mutabbal, Fattoush, Tabouleh

#### **HOT MEZZE**

Spinach Fatayer, Kibbeh Falafel Wrap

#### SOUP

Lentil Soup with Crispy Pita Bread

### ASSORTED BREAD BASKET

Arabic and International Bread Selection

# LIVE BBQ STATION

Mixed Meat Grill (Lamb, Kofta, Shish Taouk, Kebab, Calamari)

#### MAIN COURSES

Chicken Molokhia
Nile Perch Fish Meshawi with Garlic and Coriander Sauce
Lamb Curry
Vegetable Salona with Okra
Paneer Makhani
Steamed Rice

## CARVING STATION

Traditional Lamb Ouzi served with Oriental Rice

# **DESSERTS**

Mohalabia Raspberry Cheesecake Balah El Sham Fresh Fruit Medley Mousse Assortment Umm Ali

AED 160 Per Person

# IFTAR BUFFET MENU II

#### RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

### **DRIED FRUITS & DATES**

### FRESH SALADS & CONDIMENTS

Fresh Green Salad (Tomatoes, Cucumber)
Cucumber Yogurt with Chili Walnuts
Rocca & Zaatar with Feta and White Onion
Marinated Olives, Arabic Pickles, Labneh with Zaatar

#### INTERNATIONAL SALADS

Classic Greek Salad Caesar Salad with Prawns

## **ARABIC COLD MEZZE ASSORTMENTS**

Baba Ghanoush, Tabbouleh, Fattoush, Wine Leaves, Hummus

## STATION

Chicken Shawarma with Condiments

## **HOT MEZZE**

Spinach Fatayer, Cheese Spring Roll Kibbeh, Vegetable Pakora

# SOUPS

Harira Soup Lentil Soup with Sumac and Pita Bread

### ASSORTED BREAD BASKET

Arabic and International Bread Selection

#### LIVE BBQ STATION

Mixed Meat Grill (Lamb, Kofta, Shish Taouk, Kebab) Grilled Fresh Seafood (Based on Market Availability, One Item Every Day: Calamari, Shrimp, Cod Fish)

#### MAIN COURSES

Chicken Majboos Seared Sea Bass with Garlic and Coriander Sauce, Arabic Lentil Confit Beef Harees Za'atar-Roasted Roast Potatoes Butter Chicken Steamed Rice

# **CARVING STATION**

Traditional Lamb Ouzi served with Oriental Rice

## **DESSERTS**

Mousse Assortments, Apple Crumble Tart, Mixed Baklava Fresh Fruit Medley, Mohalabiya, Katayef with Cheese and Nuts Raspberry Cheesecake, Umm Ali, Dates Platter

**AED 180 Per Person** 

# IFTAR BUFFET MENU III

#### **RAMADAN JUICES**

Kamar al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

#### **DRIED FRUITS & DATES**

#### FRESH SALADS AND CONDIMENTS

Fresh Tomato Wedges with Avocado Cucumber with Greek Yogurt and Chili Walnuts Rocket with White Onion, Pomegranate, and Mango Marinated Olives, Pickled Turnips

# INTERNATIONAL SALADS

Lentil Salad with Grilled Halloumi Harissa Calamari Salad

# **ARABIC COLD MEZZE ASSORTMENTS**

Hummus, Mutabbal, Wine Leaves, Fattoush, Tabbouleh

#### HOT MEZZE

Kibbeh, Spinach Fatayer, Cheese Manakish Veg Samosa, Chicken Pakoras

## SOUPS

Harira Soup Lentil Soup with Pita Bread and Lemon Wedges

## **ASSORTED BREAD BASKET**

Arabic and International Bread Selection with Butter

#### STATION

Foul Falafel

Condiments: Cumin Powder, Tahini Sauce, Chopped Tomato, Arabic Chili Pickle.

Olive Oil, Chicken Shawarma with Arabic Pickles

# LIVE BBQ STATION

Mixed Meat Grill (Lamb Kofta, Chicken Tandoori, Beef Steak) Grilled Fresh Seafood (Based on Market Availability, One Item Every Day: Calamari, Prawns, Shrimp, Sea Bass, Salmon)

# MAIN COURSES

Seafood Tagine (Mixed Seafood with Moroccan Tagine)
Mutton Rogan Josh
Grilled Sea Bass with Antiboise Sauce
Kadai Chicken
Potato Harra with Garlic and Coriander
Saffron Rice
Penne Arrabbiata

#### CARVING STATION

Traditional Ouzi Served with Arabic Rice

#### **DESSERTS**

Ma'amoul, Basbousa, Kunafa, Umm Ali Crème Brûlée, Profiteroles, Red Velvet Cake, Dates Fruit Medley, Date Pudding, Passion Fruit Cheesecake

**AED 200 Per Person** 



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> رمضان کریم RAMADAN KAREEM

> > SUHOOR MENU



# SUHOOR MENU I

## **ASSORTED DATES, DRIED FRUITS & NUTS**

Assorted International and Arabic Bread

#### RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

# COLD MEZZEH

Hummus, Mutabbal, Tabbouleh, Fattoush, Arabic Pickles

#### SALADS

Mixed Salad Arugula and Pomegranate Salad Lentil, Grilled Vegetable, and Feta Salad Sumac Chicken Salad

# **HOT MEZZE**

Vegetable Samosa Kibbeh, Cheese Fatayer Garlic Mayonnaise

## SOUPS

Lentil Soup with Crispy Pita Bread and Lemon

### MAIN DISHES

Grilled Lamb Kebab Fish Tikka with Mint Chutney Za'atar-Roasted Potatoes Biryani Rice Paneer Makhani

#### **DESSERTS**

Chocolate Brownie Mohalabia Balah El Sham Raspberry Cheesecake Fresh Fruit Medley Umm Ali

**AED 140 Per Person** 

# SUHOOR MENU II

# **ASSORTED DATES, DRIED FRUITS & NUTS**

### **RAMADAN JUICES**

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

## **COLD MEZZE**

Hummus, Mutabbal, Baba Ganoush
Fattoush, Vine Leaves
Rocca & Zaatar with Feta and White Onion

## INTERNATIONAL SALAD

Classic Greek Salad Grilled Chicken with Lentil and Grilled Vegetables Wild Rocket, Romaine, Tomato Slices, Cucumber, Grated Carrot, Sweet Corn

#### **DRESSINGS & CONDIMENTS**

Vinaigrette, Thousand Island Dressing, Caesar Dressing Marinated Olives and Arabic Pickles

## SOUP

Harira Soup with Pita Crisps and Arabic Bread

# ASSORTED BREAD BASKET

Assorted International and Arabic Bread

### **HOT MEZZE**

Chicken Samosa Lamb Kibbeh, Cheese Fatayer

## MAIN DISHES

Oriental Mixed Grill (Lamb, Kofta, Shish Taouk, Kebab)
Whole Roasted Chicken with Lemon Garlic Sauce and Potatoes
Grilled Nile Perch with Harra Sauce, Pepper, Pine Nuts, and Parsley
Eggplant Moussaka with Chickpeas, Onion, and Tomato
Meat Rice with Ground Meat and Nuts

# **DESSERTS**

Mixed Baklava
Mohalabia
Cheese Kunafa
Cherry Chocolate Cake
Raspberry Cheesecake
Dates Platter
Fresh Fruit Medley
Umm Ali

**AED 160 Per Person** 

# SUHOOR MENU III

# **ASSORTED DATES, DRIED FRUITS & NUTS**

#### RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

## COLD MEZZE

Beetroot Hummus, Mutabbal, Muhammara Fattoush, Tabbouleh, Vine Leaves, Cucumber Mint with Yogurt Rocca & Zaatar with Feta, White Onion, Potato Harra Salad

#### INTERNATIONAL SALAD

Classic Caesar Salad, Chicken and Halloumi Salad Grilled Vegetable Antipasti Wild Rocket, Romaine, Tomato Slices, Cucumber, Grated Carrot, Sweet Corn

#### **DRESSINGS & CONDIMENTS**

Vinaigrette, Thousand Island Dressing, Caesar Dressing Marinated Olives and Arabic Pickles Herb Croutons, Pickled Beetroot

#### SOUPS

Lentil Soup Lemon, Pita Crisps, Cumin Powder, Olive Oil

#### ASSORTED BREAD BASKET

Assorted International and Arabic Bread

Hot Mezzeh

Chicken Samosa, Spring Rolls Fried Kibbeh, Cheese Fatayer

## MAIN DISHES

Oriental Mixed Grill (Lamb, Kofta, Shish Taouk, Kebab)
Vermicelli Rice
Grilled Red Snapper with Tahini Sauce
Seafood Tagine, Mixed Seafood with Moroccan Tagine
Kousa al-Mahshi, Stuffed Eggplant with Lamb Minced Meat
Chicken Molokhia, Chicken Stew

#### **DESSERTS**

Mixed Baklava
Katayef with Cheese and Nuts
Blueberry Mohalabia
Cheese Kunafa
Red Velvet Cake
Passion Fruit Cheesecake
Dates Platter
Fresh Fruit Medley
Umm Ali

**AED 180 Per Person**