



oceana  
kitchen

# Iftar Menu

INTERNATIONAL CUISINE

## ARABIC MEZZEH

### **Moutabal (V)(D)**

Drizzle of olive oil, pomegranate seeds, mint sprig

### **Fattoush (V)(D)**

Sumac sprinkle, toasted pita crisps, parsley leaf

### **Couscous Salad (V, G)**

Lemon wedge, chopped coriander

### **Moujadara Salad (V)**

Crispy fried onions, parsley

### **Tabouleh (V, G)**

Lettuce leaf, lemon wedge

### **Eggplant Moussaka Salad (V)**

Chopped parsley, olive oil drizzle

### **White Bean Salad (V)**

Lemon wedge, parsley

### **Hummus**



## **RAW BAR**

**Iceberg Lettuce**  
**Butter Lettuce**  
**Radicchio Lettuce**  
**Mixed Lettuce**  
**Sliced Onion**  
**Cucumber**  
**Beans**  
**Broccoli**

## **SALAD DRESSINGS**

**Balsamic Dressing (V)**  
**Olive Oil (V)**  
**Sriracha Vinaigrette (V)**  
**Grain Mustard Dressing (V)**  
**Raspberry Dressing (V)**

## **CHEESE & COLD CUTS**

**Emmenthal**  
**Comte**  
**Goat Cheese**  
**Taleggio**

## **COLD CUTS**

**Smoked Turkey**  
**Chicken Mortadella**  
**Beef Salami**  
**Turkey Pastrami**

### **Accompaniments:**

**Grapes, Lavosh (V), Fig Chutney (V)**  
**Apricot Chutney (V), Roasted Nuts (N)**  
**Cheese Crackers (G)**



## **INDIVIDUAL SALADS**

**Mini Chaat Bowl (Sev, Potato, Chickpea) (V)**  
Tamarind foam

**Tofu & Carrot in Rice Paper Wrap (V)**  
Sweet chili dots

**Tandoori Cauliflower Salad Nest**  
Pickled onion rings

**Curd Dahi Vada Canapé**  
Pomegranate seeds

## **ANTIPASTI**

**Grilled Zucchini Ribbons with Ricotta (V)**  
**Grilled Carrots with Thyme-Honey Drizzle (V)**

**Roasted Butternut Squash with Sage (V)**  
**Grilled Fennel with Lemon Vinaigrette (V)**

**Roasted Red Onions with Garlic (V)**

**Seafood Terrine (S) (D)**

**Chicken Terrine (D)**

**Basil Pesto (V, N)**

**Sun-dried Tomato**

**Mozzarella & Pesto (D, N, V)**

**Tomato Pesto (N, V)**

**Olive Tapenade (V)**



## COMPOSED SALADS

### **Shredded Chicken (N)**

With Celery, Caramelized Walnut & Apple Salad

### **Quinoa, Pomegranate, Mint (V)(D)**

Dried Cherry, Feta Salad

### **Roasted Vegetable & Olives Salad (V, N)**

With Basil Pesto

### **Marinated Roasted Fennel (S)**

With Cajun Prawns

### **Beef Pastrami, Emmental & Endives Salad (G, D)**

### **Tuna & Pasta Salad (G, D)**

With Pecorino Shavings

### **German Potato Salad**

With Crispy Turkey Bacon

### **Broccoli, Sweet Corn & Smoked Turkey**

With Ranch Dressing

## WESTERN SECTION LIVE COOKING

### **Pasta**

#### **Penne (V, G) or Fusilli (V, G)**

Sauces: Bolognese, Cream Sauce, Alfredo, Herb Cream, Tomato, Pesto (N)

### **Roast of the Day**

Roasted Herb Whole Fish (S)

Sauce: Lemon Butter Sauce (G)



## CONDIMENTS

**Pommery Mustard (V)**

**Horseradish Sauce (V)**

**Dijon Mustard (V)**

## SOUP STATION

**Beef & Sweetcorn Velouté (D)(G)**

**Egyptian Lentil Soup (V)**

Lemon, Crispy Croutons

### Meat

**Lamb & Vegetable Stew (G)**

A traditional North African lamb stew simmered with root vegetables and aromatic spices

### Fish

**Grilled Sea Bass with Lentil Raghu and Salsa Verde (S)**

Delicately grilled sea bass topped with fresh, zesty salsa verde

**Buttered Seasonal Vegetables (V)(D)**

**Crushed Potatoes (V)(D)**

**Roasted Butternut Squash**

## ARABIC SECTION

**Shirin Pulao (N)**

Fragrant rice cooked with orange, carrots, pistachios & almonds

**Lamb Moussaka (D)**

Baked casserole with lamb, eggplant, tomato, and warm Arabic spices



## **ASIAN SECTION**

**Vegetable Fried Rice (V)**

**Spicy Prawn Sambal (S)**  
Lime Wedges, Curry Leaves

## **ASIAN LIVE COOKING**

**Spicy Prawn Sambal (S)**

## **INDIAN SECTION**

**Panchmel Dal (V)**

**Egg Masala Curry**  
(Andhra-style)

## **INDIAN LIVE STATION**

**Saj Live (G)(N)**  
Muhamarah, Zaatar, Akawi

## **LIVE GRILL KITCHEN**

**Traditional Whole Lamb Ouz (N)**  
Ouzi Rice, Dry Fruits, Nuts, Herbs

## **UNDER THE HOT LAMP**

**Hot Mezzeh (G)(N)**  
Meat Kibbeh, Cheese Fatayer, Spinach Fatayer

**Chicken Shawarma (G)**  
Tahini Sauce, Garlic Aioli, Arabic Chili, Pickles,  
Onion, Tomato, Lettuce



## **ARABIC MIXED GRILL**

**Lamb Kofta, Beef Kebab, Sheesh Taouk  
Tahini Sauce, Garlic Sauce**

## **UNDER THE HEAT LAMP**

### **Chicken Molokhia**

Traditional Jute Mallow Stew Served with Tender Chicken

### **Shish Barak with Yoghurt Sauce (N)**

Tender Meat Dumplings Served in A Rich and Creamy Yogurt Sauce

## **DESSERT**

### **Pistachio Sicilian Cannoli (G)(D)**

Mascarpone cheese, pistachio paste

### **Date Banana Cake (G)(D)**

### **Caprese Cake with fig Cream (G)(N)**

Butter, Almond Powder, Chocolate

### **Fudge Brownie (D)(G)**

### **Burnt lemon Cream Tart (G)**

Vanilla tart with lemon cream



## **VERRINES**

**Vanilla & Strawberry Pannacotta**  
Cream, Strawberry Jelly

**Arabic coffee Tiramisu (G)**  
Arabic coffee cream , Mascarpone, Cocoa Powder

**Vanilla Crème Brulée**

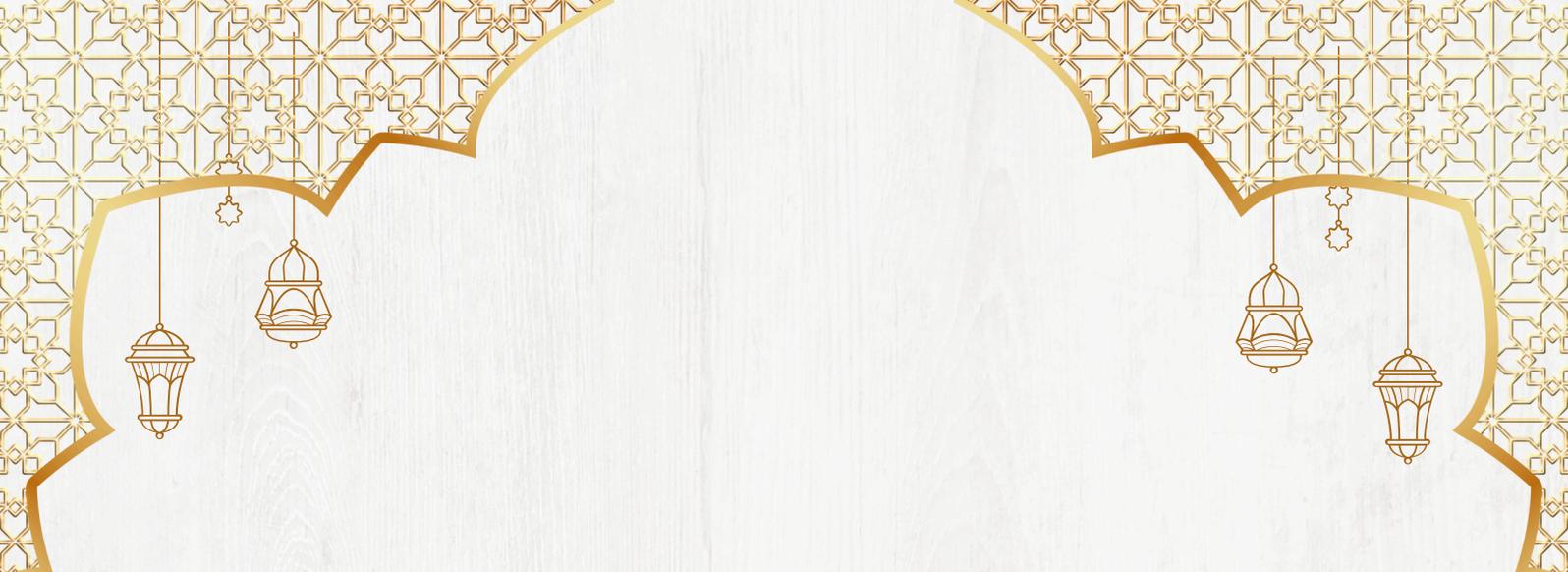
**White Chocolate Cheesecake Shots (G) (N)**  
With chocolate digestives and mascarpone cream

## **WHOLE CAKES**

**Basque Burnt Cheesecake (G)(D)**  
Fresh berry, rose whipped

**Chocolate Fondant Cake (G)**

**Yuzu and Coconut Entremet (G) (N)**  
Coconut almond cake with yuzu cream  
and coconut whip ganache



## **HOT DESSERT**

**Kunafa (G)(N)**

**Umm Ali (G)(N)**

Puff Pastry, Milk, Nut

## **ARABIC SWEET**

**Basbousa (N)(G)**

Coconut and Almond

**Assorted Baklava (N)(G)**

Mix of Arabic Baklava

**Turkish Delights (N)**

**Fresh Whole Fruits Selection**

**Seasonal Sliced Fruit**