

Ramadan Cycle Menu – Day 01

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrân 🥤, Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates: Khodri, Munifi, Sagai, Sukkari, Kholas, Medjool

Dried Fruits: Dried Prunes, Dried Apricots, Dried Figs, Golden Raisins, Black Sultana, Dried Coconut, Dried Kiwi, Dried Pineapple, Dried Mango, Dried Papaya

Nuts 🌰: Almond, Walnut, Hazelnut, Pistachio, Roasted Peanut, Cashew Nut, Almond Nut in Shell

Soup

Lentil Soup 🍲 (V)

Chicken Minestrone Soup 🍲🥬 (with Lemon & Croutons 🥬)

Assorted Bread Selection 🍞

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana 🥤, Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 🥤

Cold Mezze

Classic Hummus 🍲, Pesto Hummus 🍲, Beetroot Hummus 🍲, Moutabel 🍲, Carrot Moutabel 🍲, Baba Ghanoush 🍲, Tabbouleh 🍲, Fattoush 🍲, Oriental Salad 🍲, Wrak Enab 🍲, Lubia Bil Zeit 🍲, Muhammara 🍲, Malfoof 🍲, Moudardara 🍲, Kishky 🥤, Burgul A Banadoura 🥬, Rocca Salad 🍲, Zaatar Salad 🍲, Olives Salad 🍲

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Bianco

Dressings: Cocktail, Yogurt 🥤, Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac Tomato Wedges, Cucumber, Sweet Corn, Carrot

International Salad: Greek Salad 🥤, Thai Glass Noodles with Minced Chicken 🥬🍲, Kachumber 🍲

Sushi Display 🍣

Spicy Tuna Roll 🍣, California Roll 🍣, Cucumber Maki 🍲, Salmon Philadelphia 🥤🍣
Served with Soy Sauce 🍲, Pickled Ginger, Wasabi 🍲

Arabic Cheese Display 🥤

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives Selection 🍲

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green

Allergens: Gluten 🌾, Dairy 🥤, Egg 🍳, Nuts 🌰, Seafood 🐟🦞, Soy 🌱

Assorted Pickles 🌿

Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Jam Selection 🌿

Figs, Apple, Apricot, Tomato, Raspberry

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Hot Mezze

Lamb Kibbeh 🌿, Cheese Sambousek 🍷🌿, Spinach Fatayer 🍷🌿, Meat Sambousek 🌿,
Lamb Sojuk, Potato Chips 🌿
Sauces: Mayonnaise 🍷, Ketchup, Tahina 🌿, Garlic, Sweet Chili

Arabic Main Course

Chicken Moghrabieh 🌿🍷, Kebab Halla, Grilled King Fish 🐟, Eggplant Moussaka 🌿, Duck
Freekeh 🌿, Oxtail Tajine, Kibbeh bil Laban 🍷🌿

Live Stations

Chicken Shawarma 🍷, Saj Manakeesh 🌿🍷, Traditional Lamb Ouzi 🍷, Grill Barbecue: Shish
Tawooq, Beef Kofta, Lamb Kebab, Grilled Mussel 🍷
Sauces: Tahina 🌿, Garlic, Harissa 🌿, Barbecue

Indian Main Course

Chicken Biryani 🌿, Mix Vegetable Korma 🌿, Chicken Tikka Masala 🍷, Dal Makhani 🌿,
Steamed Rice 🌿

Pasta Station

Pasta with Mushroom 🍷🌿, Pasta with Pink Sauce 🍷🌿
Live Pasta: Spaghetti 🌿, Penne 🌿, Farfalle 🌿, Macaroni 🌿
Sauces: Tomato 🌿, Chicken Bolognese 🍷🌿, Creamy Mushroom 🍷, Cheese 🍷
Condiments: Parmesan 🍷, Olive Oil, Basil, Tomatoes, Onion, Garlic, Mushrooms, Pepper

Desserts 🍷🍷🌿

Cheese Kunafa, Awamat, Cheese Qatayef 🍷🌿, Basma Walnut 🌿, Halawet El Jibn 🍷, Aysh El
Saraya 🍷, Basbousa 🌿, Baklava 🌿🌿, Pistachio Ma'amoul 🌿, Nabulsiya Cheese Roll 🍷🌿,
Chaabeyat 🌿, Asabe Zainab 🌿, Tabat Coconut 🌿, Turkish Delight Pistachio 🌿, Turkish
Delight Rose, Turkish Delight Hazelnut 🌿, Black Forest Cake 🍷, Mango Cheesecake 🍷, Mixed
Nut Tart 🌿, Strawberry Panna Cotta 🍷, Crème Arabia 🍷, Blueberry Crumble 🍷, Mohalabia 🍷,
Rice Pudding 🍷

Fresh Fruits: Watermelon, Sweet Melon, Pineapple 🌿

Hot Dessert: Umm Ali 🍷, Sticky Date Pudding

Allergens: Gluten 🌿, Dairy 🍷, Egg 🍷, Nuts 🌿, Seafood 🐟/🦑, Soy 🌿

Ramadan Cycle Menu – Day 02

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrn , Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates: Khodri, Munifi, Sagai, Sukkari, Kholas, Medjool

Dried Fruits: Dried Prunes, Dried Apricots, Dried Figs, Golden Raisins, Black Sultana, Dried Coconut, Dried Kiwi, Dried Pineapple, Dried Mango, Dried Papaya

Nuts : Almond, Walnut, Hazelnut, Pistachio, Roasted Peanut, Cashew Nut, Almond Nut in Shell

Soup

Lentil Soup  (V)

Chicken Shorba 

Assorted Bread Selection

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana , Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 

Cold Mezze

Classic Hummus , Pesto Hummus , Beetroot Hummus , Moutabel , Carrot Moutabel , Baba Ghanoush , Tabbouleh , Fattoush , Oriental Salad , Wrak Enab , Lubia Bil Zeit , Muhammara , Malfoof , Moudardara , Kishky , Burgul A Banadoura , Rocca Salad , Zaatar Salad , Olives Salad 

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Bianco

Dressings: Cocktail, Yogurt , Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac Tomato, Cucumber, Sweet Corn, Carrot

International Salad: Pasta Salad with Grilled Vegetables , Chana Chaat , Watermelon & Feta 

Sushi Display

Spicy Tuna Roll , California Roll , Cucumber Maki , Salmon Philadelphia  
Served with Soy Sauce , Pickled Ginger, Wasabi 

Arabic Cheese Display

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives Selection

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green

Allergens: Gluten , Dairy , Egg , Nuts , Seafood / , Soy 

Assorted Pickles 🥒

Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Jam Selection 🍯

Figs, Apple, Apricot, Tomato, Raspberry

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Hot Mezze

Lamb Kibbeh 🍖, Cheese Sambousek 🥙🍷, Spinach Fatayer 🥙🍷, Meat Sambousek 🍷,
Vegetable Spring Roll 🥙, Cajun Potato Wedges 🍷
Sauces: Mayonnaise 🍷, Ketchup, Tahina 🍷, Garlic, Sweet Chili

Arabic Main Course

Mix Vegetable Salona 🍷, Chicken Kabsah 🍷, Fish Chermoula 🐟, Kibdah Iskandarani,
Vegetable Couscous 🍷, Kousa Vine Leaves 🍷, Lamb Tagine 🍷

Live Stations

Chicken Shawarma 🍷, Saj Manakeesh 🍷🥙, Traditional Lamb Ouzi 🥙, Grill Barbecue: Shish
Tawooq, Beef Kofta, Lamb Kebab, Butter Shrimp 🍷
Sauces: Tahina 🍷, Garlic, Harissa 🍷, Barbecue

Indian Main Course

Lamb Biryani 🍷, Mix Vegetable Korma 🍷, Butter Chicken 🥙, Dal Palak 🍷, Steamed Rice 🍷

Pasta Station

Pasta Chicken Bolognese 🥙🍷, Baked Cheese Pasta 🥙🍷
Live Pasta: Spaghetti 🍷, Penne 🍷, Farfalle 🍷, Macaroni 🍷
Sauces: Tomato 🍷, Chicken Bolognese 🥙🍷, Creamy Mushroom 🥙, Cheese 🥙
Condiments: Parmesan 🥙, Olive Oil, Basil, Tomatoes, Onion, Garlic, Mushrooms, Pepper

Desserts 🍰🍮🍌

Cheese Kunafa, Awamat, Walnut Qatayef 🍮🍷, Assorted Baklava 🍮🍷, Halawet El Jibn 🥙,
Aysh El Saraya 🥙, Basbousa 🍷, Date Ma'amoul 🍷, Chaabeyat 🍷, Pistachio Mafrouke 🍮,
Tabat Coconut 🍷, Turkish Delight Pistachio 🍮, Turkish Delight Rose, Basma Walnut 🍮,
Turkish Delight Pomegranate, Fresh Fruit Cake 🍷, Belgium Mud Cake 🥙, Chocolate Raspberry
Mousse 🥙, Almond Tart 🍮, Mango Coconut Pudding 🥙, Granola Baked Yogurt 🥙, Mohalabia
🥙, Rice Pudding 🥙

Fresh Fruits: Watermelon, Sweet Melon, Pineapple 🍷

Hot Dessert: Umm Ali 🥙, Sticky Date Pudding 🍷

Ramadan Cycle Menu – Day 03

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrın 🥤, Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates: Khodri, Munifi, Sagai, Sukkari, Kholas, Medjool

Dried Fruits: Dried Prunes, Dried Apricots, Dried Figs, Golden Raisins, Black Sultana, Dried Coconut, Dried Kiwi, Dried Pineapple, Dried Mango, Dried Papaya

Nuts 🌰: Almond, Walnut, Hazelnut, Pistachio, Roasted Peanut, Cashew Nut, Almond Nut in Shell

Soup

Lentil Soup 🍲 (V)

Lamb Harrira Soup 🥤

Assorted Bread Selection 🍞

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana 🥤, Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 🥤

Cold Mezze

Classic Hummus 🍲, Pesto Hummus 🍲, Beetroot Hummus 🍲, Moutabel 🍲, Carrot Moutabel 🍲, Baba Ghanoush 🍲, Tabbouleh 🍲, Fattoush 🍲, Oriental Salad 🍲, Wrak Enab 🍲, Lubia Bil Zeit 🍲, Muhammara 🍲, Malfoof 🍲, Moudardara 🍲, Kishky 🥤, Burgul A Banadoura 🍲, Rocca Salad 🍲, Zaatar Salad 🍲, Olives Salad 🍲

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Biando

Dressings: Cocktail, Yogurt 🥤, Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac Tomato, Cucumber, Sweet Corn, Carrot

International Salad: Green Beans & Sundried Tomato with Smoked Salmon 🥤 🌿, Achari Vegetable Salad 🍲, Barley with Chicken Salad 🥤

Sushi Display 🍣

Spicy Tuna Roll 🍣, California Roll 🍣, Cucumber Maki 🍲, Salmon Philadelphia 🥤 🍣
Served with Soy Sauce 🍲, Pickled Ginger, Wasabi 🍲

Arabic Cheese Display 🥤

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives Selection 🍲

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green

Allergens: Gluten 🌾, Dairy 🥤, Egg 🍳, Nuts 🌰, Seafood 🐟/🦞, Soy 🌱

Assorted Pickles 🥒

Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Jam Selection 🍯

Figs, Apple, Apricot, Tomato, Raspberry

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Hot Mezze

Lamb Kibbeh 🍷, Cheese Sambousek 🍷🍷, Spinach Fatayer 🍷🍷, Meat Sambousek 🍷,
Onion Rings 🍷, Potato Chips 🍷
Sauces: Mayonnaise 🍷, Ketchup, Tahina 🍷, Garlic, Sweet Chili

Arabic Main Course

Lamb Fatah Laham 🍷, Chicken Matfia 🍷, Egyptian Beef Goulash 🍷, Seafood Salona 🍷,
Chicken Harees 🍷, Moussaka bil Bechamel 🍷🍷, Dawood Basha 🍷

Live Stations

Chicken Shawarma 🍷, Saj Manakeesh 🍷🍷, Traditional Lamb Ouzi 🍷, Grill Barbecue: Shish
Tawooq, Beef Kofta, Lamb Kebab, Mix Seafood 🍷
Sauces: Tahina 🍷, Garlic, Harissa 🍷, Barbecue

Indian Main Course

Chicken Biryani 🍷, Chana Masala 🍷, Chicken Tikka Masala 🍷, Dal Tadka 🍷, Steamed Rice 🍷

Pasta Station

Pasta with Pink Sauce 🍷🍷, Pasta with Creamy Mushroom Sauce 🍷🍷
Live Pasta: Spaghetti 🍷, Penne 🍷, Farfalle 🍷, Macaroni 🍷
Sauces: Tomato 🍷, Chicken Bolognese 🍷🍷, Creamy Mushroom 🍷, Cheese 🍷
Condiments: Parmesan 🍷, Olive Oil, Basil, Tomatoes, Onion, Garlic, Mushrooms, Pepper

Desserts 🍰🍮

Cheese Kunafa, Awamat, Cheese Qatayef 🍷🍷, Namoura 🍷, Halawet El Jibn 🍷, Aysh El
Saraya 🍷, Basbousa 🍷, Baklava 🍷🍷, Znoud al Sit 🍷, Pistachio Ma'amoul 🍷🍷, Chaabeyat
🍷, Nabulsiya Cheese Roll 🍷, Turkish Delight Pistachio 🍷🍷, Turkish Delight Rose, Turkish
Delight Kiwi 🍷, Blueberry Cheesecake 🍷, Tea Crème Brûlée 🍷, Lemon Coconut Cake 🍷,
Cherry Chocolate Cake 🍷, Chocolate Brownie 🍷, Raspberry Panna Cotta 🍷, Mohalabia 🍷,
Rice Pudding 🍷

Fresh Fruits: Watermelon, Sweet Melon, Pineapple 🍷

Hot Dessert: Umm Ali 🍷, Sticky Date Pudding

Allergens: Gluten 🍷, Dairy 🍷, Egg 🍷, Nuts 🍷, Seafood 🍷/🍷, Soy 🍷

Ramadan Cycle Menu – Day 04

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrar , Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates: Khodri, Munifi, Sagai, Sukkari, Kholas, Medjool

Dried Fruits: Dried Prunes, Dried Apricots, Dried Figs, Golden Raisins, Black Sultana, Dried Coconut, Dried Kiwi, Dried Pineapple, Dried Mango, Dried Papaya

Nuts : Almond, Walnut, Hazelnut, Pistachio, Roasted Peanut, Cashew Nut, Almond Nut in Shell

Soup

Chicken Minestrone  | Lentil Soup 

Assorted Bread Selection

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana , Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 

Cold Mezze

Classic Hummus , Pesto Hummus , Beetroot Hummus , Moutabel , Carrot Moutabel , Baba Ghanoush , Tabbouleh , Fattoush , Oriental Salad , Wrak Enab , Lubia Bil Zeit , Muhammara , Malfoof , Moudardara , Kishky , Burgul A Banadoura , Rocca Salad , Zaatar Salad , Olives Salad 

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Biando
Dressings: Cocktail, Yogurt , Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac Tomato, Cucumber, Sweet Corn, Carrot

International Salad: Classic Coleslaw  , Chana Chaat , Greek Salad , Achari Vegetable Salad 

Sushi Display

Spicy Tuna Roll , California Roll , Cucumber Maki , Salmon Philadelphia  
Served with Soy Sauce , Pickled Ginger, Wasabi 

Arabic Cheese Display

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives Selection

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green

Assorted Pickles 🌿

Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Jam Selection 🌿

Figs, Apple, Apricot, Tomato, Raspberry

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Hot Mezze

Lamb Kibbeh 🌿, Cheese Sambousek 🍷🌿, Spinach Fatayer 🍷🌿, Meat Sambousek 🌿,
Batata Harra 🌿, Onion Rings 🌿
Sauces: Mayonnaise 🍷, Ketchup, Tahina 🌿, Garlic, Sweet Chili

Arabic Main Course

Fish with Harra Sauce 🐟, Beef Okra bil Zeit 🌿, Chicken Mograbieh 🍷🌿, Dawood Basha 🌿,
Eggplant Moussaka 🌿, Vermicelli Rice 🌿, Lamb Shakriya 🌿

Live Stations

Chicken Shawarma 🍷, Saj Manakeesh 🌿🍷, Traditional Lamb Ouzi 🍷, Grill Barbecue: Shish
Tawooq, Beef Kofta, Lamb Kebab, Grilled Shrimp 🍷
Sauces: Tahina 🌿, Garlic, Harissa 🌿, Barbecue

Indian Main Course

Jhinga (Prawn) Biryani 🍷🌿, Mix Vegetable Korma 🌿, Butter Chicken 🍷, Dal Palak 🌿,
Steamed Rice 🌿

Pasta Station

Pasta Alfredo 🍷🌿, Penne with Chicken Bolognese 🍷🌿
Live Pasta: Spaghetti 🌿, Penne 🌿, Farfalle 🌿, Macaroni 🌿

Desserts 🍷🌿

Cheese Kunafa, Awamat, Walnut Qatayef 🌿🍷, Halawet El Jibn 🍷, Aysh El Saraya 🍷, Turkish
Delight Pistachio 🍷, Turkish Delight Rose, Basma Walnut 🌿🍷, Assorted Baklava 🌿🍷,
Date Ma'amoul 🌿, Chaabeyat 🌿, Tabat Coconut 🌿, Fresh Cut Fruits 🌿 (Watermelon,
Sweet Melon, Pineapple), Hot Dessert: Umm Ali 🍷, Sticky Date Pudding 🌿

Ramadan Cycle Menu – Day 05

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrân 🥛, Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates: Khodri, Munifi, Sagai, Sukkari, Kholas, Medjool

Dried Fruits: Dried Prunes, Dried Apricots, Dried Figs, Golden Raisins, Black Sultana, Dried Coconut, Dried Kiwi, Dried Pineapple, Dried Mango, Dried Papaya

Nuts 🥜: Almond, Walnut, Hazelnut, Pistachio, Roasted Peanut, Cashew Nut, Almond Nut in Shell

Soup

Lentil Soup 🍲 | Chicken Cream Soup 🥛

Assorted Bread Selection 🍞

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana 🥛, Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 🥛

Cold Mezze

Classic Hummus 🍲, Pesto Hummus 🍲, Beetroot Hummus 🍲, Moutabel 🍲, Carrot Moutabel 🍲, Baba Ghanoush 🍲, Tabbouleh 🍲, Fattoush 🍲, Oriental Salad 🍲, Wrak Enab 🍲, Lubia Bil Zeit 🍲, Muhammara 🍲, Malfoof 🍲, Moudardara 🍲, Kishky 🥛, Burgul A Banadoura 🍲, Rocca Salad 🍲, Zaatar Salad 🍲, Olives Salad 🍲

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Biando
Dressings: Cocktail, Yogurt 🥛, Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac Tomato, Cucumber, Sweet Corn, Carrot

International Salad: Greek Salad 🥛, Chana Chaat 🍲, Creamy Potato Salad 🥛🍲

Sushi Display 🍣

Spicy Tuna Roll 🍣, California Roll 🍣, Cucumber Maki 🍲, Salmon Philadelphia 🥛🍣

Arabic Cheese Display 🥛

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives & Pickles 🍲

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green
Pickles: Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Allergens: Gluten 🌾, Dairy 🥛, Egg 🥚, Nuts 🥜, Seafood 🐟/🦀, Soy 🌱

Hot Mezze

Lamb Kibbeh 🍴, Cheese Sambousek 🍴🍴, Spinach Fatayer 🍴🍴, Meat Sambousek 🍴,
Lamb Sojuk 🍴, Cajun Potato Wedges 🍴
Sauces: Mayonnaise 🍴, Ketchup, Tahina 🍴, Garlic, Sweet Chili

Arabic Main Course

Fish Kouzbariah 🍴, Beef Tajine 🍴, Lesan Asfour with Meat 🍴, Chicken Kabsa 🍴🍴, Loubia
Bil Zait 🍴, Chicken Moussakan 🍴🍴, Vegetable Couscous 🍴

Live Stations

Chicken Shawarma 🍴, Saj Manakeesh 🍴🍴, Traditional Lamb Ouzi 🍴, Grill: Shish Tawooq,
Beef Kofta, Lamb Kebab, Grilled Mussels 🍴
Sauces: Tahina 🍴, Garlic, Harissa 🍴, Barbecue

Indian Main Course

Lamb Biryani 🍴, Mix Vegetable Korma 🍴, Butter Chicken 🍴, Dal Palak 🍴, Steamed Rice 🍴

Pasta Station

Baked Cheese Pasta 🍴🍴, Pasta with Pink Sauce 🍴🍴
Live Pasta: Spaghetti 🍴, Penne 🍴, Farfalle 🍴, Macaroni 🍴

Dessert Buffet 🍴🍴🍴

Cheese Kunafa, Awamat, Walnut Qatayef 🍴🍴, Assorted Baklava 🍴🍴, Halawet El Jibn 🍴,
Aysh El Saraya 🍴, Date Ma'amoul 🍴, Chaabeyat 🍴, Pistachio Mafrouke 🍴, Tabat Coconut
🍴, Turkish Delight Pistachio 🍴, Rose Turkish Delight, Basma Walnut 🍴🍴, Turkish Delight
Pomegranate 🍴, Fresh Fruit Cake 🍴, Belgium Mud Cake 🍴, Chocolate Raspberry Mousse 🍴,
Almond Tart 🍴, Mango Pudding Coconut Sago 🍴, Mohalabia 🍴, Rice Pudding 🍴, Fresh Cut
Fruits 🍴 (Watermelon, Sweet Melon, Pineapple), Hot Dessert: Umm Ali 🍴, Sticky Date
Pudding 🍴

Ramadan Cycle Menu – Day 06

(Allergen icons follow the same Dubai Municipality standard)

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrar , Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates, Dried Fruits, Nuts  (same as previous days)

Soup

Lentil Soup  | Lamb Harira Soup 

Assorted Bread Selection

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana , Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 

Cold Mezze, Salads & Sushi

Cold Mezze

Classic Hummus , Pesto Hummus , Beetroot Hummus , Moutabel , Carrot Moutabel , Baba Ghanoush , Tabbouleh , Fattoush , Oriental Salad , Wrak Enab , Lubia Bil Zeit , Muhammara , Malfoof , Moudardara , Kishky , Burgul A Banadoura , Rocca Salad , Zaatar Salad , Olives Salad 

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Biando
Dressings: Cocktail, Yogurt , Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac Tomato, Cucumber, Sweet Corn, Carrot

International Salad: Classic Coleslaw  , Chana Chaat , Greek Salad , Achari Vegetable Salad 

Sushi Display

Spicy Tuna Roll , California Roll , Cucumber Maki , Salmon Philadelphia  
Served with Soy Sauce , Pickled Ginger, Wasabi 

Arabic Cheese Display

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives Selection

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green

Assorted Pickles 🌿

Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Jam Selection 🌿

Figs, Apple, Apricot, Tomato, Raspberry

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Hot Mezze

Lamb Kibbeh 🌿, Cheese Sambousek 🍷🌿, Spinach Fatayer 🍷🌿, Meat Sambousek 🌿,
Onion Rings 🌿, Batata Harra 🌿

Arabic & Live Stations

Chicken Tajine 🍷, Okra Bil Zeit 🌿, Fish with Parsley & Lemon 🐟, Lamb Mansaf 🌿🍷, Kibdah
Iskandarani 🌿, Vegetable Couscous 🌿, Chicken Harees 🍷

Grill & Indian Main Course

Shish Tawooq, Beef Kofta, Lamb Kebab, Mix Seafood 🐟
Chicken Biryani 🌿, Chicken tikka masala 🍷, Dal Makhani 🌿, Chana Masala 🌿, Steamed
Rice 🌿

Pasta Station

Pasta Arrabiata 🌿, Creamy Pasta with Mushroom Sauce 🍷🌿

Desserts 🍷🍰🌿

Cheese Kunafa, Awamat, Walnut Qatayef 🌿🍰, Halawet El Jibn 🍷, Aysh El Saraya 🍷, Slice
Turkish Pistachio Baklava 🌿🍰, Assorted Baklava 🌿🍰, Pistachio Ma'amoul 🍰, Shaabiyat
Cheese 🍷, Fresh Cut Fruits 🌿, Hot Dessert: Umm Ali 🍷, Sticky Date Pudding 🌿

Ramadan Cycle Menu – Day 07

Ramadan Specialty Juices

Orange, Lemon Mint Juice, Laban Ayrân 🥛, Jallab, Qamar Al-Din, Karkade, Tamar

Ramadan Specialties

Selection of Dates, Dried Fruits, Nuts 🥜 (same as previous days)

Soup

Lentil Soup 🍲 | Lesan El Asfour Soup 🍲

Assorted Bread Selection 🍞

Turkish, Artisan Rolls, Pita, French Baguette, Focaccia, Labana 🥛, Zatar, Arabic, Ciabatta, Sourdough, Rye, Multi-Grain, Cheese Garlic 🥛

Cold Mezze

Classic Hummus 🍲, Pesto Hummus 🍲, Beetroot Hummus 🍲, Moutabel 🍲, Carrot Moutabel 🍲, Baba Ghanoush 🍲, Tabbouleh 🍲, Fattoush 🍲, Oriental Salad 🍲, Wrak Enab 🍲, Lubia Bil Zeit 🍲, Muhammara 🍲, Malfoof 🍲, Moudardara 🍲, Kishky 🥛, Burgul A Banadoura 🍲, Rocca Salad 🍲, Zaatar Salad 🍲, Olives Salad 🍲

Cold Appetizers & Salads

Iceberg, Rocket, Lollo Rosso, Lollo Bianco
Dressings: Cocktail, Yogurt 🥛, Balsamic, Vinaigrette, Olive Oil, Garlic Olive Oil, Sumac
Tomato, Cucumber, Sweet Corn, Carrot

International Salad: Pasta Salad with Grilled Vegetables 🍲, Chana Chaat 🍲, Watermelon & Feta 🥛

Sushi Display 🍣

Spicy Tuna Roll 🍣, California Roll 🍣, Cucumber Maki 🍲, Salmon Philadelphia 🥛 🍣
Served with Soy Sauce 🍲, Pickled Ginger, Wasabi 🍲

Arabic Cheese Display 🥛

Labneh Ball, Zatar Labneh Ball, Chili Labneh Ball, Mint Labneh Ball, Habet Barak Labneh Ball, Shanklish, Feta, Shillal, Baladi, Kashkaval, Bulgarii, Brie, Gorgonzola, Cheddar, Emmental

Olives Selection 🍲

Green Olives Stuffed Red Chili, Black Kalamata, Pitted Black, Harrisa, Pitted Green

Assorted Pickles 🍲

Chili, Turnip, Mixed Vegetable, Gherkins, Lemon, Cucumber, Makdous

Jam Selection 🍲

Figs, Apple, Apricot, Tomato, Raspberry

Allergens: Gluten 🌾, Dairy 🥛, Egg 🥚, Nuts 🥜, Seafood 🐟/🦞, Soy 🌱

Seafood on Ice

Shrimps, mussels, clams, crab, calamari,
with lemon wedges, condiments and dressing

Hot Mezze

Lamb Kibbeh 🍷, Cheese Sambousek 🍷🍷, Spinach Fatayer 🍷🍷, Meat Sambousek 🍷,
Spring Roll 🍷, Vegetable Pakora 🍷

Arabic & Live Stations

Chicken Mandi 🍷🍷, Fish Chermoula 🍷, Laham bil Basal 🍷, Lamb Khaskhas 🍷, Sheikh Al-
Mahashi 🍷, Lubia Bil Zeit 🍷, Vine Leaves 🍷

Grill & Indian Main Course

Shish Tawooq, Beef Kofta, Lamb Kebab, Mix Seafood 🍷
Prawn Biryani 🍷🍷, Butter Chicken 🍷, Dal Tadka 🍷, Chana Masala 🍷, Steamed Rice 🍷

Pasta Station

Pasta Alfredo 🍷🍷, Spaghetti Bolognese 🍷

Desserts 🍷🍷🍷

Cheese Kunafa, Awamat, Walnut Qatayef 🍷🍷, Namoura 🍷, Halawet El Jibn 🍷, Aysh El
Saraya 🍷, Turkish Baklava Sadfa Walnut 🍷🍷, Cashewnut Baklava 🍷, Znoud Al Sit 🍷, Date
Ma'amoul 🍷, Chaabeyat 🍷, Asabe Zainab 🍷, Tabat Coconut 🍷, Turkish Delight Pistachio
🍷, Rose, Pomegranate, Cinnamon Caramel Cake 🍷, Blueberry Cheesecake 🍷, Tiramisu 🍷,
Fruit Trifle 🍷, Hot Dessert: Umm Ali 🍷, Sticky Date Pudding 🍷

Kids' Buffet (Daily)

Hot Dishes

Mini Pizza 🍷🍷, French Fries 🍷, Chicken Nuggets 🍷, Mac & Cheese 🍷🍷, Fried Rice 🍷

Desserts

Hot Chocolate Brownie 🍷🍷, Bread and Butter Pudding 🍷🍷