



oceana  
kitchen

# Iftar Menu

**INTERNATIONAL CUISINE**

## **ARABIC MEZZEH**

**Traditional Hummus (V,N)**

Olive oil, cumin

**Beetroot Labneh Swirl (V, D)**

Mint leaf

**Moutabal with Pomegranate (V, D)**

Seeds & parsley

**Chilled Roasted Carrot Salad (V)**

Chopped coriander

**Labneh with Zaatar (V)**

Olive oil

**Chickpea & Spinach Stew (V)**

Fried garlic

**Spicy Bulgur & Tomato Cold Mezzeh (V)**

Coriander leaf

**Assorted Pickled Vegetables (V)**

## **RAW BAR**

**Iceberg Lettuce**  
**Butter Lettuce**  
**Radicchio**  
**Rucola**  
**Sliced White Onion**  
**Cucumber**  
**Green Beans**  
**Broccoli**

## **SALAD DRESSINGS**

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

## **CHEESE & COLD CUTS**

**Brie**  
**Halloumi**  
**Gouda**  
**Edam**

## **COLD CUTS**

**Turkey Pastrami**  
**Chicken Salami**  
**Veal Ham**  
**Pepperoni**

### **Accompaniments:**

**Grapes, Roasted Nuts (N), Dried Fruits (V),  
Lavosh (V), Homemade Breadsticks (G),  
Cheese Crackers (G)**



## **INDIVIDUAL SALADS**

**Thai Green Mango Salad with Peanuts (V, N)**  
Red chili curls

**Paneer & Bell Pepper Skewer with Mint Yogurt**  
Micro mint

**Vegetable Sushi Roll with Soy Dot (V)**  
Wasabi & ginger

**Mini Tofu Tikka Salad Bowl (V)**  
Mustard cress

## **ANTIPASTI**

**Roasted Carrot & Fennel with Orange Glaze (V)**

**Grilled Mushrooms with Garlic & Herbs (V)**

**Poached Brussels Sprouts with Parmesan (V)**

**Braised Tomatoes with Oregano (V)**

**Roasted Banana Shallot Petals with Aged Balsamic (V)**

**Chicken & Pistachio Terrine (N, D)**

**White Fish & Tarragon Terrine (S, D)**

**Marinated Green & Black Olives**

**Sun-dried Tomato Tapenade**

**Basil Pesto (N)**

**Olive Tapenade**



## COMPOSED SALADS

**Fajita Chicken Salad (G, D)**  
With Monterey Jack Cheese

**Caramelized Pumpkin & Sweet Peppers Salad (D, N)**  
With Feta & Pine Nuts

**Marinated Shrimp Salad (S)**  
With Quinoa, Jicama & Honey Mustard Dressing

**Beef Salad**  
With Rocket, Jumbo Asparagus

**Cherry Mozzarella & Heirloom Tomato Salad (V, D)**  
With Sundried Tomatoes

**Cilantro Lime Penne Pasta Salad (V, G)**  
With Avocado & Roasted bell Peppers

**Roasted Field Mushroom & Baby Spinach Salad (V)**  
With Sweet Peppers

**Deviled Potato Salad**  
With Quail Eggs, Kale & Smoked Turkey

## WESTERN SECTION LIVE COOKING

### Gnocchi Station (G)

Classic Potato Gnocchi served with a choice of:  
Pomodoro Basilico (G)— Slow-cooked tomato sauce with garlic & basil  
Creamy Alfredo—Rich parmesan cream sauce (D)



## **ROAST OF THE DAY**

### **Roast Beef**

Sauce: Pepper Sauce

Roasted Vegetables:

Mediterranean Ratatouille (V)

Herb-Roasted Cauliflower & Broccoli (V)

## **CONDIMENTS**

**Pommery Mustard (V)**

**Horseradish Sauce (V)**

**Sour Cream (V)**

**Dijon Mustard (V)**

**HP Sauce**

## **ARABIC SECTION**

**Vegetable Salona (V)**

Emirati-style vegetable stew with herbs and spices

**Fish Machboos (S)**

Spiced rice with marinated fish & loomi

## **ASIAN SECTION**

**Vegetarian Fried Rice (V)**

Jasmine rice with vegetables & soy

**Thai Red Seafood Curry**

Soy, Gluten, Egg



## **SOUP STATION**

### **Seafood Bouillabaisse with Rouille (S)**

Fish, prawn, mussels

### **Vegetarian Syrian Lentil Soup (V)**

Arabic Bread Crouton, Lemon

#### **Meat:**

#### **Lamb stew**

Mint Pesto & Micro Greens

#### **Fish:**

#### **Pan-Fried fish with lemon Butter Sauce (N)**

Toasted Almond Flakes & Parsley

#### **Vegetable:**

#### **Roasted Root Vegetable Medley**

Maple Glaze & Pumpkin Seeds

#### **Potato:**

#### **Potato Gratin (D)(G)**

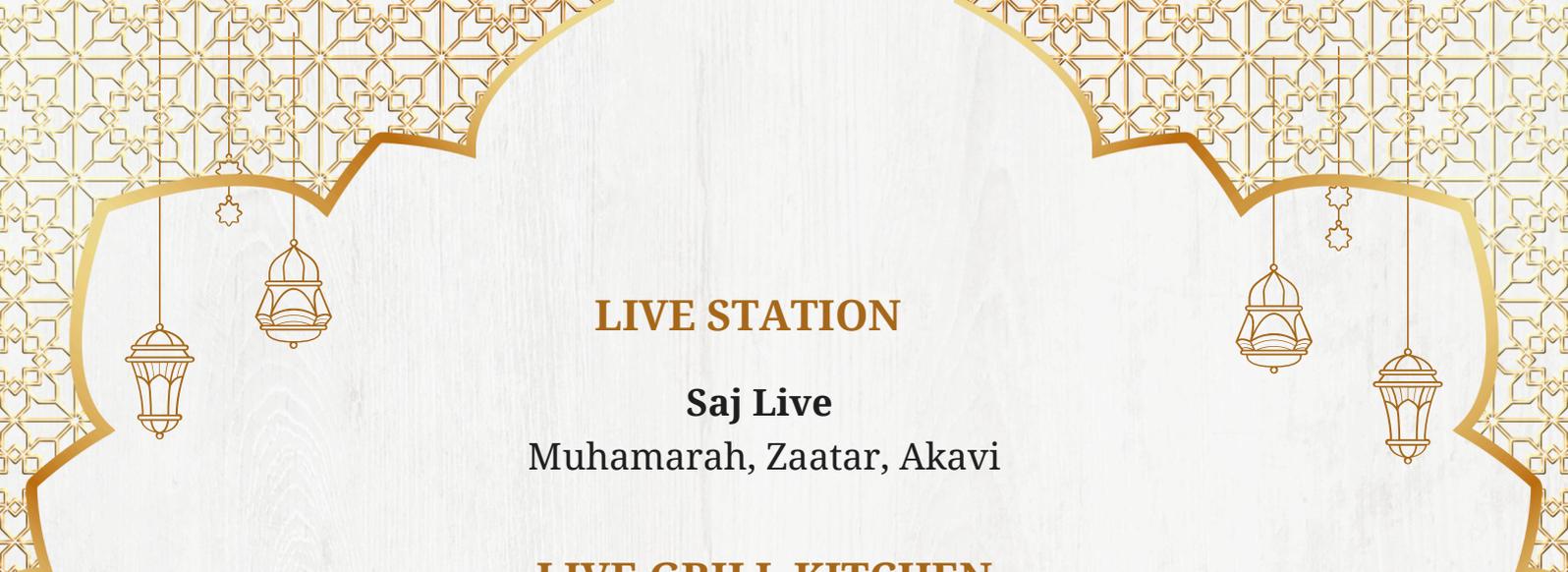
#### **Roasted Cauliflower & Broccoli (V)**

#### **Mediterranean Ratatouille**

## **INDIAN SECTION**

### **Vegetable Biryani with Raita (D)**

### **Duck Roast (Semi Gravy ) (N)**



## **LIVE STATION**

### **Saj Live**

Muhamarah, Zaatar, Akavi

## **LIVE GRILL KITCHEN**

### **Traditional Whole Lamb Ouzi (N)**

Ouzi Rice, Dry Fruits, Nuts, Herbs

## **UNDER THE HOT LAMB**

### **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 Harris (G, N)**

Creamy wheat and chicken dish, rich with comforting flavors

### **Fish Harra**

Grilled fish bites drizzled with tahini and chili dressing.



## DESSERTS

### INDIVIDUALS

#### **Pistachio Strawberry Cake (G, N)**

Pistachio crèmeux, sponge, strawberry jelly

#### **Strawberry Shortcake (G, N)**

vanilla sponge, strawberry compote vanilla cream

#### **Milk Chocolate Fig Brownie (G, N)**

milk chocolate cream, fig cream, fudge brownie

#### **Date Almond Cake ( N,D)**

Date almond cake, dried fruit compote, vanilla whipped

#### **Red Velvet Cake(G)**

Red velvet sponge, cheese cream

### VERRINES

#### **Trio Chocolate with Caramel (D)(G)**

Dark, milk & white chocolate mousse, caramel glaze

#### **Vanilla mixed berry trifle (D)(G)**

Mixed berry compote, vanilla custard, white chocolate cream

#### **Date Rose Crème Brûlée (D)(G)**

#### **Strawberry Rose Cheese Crumble (D)(G)**

Strawberry rose compote, crumble bake cheese mousse



## **WHOLE CAKES**

### **Limoncello Cake (G)(D)**

Lemon cream, spiced chocolate sponge

### **Chocolate Salted Caramel Cake (G)(D)**

### **Tiramisu Cheese Cake (G)(D)**

New York cheesecake, coffee finger biscuit, tiramisu cream

## **HOT DESSERT**

### **Kunafa (G) (N)**

Cheese and Honey

### **Umali (G) (N)**

Puff Pastry, Milk, Nuts

## **ARABIC SWEET**

### **Basbousa (N)(G)**

Coconut and Almond

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

Mix of Arabic Baklava

### **Turkish Delights**

### **Fruits Basket Selection**

Peach, Green Apples, Banana, Kiwi, Pears, Dragon Fruits,

### **Seasonal Sliced Fruit**