

oceana  
kitchen

# Iftar Menu

## INTERNATIONAL CUISINE

### ARABIC MEZZEH

#### **Hummus (V)**

Garnished with olive oil, chickpeas, paprika

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

Garnished with pomegranate seeds, olive oil

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

Garnished with toasted pita chips and sumac

#### **Tabbouleh (V, G)**

Garnished with lemon wedge and lettuce cup

#### **Warak Enab (Stuffed Vine Leaves) (V)**

Garnished with lemon slice and parsley

#### **Labneh with Mint (D)**

Garnished with dried mint, black olive

#### **Beetroot Yoghurt Dip (D)**

Garnished with mint, olive oil

#### **Cucumber & Garlic Labneh (D)**

Garnished with mint leaf



## **RAW BAR**

**Cherry Tomato**

**Grated Carrot**

**Cucumber**

**Broccoli**

**Lolo Rosso**

**Lolo Bionda**

**Iceberg Lettuce**

**Boston Lettuce**

## **SALAD DRESSINGS**

**Balsamic Dressing (V)**

**Olive Oil (V)**

**Sriracha Vinaigrette (V)**

**Grain Mustard Dressing (V)**

**Raspberry Dressing (V)**

## **CHEESE & COLD CUTS**

**Brie**

**Edam**

**Cheddar**

**Cream Cheese**

## **COLD CUTS**

**Smoked Turkey**

**Chicken Mortadella**

**Beef Salami**

**Turkey Pastrami**

### **Accompaniments:**

Grapes, Lavosh (V, G), Fig Chutney (V)

Apricot Chutney (V), Roasted Nuts (N)

Cheese Crackers (G)

## INDIVIDUAL SALADS

### **Paneer Tikka Salad (V, D)**

Garnished with mint chutney dots,  
capsicum rings

### **Vietnamese Cucumber & Tofu Salad (V)**

Garnished with coriander sprig

### **Moong Sprout, Tomato Carpaccio (V)**

Garnished with black salt sprinkle

### **Mini Watermelon Chaat Bowl (V)**

Garnished with chaat masala, mint

## ANTIPASTI

### **Grilled Zucchini with Mint & Olive Oil (V)**

### **Roasted Red Peppers with Balsamic Glaze (V)**

### **Grilled Eggplant with Garlic & Parsley (V)**

### **Braised Fennel with Orange Zest (V)**

### **Honey Glazed Roasted Pumpkin with Rosemary (V)**

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

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

### **Marinated Green & Black Olives (V)**

### **Tomato Pesto (V)**

### **Basil Pesto (V, N)**

### **Olive Tapenade (V)**

## WESTERN SECTION LIVE

### **Pan-Seared Bologna Lamb Meatballs**

Seafood pasta

Served with Truffle Mushroom & Tomato Sauce

### **Roast of the Day**

Herb-Crusted Roast Chicken

Sauce: Roasted Garlic Jus



## **CONDIMENTS**

**Pommery Mustard (V)**

**Horseradish Sauce (V)**

**Sour Cream (V)**

**Dijon Mustard (V)**

**HP Sauce**

## **COMPOSED SALADS**

**Bibim Guksu (Spicy Soya Noodles)**

With Roasted Beef, Bell Pepper

**Chickpeas Salad (V)**

With Sun-Dried Tomato and Parmesan Cheese

**Grilled Asparagus (V)**

With Baby Green Salad

**Hawaiian Tuna Salad (S)**

With Creamy Mayo

**Cajun Chicken Salad**

With Coriander Dressing

**Roasted Pepper Corn Salad (V)**

Sweet Chili Dressing, Coriander

**Grilled Mixed Vegetables (V)**

With Tomato Sauce

**Mushroom A La Green Salad (V)**

Lemon Dressing



## **SOUP STATION**

**Classic Lamb and Barley Soup (G)(D)**

**Egyptian Lentil Soup (V)**  
Lemon, Crispy Croutons

### **Meat Item**

Slow-braised beef short ribs with veal Jus (G)(A)  
Garnish: Roasted Garlic & Pearl Onions

### **Fish Item**

Herb-Crusted Baked Salmon with Lemon Beurre Blanc (S)(D)  
Garnish : Crispy Capers & Micro Herbs

### **Roasted Celeriac (V)**

Garnish: Basil Oil Drizzle

### **Dauphinoise Potatoes (D)**

Garnish: Parmesan Crust & Thyme Leaves  
Pakchoi with Garlic

## **ARABIC SECTION**

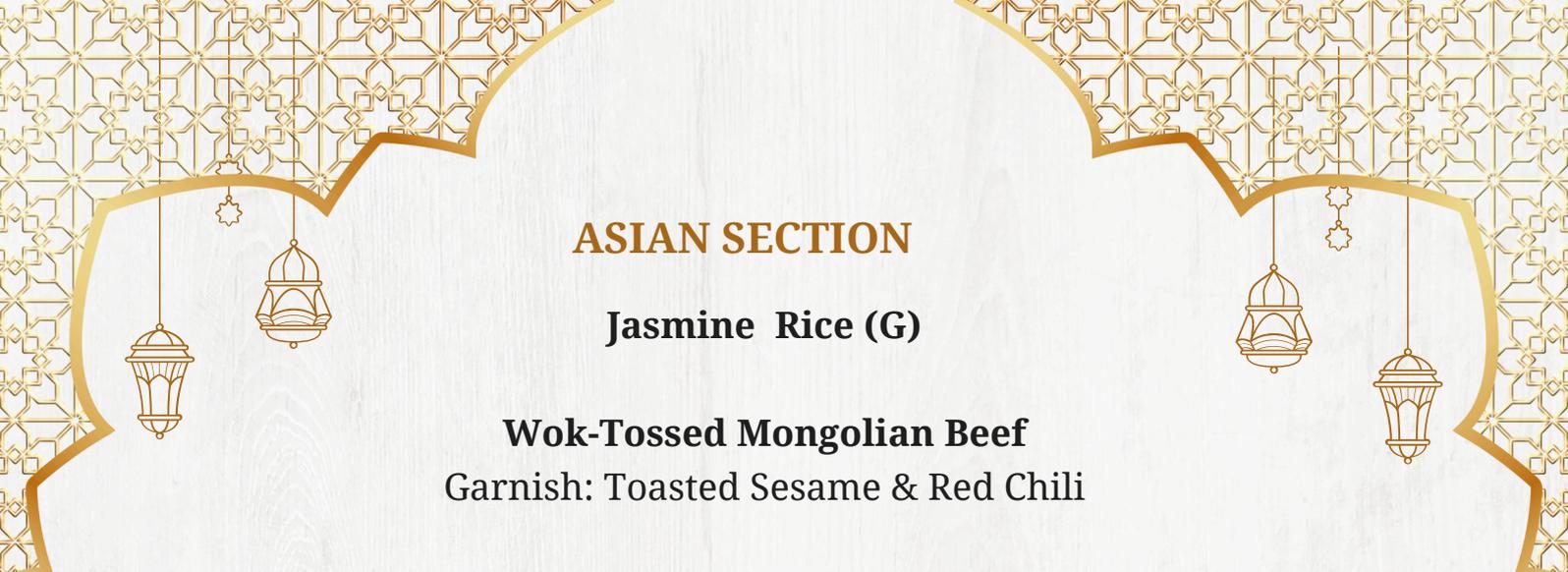
### **Couscous with Roasted Vegetables (G)**

Garnish: Fresh Coriander & Lemon Wedges

### **Musanqarah (S)**

Musanqarah is typically baked in the oven or slow-cooked on the stovetop, allowing the fish to absorb the flavors of the spices and vegetables

Garnish: Chopped Parsley & Sliced Lemon



## **ASIAN SECTION**

### **Jasmine Rice (G)**

**Wok-Tossed Mongolian Beef**  
Garnish: Toasted Sesame & Red Chili

## **ASIAN LIVE COOKING**

**Wok-Tossed Sweet & Sour Fish (S)**

## **INDIAN SECTION**

**Chicken Rogan Josh (Kashmiri Style)**  
**Paneer Butter Masala (D)(N)**

## **LIVE STATION**

**Saj Live**  
Muhamarah, Zaatar, Akawi

## **LIVE GRILL KITCHEN**

**Traditional Whole Lamb Ouzi (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 Liver with Pomegranate Molasses**  
Sautéed Chicken Liver in a Tangy and Flavorful Sauce

## **Batata Harra (V)**

Spicy Sautéed Potatoes with Garlic, Chili, and Herbs

## **DESSERTS**

### **Date and Dried Fruit Cake (G)(N)**

Date cake & chocolate Manjari cream

### **Orange & Praline Tart (G)(N)**

Orange Cream, Praline Cream

### **Caramelize Banana Chocolate Cake (G, N)**

Caramel banana with chocolate cream and chocolate fudge cake

### **Fig Cheesecake (G, N)**

Fig New York cheesecake with vanilla whip

### **White Chocolate & Cherry Cake (G, V)**

White chocolate brownie with cherry compote and vanilla whip

## **WHOLE CAKE**

### **Mixed Nut Tart (N)(G)**

Mixed nut honey mixer

### **Mango Kunafa Cheesecake**

Camembert Cheesecake, mango compote

### **Pineapple Carrot Cake (G, N)**

Pineapple compote with cheese mousse

## VERRINES

### **Chocolate & Vanilla Custard Brownie (G, N)**

Chocolate mousse with  
vanilla custard brownie

### **Cherry Trifle with White Chocolate Cream (G)**

Cherry compote, vanilla sponge, anglaise,  
and white chocolate cream

### **Carrot Cake Verrines (G)**

Carrot Cream, Carrot Jelly, Cheese Cream

### **Saffron Crème Brûlée (D)**

## HOT DESSERT

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

Cheese and Honey

### **Umali (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