



Iftar Menu

Sunset until 9:00 PM daily @ Red Diamond Restaurant

Ramadan Juice station and Arabic Tea Coffee station with dates

Soup

Lentil Soup (V)

Arabic bread croutons and lemon wedges (V)

Selection of freshly baked breads rolls, crispy Arabic bread, white and brown Arabic bread

Cold Mezze's & Salad's

Hummus (V)

Baba ganouj (V)

Fattoush (V)

Tabouleh (V)

Mouhamarah (V) (N)

Warak Inab (V)

Fried mix vegetables

Rocca and Zaatar Salad with fresh onion and tomato (V)

Labneh with garlic

Kale and broccoli salad

Couscous salad

Kachumber salad

Assorted greens with condiments and dressings

Sliced onion, tomato, cucumber, radish, carrot, capsicum, sweet corn

Marinated olives, Arabic pickles

Lemon vinaigrette, thousand islands dressing, Balsamic dressing

Starters (Under the Lamp)

Lamb kibbeh with tahina sauce

Assorted vegetable pakora with mint chutney (V)

Live Ouzi Station

Braised Lamb Ouzi (N)

Live Shawarma Station

Chef preparing fresh shawarma and served with garlic sauce and Arabic pickles



Main Course

Arabic spice marinated lamb kofta and shish taouk - Mixed Grill

Grilled fish Provençal (D, F)

Lamb Shakriya

Stir fry beef with broccoli and peepers (D, G, N)

Penne pasta with sundried tomatoes and olives (G, V, D)

Herb roasted potato (V)

Buttered steam vegetables (D, V)

Vegetable kormas (V, D)

Chicken biryani (D) (N)

Vermicelli rice (V)

Steamed basmati rice (V)

Selection of paratha and Indian Naan & Roti

Desserts

Selection of local dates and dry fruits

Awamat

Baklava

Katayef

Cream caramel

Chocolate mousse cake

Black forest cake

Seasonal cut fruits

Whole fruits

Umm Ali (N) – Hot dessert

Ice Cream station with condiments