

oceana  
kitchen

# Iftar Menu

## ASIAN CUISINE

### ARABIC MEZZEH

#### **Muhammara (V, N)**

Garnished with walnut & olive oil

#### **Lentil Salad (V)**

Garnished with fried onion

#### **Roasted Carrot & Cumin Dip (V)**

Garnished with pumpkin seeds

#### **Grilled Zucchini Salad (V)**

Tomato Sauce & Olive Oil – Garnished with dill

#### **Chickpea & Tomato Salad**

Garnished with coriander leaf (V)

**Moutable**

**Hummus**

**Tabbouleh**

### CHEESE & COLD CUTS

**Camembert,**

**Gouda,**

**Feta,**

**Grana Padano**



## **RAW BAR**

**Lolo Rosso,  
Lolo Bionda,  
Iceberg,  
Boston Lettuce  
Cherry Tomato,  
Sweet Corn,  
Snow Peas,  
Broccoli**

## **SALAD DRESSINGS**

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

## **COLD CUTS**

**Beef Mortadella,  
Chicken Salami,  
Smoked Duck,  
Pastrami Beef**

### **Accompaniments:**

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



## **INDIVIDUAL SALADS**

**Tandoori Broccoli with Hung Curd Dip (V, D)**  
Garnished with Micro coriander

**Thai Mango & Carrot Salad (V)**  
Garnished with Thai basil leaf

**Chickpea Galette with Tomato Salsa (V)**  
Garnished with coriander foam

**Rice Paper Roll with Pickled Vegetables (V)**  
Garnished with black sesame seeds

## **ANTIPASTI**

**Roasted Carrots with Honey & Thyme (V)**

**Grilled Bell Peppers with Capers (V)**

**Roasted Cauliflower with Chili Oil (V)**

**Grilled Radicchio with Balsamic Reduction (V)**

**Grilled Portobello Mushrooms with Thyme (V)**

**Fish Terrine (S, D)**

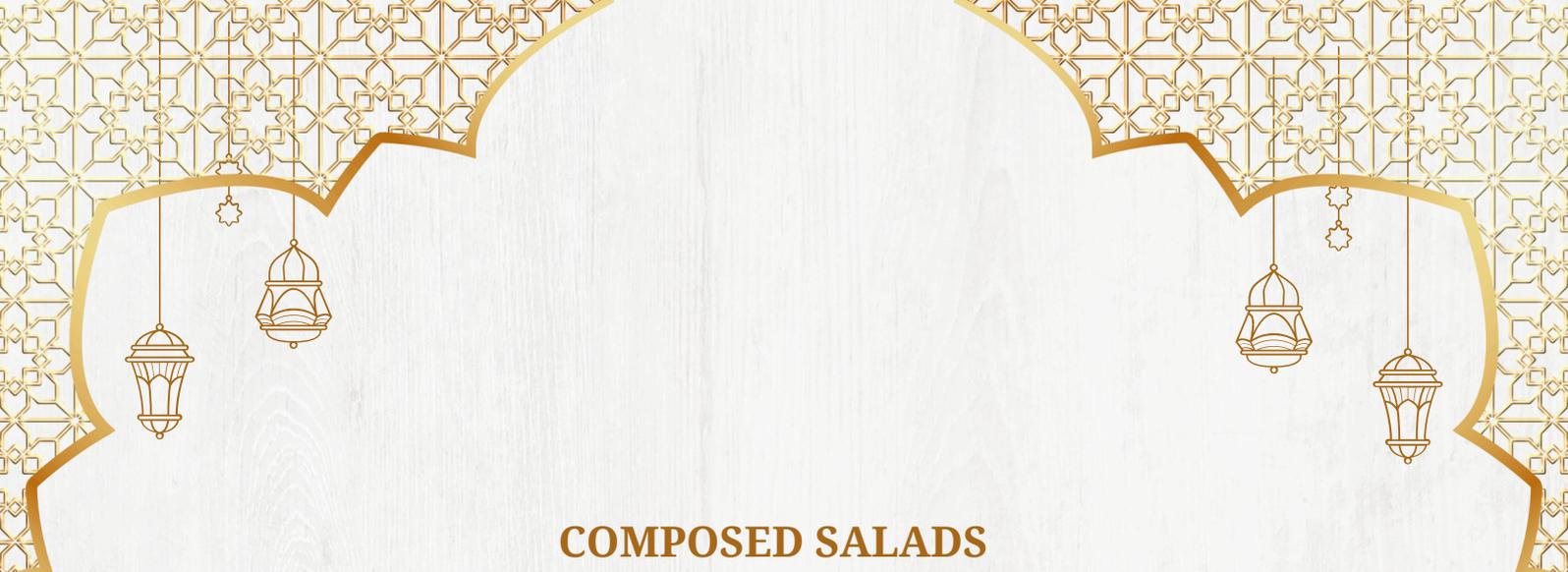
**Chicken Terrine (D)**

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

**Tomato Pesto (V)**

**Basil Pesto (V, N)**

**Olive Tapenade (V)**



## **COMPOSED SALADS**

### **Moroccan Chicken & Carrot Salad**

Grain Mustard Dressing

### **Gulf Shrimp & Apple Sweet Corn Salad (S)**

Sun-Blush Tomato

### **Apple, Pine Nut, Kale & Red Cabbage Salad (N)**

Maple Dressing

### **Roasted Young Corn & Mushroom Salad (V)**

Balsamic Dressing

### **Octopus, Calamari & Baby Potato Salad (S)**

Garnished with Crispy Turkey Bacon

### **Artichoke, Sweet Pepper & Smoked Ricotta Salad (V, D)**

Ligurian Extra Virgin Olive Oil

### **Puy Lentil & Pomegranate Salad (V)**

Garnished with Pecorino Shavings

### **Shredded Roast Beef & Broccoli Salad**

Tarragon Mustard Dressing



## **SUSHI & SEAFOOD BAR**

**Sake (Salmon)**  
**Maguro (Tuna)**  
**Ebi (Prawn) (S)**  
**Ebi Mayo Maki (G, S)**  
**Spicy Negi Toro Maki (G, S)**  
**Philadelphia Roll (S)**  
**King Crab Maki (G, S)**  
**New York Ebi Ten Maki (G, S)**  
**Kappa Maki (V)**  
**Inari Maki (V, G)**

## **CONDIMENTS & SAUCES**

**Soy Sauce (G)**  
**Wasabi (G)**  
**Pickled Ginger (V)**  
**Takuwan (V)**  
**Chukka Wakame**  
**Yuzu Soy Dressing**  
**Ponzu Dressing**  
**Teriyaki Sauce (V)**

## **ASIAN DUMPLING STATION**

**Crystal Mixed Vegetable & Spinach Dumpling**

**Crystal Dumpling Prawn with Chinese Chive**

Served with, soya sauce, chili vinegar, fried onions, sweet chili sauce



## **ROAST OF THE DAY**

### **Five-Spiced Roast Duck**

Sauce: Hoisin Jus

## **CONDIMENTS:**

**Pommery Mustard (V)**

**Horseradish Sauce (V)**

**Sour Cream (V)**

**Dijon Mustard (V)**

**HP Sauce**

## **SOUP STATION**

### **Protein Soup: Chicken Laksa Soup**

Noodles, Bean Sprouts, Tofu, Egg

### **Egyptian Lentil Soup (V)**

Lemon, Crispy Crouton

### **Chicken Supreme**

Wild Mushroom Cream, Garnish with Chopped Parsley, Crispy Leeks

### **Pan-Seared Sea Bass (S)**

Tomato Olive Relish, Garnish with Grilled Lemon

### **Sautéed Green Beans (N)**

With Almonds

### **Baby Potatoes (D)**

With Herb Butter

### **Roasted Celeriac Wedges**



## ARABIC SECTION

**Chicken Liver with Pomegranate Sauce**

**Bamieh (Okra Stew)**

Garnish: Fried Garlic, Fresh Coriander

## ASIAN SECTION

**Stir-Fried Hakka Noodles (G)**

Garnish: Fresh Scallions

**Meat: Thai Basil Chicken (Pad Kra Pao) (N)(SF)(D)**

Garnish: Fried Egg, Chili

## ASIAN LIVE COOKING

**Green Curry Prawns**

Garnish: Thai Eggplant, Basil

## INDIAN SECTION

**Kashmiri Pulao (N)**

**Vegetable Korma (V)**

## LIVE STATION

**Saj Live (G)(N)**

Muhamarah, Zaatar, Akavi

## 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

Shish Taouk

## UNDER THE HEAT LAMP

### Chicken Tagine

Moroccan-Inspired Chicken Stew with a Medley of Spices

### Kibbeh Bil Laban (G)

Bulgur and Meat Dumplings Cooked Yogurt Sauce

## DESSERTS

### Mango Lemongrass Éclair (G)

Light choux pastry filled with mango-lemongrass custard

### Strawberry Lime Tart (D)(G)

Strawberry comfit with lime cream

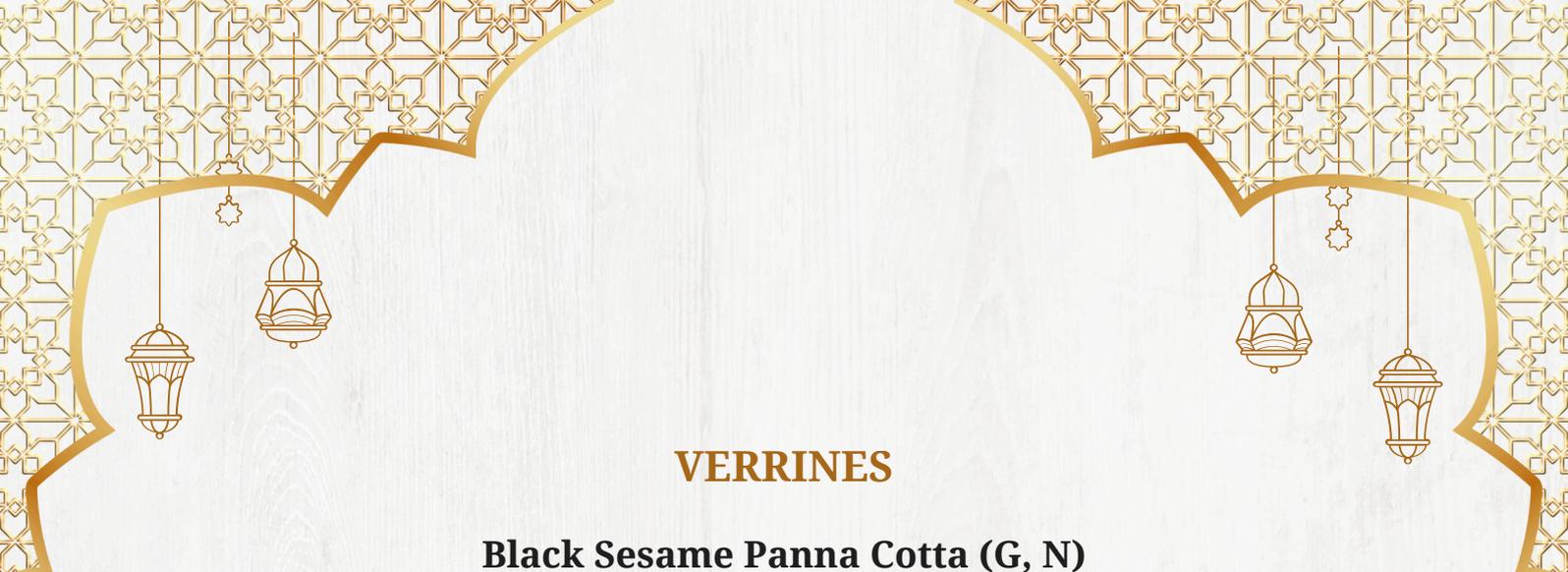
### Coconut Almond Frangipane (D)(G)

### Rose sour Cherry Cheesecake (G, N)

Classic cheesecake with rose cherry compote

### Kamaruddin Sacher Torte (D)(G)

Fudge sponge, chocolate ganache, kamaruddin jam



## VERRINES

### **Black Sesame Panna Cotta (G, N)**

Creamy black sesame panna cotta  
with caramel jelly

### **Orange Caramel Flan (D)**

Creamy flan with a citrusy caramel finish.

### **Rose Mahalabia**

### **Mango Vanilla Milk Sago (D)**

Mango compote , vanilla milk sago

## WHOLE CAKES

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

Pineapple compote with cheese mousse

### **Triple Chocolate & Peanut Butter Layer Cake (G, N)**

Chocolate fudge cake with peanut butter cream,  
Majari chocolate cream

### **Classic Lemon Meringue Pie (G, N)**

Lemon cream with almond sable tart, Swiss meringue



## **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**