



Hartisan

Iftar Menu

INTERNATIONAL THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

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

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Fish Roulade (F)

Dill, parsley, balsamic reduction

Cold Cuts Platter

Pickles, horseradish





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Hummus (V) (N)

Moutabel (V)(N)

Beetroot Labneh (D)(V)

Potato Harrisa (V)

COMPOSED SALAD

Old-Fashioned Irish Salad (V)

Gem lettuce, candy beetroot, board beans, carrot,
radish, Irish cheddar with yoghurt dressing

Pulled Chicken Salad (N)

Pulled chicken, roasted capsicum, feta cheese,
pumpkin seed, local tomato
Lime & mint dressing

Niçoise Salad (F)

Tuna, potatoes, green beans, hard-boiled eggs,
olives, and tomatoes.

Brazilian Picanha Salad

Beef, Onion, tomato, cucumber, red pepper,
chimichurri





INDIVIDUAL SALADS

Roasted Beetroot and Goat Cheese Salad (V)(N)

Walnuts, orange dressing

Caesar Salad (G) (S)

Romaine, baby gem, croutons, Caesar sauce, parmesan

Prawn Cocktail (S)

Cocktail sauce, avocado, lettuce

Salmon Ceviche (F)

Sliced Salmon, lime, red chili, coriander, olive oil

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Green Peas Cream (D)

Croutons (G)

Lentil soup (V)

Arabic bread and lemon wedges (G)

BAKERY CORNER

Bakery Corner (G)

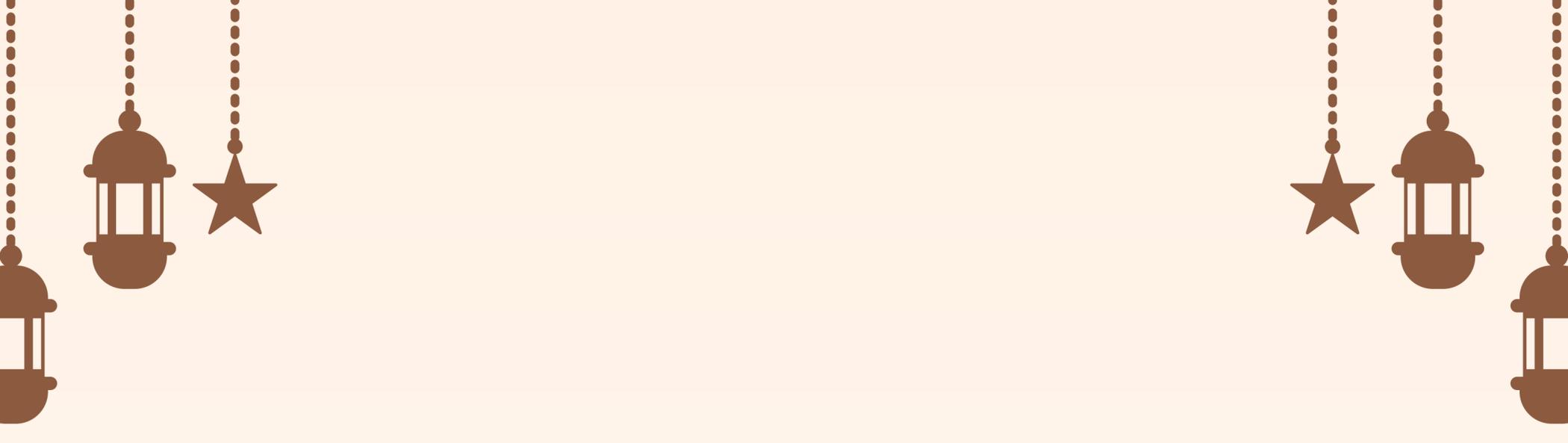
Selections of bread local and international

LIVE COOKING

Hot Dog Station (G)

Veal Sausage, Onion, Tomato, Buffalo Sauce,
Ranch Dressing





CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE COOKING

Grilled Tofu Marinated in Korean Chili Paste (V)

Grilled Mussels (S)

Lamb Kofta

Sauces

Chimichurri (V)

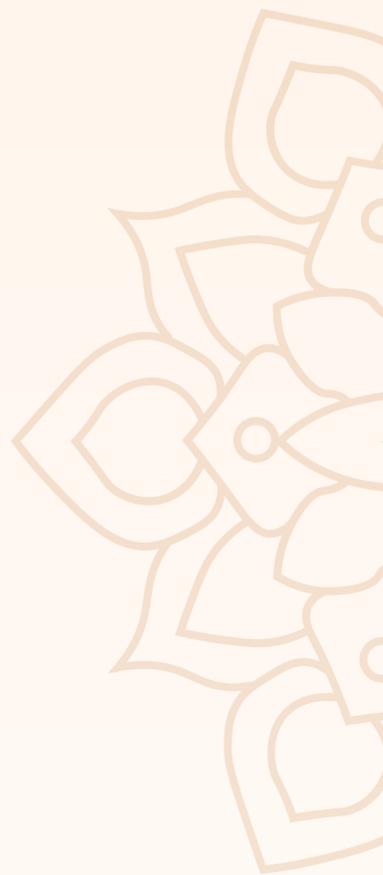
HOT LAMP

Arabic Hot Mezze Selection (G)(D)

Pizza (G)(V)(D)

Chicken Shawarma (G)(D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste





MAIN COURSE

Lemon Herb Rice (V)

Parley, Dill and Chives

Batata Harra (V)

Chili, garlic, coriander, olive oil

Butter Chicken (N)(D)

Chicken in Creamy spicy tomato gravy

Pan Seared Fish (F)

Butternut squash puree, broccolini and citrus salsa

Seafood Marinara (S)

Mix seafood, cherry tomato, garlic, parsley

Mongolian Beef (G)

Soy sauce, bok choy, carrots, pea pods, spring onion

DESSERTS

INDIVIDUALS

Chocolate Peanut Bar (G, N)

Chocolate brownie layered with peanut butter cream and milk chocolate

Praline Eclair (G)

Praline Custard

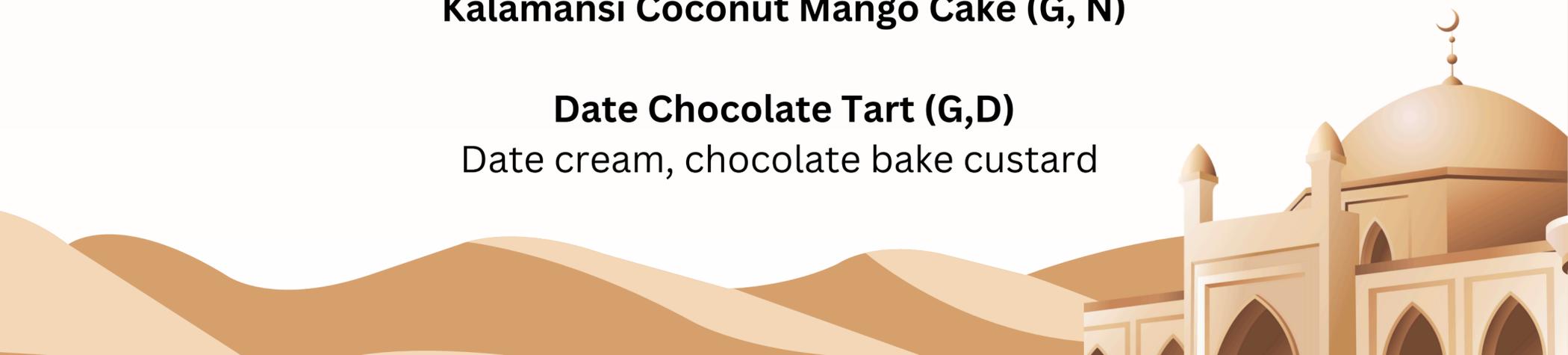
Basque Burnt Cheesecake Mango (G, N)

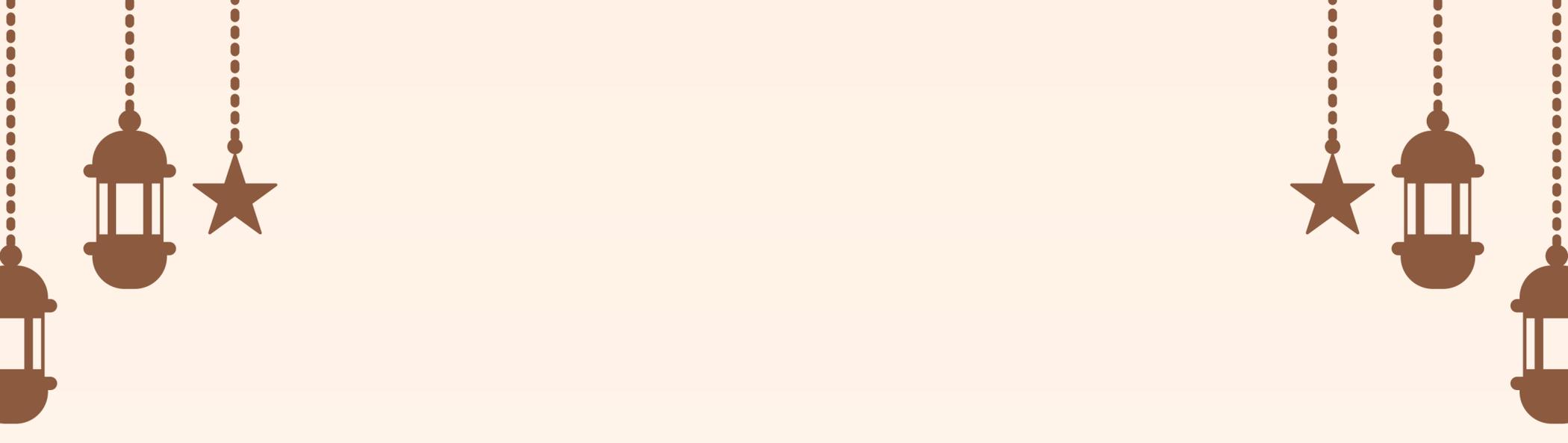
Biscuit crumble base with mango compote and vanilla whip

Kalamansi Coconut Mango Cake (G, N)

Date Chocolate Tart (G,D)

Date cream, chocolate bake custard





VERRINES

Rose Chia Mahalabia

Pistachio topped with rose chia

Cherry Trifle with White Chocolate Cream (G)

Cherry Compote, Vanilla Sponge, Anglaise White Chocolate Cream

Saffron Cream Catalan

Orange Puree, Custard

Sutlac

Rose infused Turkish rice pudding

WHOLE CAKE

Coffee and Walnut Log (G) (N)

Walnut honey cake with coffee mousse

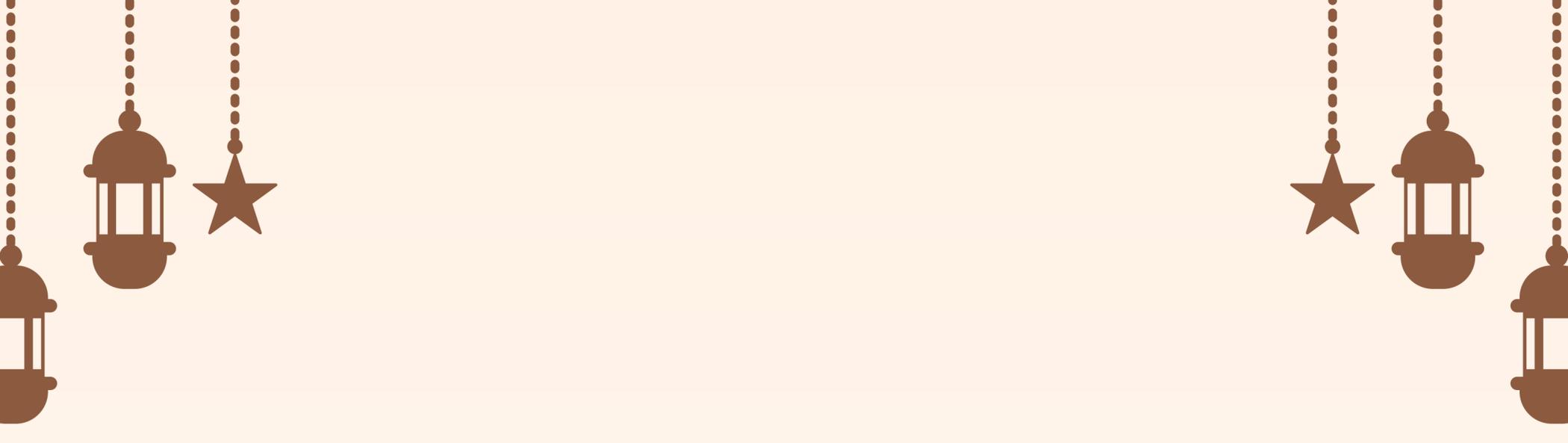
Black Forrest (G)

Classic, Chocolate and Cherries

Honey Chocolate Pecan Nut Tart (G) (N)

Roasted Pecan Nut, Honey





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten

