

oceana
kitchen

Iftar Menu

INTERNATIONAL CUISINE

ARABIC MEZZEH

Baba Ghanoush (V)

Pomegranate and parsley

Labneh Balls in Olive Oil (V, D)

Sprinkled with zaatar

Cold Okra in Tomato Sauce (Bamya Bil Zeit) (V)

Garnished with coriander

Couscous Salad (V)

Pomegranate and lemon zest

Hummus (V)

Olive oil, chickpeas, paprika

Tabbouleh

Cold Potato Salad (V)

With dill and olive oil

Green Beans in Tomato Sauce (V)

Served with a lemon wedge



RAW BAR

**Lolo Rosso
Lolo Bionda
Iceberg
Boston
Grated Carrot
Sliced Onion
Cucumber
Broccoli**

SALAD DRESSINGS

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

CHEESE & COLD CUTS

**Brie
Maasdam
Halloumi
Edam**

COLD CUTS

**Beef Salami,
Chicken Mortadella,
Pepperoni,
Turkey Pastrami**

Accompaniments:

**Grapes, Lavosh (V), Fig Chutney (V)
Apricot Chutney (V), Roasted Nuts (N)
Homemade Bread Sticks (G)
Cheese Crackers (G)**

INDIVIDUAL SALADS

Grilled Tofu & Pineapple Skewers (V)
With chili dressing and chili oil drizzle

Sabudana & Potato Chaat Bowl (V)
With curry leaf crisp

Chili Paneer on Lettuce Cup, Garnished (V)
With coriander and onion curl

Sprout Salad in Filo Basket (V)
With tamarind drizzle

ANTIPASTI

Grilled Cauliflower with Lemon (V)
Roasted Zucchini with Sundried Tomatoes (V)
Braised Fennel with Garlic (V)
Grilled Corn on the Cob with Herbed Butter (V)
Braised Endives with Thyme (V)
Marinated Herrings (S)
Chicken Terrine (D)
Marinated Green & Black Olives (V)
Sun-Dried Tomato Tapenade (V)
Basil Pesto (N, V)
Olive Tapenade (V)

WESTERN SECTION LIVE

Red Bean Tacos
Guacamole, Sour Cream, Tomato Salsa

Roast of the Day
Roast Beef
Sauce: Pepper Sauce



CONDIMENTS

Pommery Mustard (V)

Horseradish Sauce (V)

Dijon Mustard (V)

HP Sauce

Sour Cream (V)

COMPOSED SALADS

Bean, Sweet Corn, Black & Mango Salad (V)

With Cilantro Dressing

Caribbean-Style Red Quinoa Salad (V)

With Chipotle & Avocado

Blackened Prawns (S)

With Chili, Avocado & Mango Mojo Dressing

Yukon Gold Potatoes & Quail Egg Mojo Salad

Cajun Chicken Salad

With Avocado, Raisins & Xeres Dressing

Peruvian Beef Salad

With Char-Grilled Corn & Spicy Green Dressing

Kale, Endives & Soya Sprouts Salad (V)

With Sherry Dressing

Palm Hearts & Mixed Vegetable Blue Cheese Salad (V, D)

With Jalapeño Dressing



SOUP STATION

Beef & Barley Soup (G)
With Root Vegetables

Egyptian Lentil Soup (V)
Lemon, Crispy Croutons

Classic Lamb Lasagna (G)(D)

Grilled Sea Bass (S)
With Saffron Cream Sauce

Cheese Tortellini with Garlic Butter (V)(G)(D)

Mashed Potatoes (V)

Roasted Root Vegetables (V)

Caramelized Onion & Baby Beet (V)

ARABIC SECTION

Sayadiyah Rice with Caramelized Onion (V)(N)
Toasted Nuts (Cashew & Almond)

Grilled Shrimps with Arabic Spices (S)
Coriander & Lemon Wedges

ASIAN SECTION

Garlic Butter Rice (V)(D)(G)

Chicken Teriyaki (G)



ASIAN SECTION

Jasmine Rice (G)

Wok-Tossed Mongolian Beef

Garnish: Toasted Sesame & Red Chili

ASIAN LIVE COOKING

Chicken Teriyaki (G)

INDIAN SECTION

Dal Tadka (V)

Lamb Nihari

Ginger, Coriander

LIVE STATION

Saj Live (G)(N)

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 Safiah, Cheese Rakakat, Spinach Burak

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 Wings with Pomegranate Glaze
Grilled Wings Coated in a Sweet and Tangy Glaze

Shrimp Majboos (S)
Succulent Shrimp Paired with Fragrant Spiced Rice

DESSERT

Chocolate Dulce Tart (G)
Chocolate Sugar Paste, Caramel Filling, Chocolate Cream

Orange Almond Cake (D)(G)

Vanilla Rose Eclair (D)(G)
Filled with vanilla cream

Raspberry Cheesecake (D)(G)

Arabic Coffee Opera (D)(G)
Almond joconde, coffee cream, coffee buttercream



VERRINES

Chai Crème Brûlée (D)

Lemon Strawberry (G)(D)

Lemon cream with vanilla strawberry cake
and strawberry chiffon mousse

Madjool Date namaleka (G)

Chocolate Fondant Cake

Date Vanilla Trifle (G)(D)

Date compote with date cake vanilla cream

WHOLE CAKES

Carrot Cake (G, N)

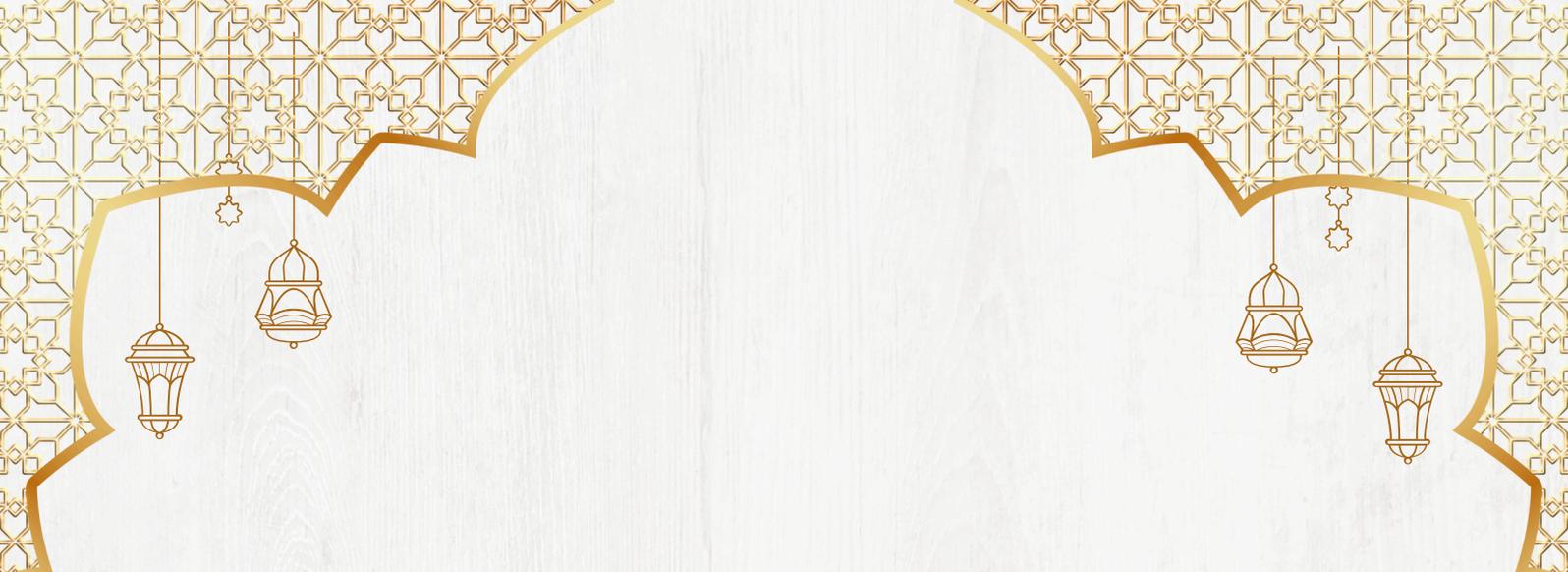
Moist carrot cake with smooth vanilla cream cheese mousse

Caramel Banana & Milk Chocolate (G, N)

Chocolate chip banana cake with
caramelized banana, banana mousse

Fig Almond Tart (G, N)

Almond cream fresh fig compote



HOT DESSERT

Kunafa (G)(N)

Umm Ali (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