



oceana
kitchen

Iftar Menu

AMERICAN BBQ NIGHT

ARABIC MEZZEH

Classic Hummus (V)

With olive oil, parsley

Red Pepper & Eggplant Moutabal (V, D)

Garnished with coriander

Stuffed Cheese Bell Peppers (V, D)

With chopped parsley

Bulgur & Chickpea Salad (V)

With mint leaf

Marinated Mushrooms in Molasses with Mint (V)

With red chili flakes

Tabbouleh with Quinoa(V)

With microgreens

Garlic Labneh with Paprika Oil (V, D)

With mint

Mixed Pickles (V)

RAW BAR

Rucola
Mixed Lettuce
Yellow Endives
Rocket Lettuce
Cherry Tomatoes
Sweet Corn
Snow Peas
Cucumbers

SALAD DRESSINGS

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

CHEESE (D)

Camembert
Gouda
Havarti
Double Cream Cheese

COLD CUTS

Smoked Duck
Chicken Salami
Beef Mortadella
Chicken Pepperoni

Accompaniments:

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



INDIVIDUAL SALADS

Mini Paneer & Pineapple Skewers (V, D)
With mint chutney glaze

Asian Cucumber Kimchi Cups (V)
With scallion curls

Vegetable Sushi Tart with Wasabi Mayo Dot (V)
With pickled ginger

Mini Lentil Salad with Mango Salsa (V)
With chopped mint

ANTIPASTI

Grilled Artichokes with Lemon Aioli (V)

Roasted Sweet Potatoes with Paprika (V)

Grilled Tomato Slices with Basil Pesto (V)

Roasted Bell Peppers with Anchovy Dressing (S)

Grilled Banana Shallots with Balsamic Glaze (V)

Fish Terrine (S, D)

Chicken Terrine (D)

Sun-dried Tomato Tapenade (V)

Basil Pesto (N, V)

Olive Tapenade (V)



COMPOSED SALADS

Coronation Chicken Salad (D)

Yoghurt-Mayo Dressing

Classic Ploughman's Salad (V)

Apples, Stilton, and Cheddar

Kale, Wild Rice, Apple, and Celery Salad (V)

Dijon-Maple Dressing

Barley Salad (V)

Mint, Chickpeas, and Edamame

Teriyaki Beef Salad

White Radish and Peppers Slaw

Char-Grilled Calamari and Endives Salad (S)

Spicy Dressing

Caprese Pasta Salad (V, G)

Truffle Oil and Candy Mix Tomatoes

Classic English Potato Salad

Eggs and Veal Bacon Bits



WESTERN LIVE COOKING

Burger & Slider Station (G)

Freshly grilled beef burgers and sliders served with:
Cheese, caramelized onions, lettuce, tomato & pickles
Sauces: BBQ, mustard & mayonnaise

Tacos & Tortillas Station

Warm soft tacos and tortillas filled with:
Chicken, Seasoned beans

Toppings & Condiments:

Sour cream, Guacamole, Fresh salsa, Shredded cheese

BBQ Chicken Wings (G)

Oven-roasted and glazed chicken wings

CARVING LAMP 1

Texas Smoked Beef

Slow-smoked beef brisket served with tangy BBQ mop sauce
Sauce: Veal Jus

Condiments:

Pommery Mustard (V)

Horseradish Sauce (V)

Sour Cream (V)

Dijon Mustard (V)

HP Sauce

SOUP STATION

Protein Soup (Beef broth) (G)(D)

Classic French Onion Soup
with Gruyère Crouton

Vegetarian Soup

Egyptian Lentil Soup (V)(G)

Lemon, Crispy Croutons

Meat Item

Duck Leg Confit with Cherry-Port Reduction (A)

Garnished with pickled red cabbage and microgreens

Fish Item

Lemon Dill Baked Fish (S)(D)

Garnished with dill cream and lemon zest

Vegetable Item

Broccoli Gratin (V)(D)

Topped with breadcrumbs and a cheese crust

Potato Item

Roasted Garlic Potato Wedges (V)

Garnished with paprika dust and sea salt

Honey-Glazed Carrots (V)

SOUP STATION

Vegetable Dish

Vegetable Tagine with Olives and Preserved Lemon

Garnished with fresh coriander leaves.

Baked Fish Sayadieh

(spiced fish)

Emirati-style Vegetable Stew

With herbs and spices



ASIAN SECTION

Sticky White Rice

With furikake or toasted seaweed, soy

Bulgogi Beef

Soy, Sesame, Gluten

Condiments:

Chili garlic sauce, soy sauce,

INDIAN SECTION

Ghee Rice (V)(D)

Dhaba-style Dal Fry (D)

Butter Chicken (D)(N)

Makhani Murgh

LIVE DISH

Saj Live

Muhamarah (N), Zaatar, Akawi

LIVE CARVING 3

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

Fasolia Bel Laham

A Hearty Stew of Green Beans and Succulent Lamb

Eggplant Moussaka (V, G)

Layers of Roasted Eggplant, Tomato Sauce, and Hearty Spices



DESSERT

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

Calamansi 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 CAKES

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

Fruits Basket Selection (V)

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

Seasonal Fruit Cut

ARABIC SWEET

Basbousa (N)(G)

Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights