



oceana  
kitchen

# Iftar Menu

## SEAFOOD CUISINE

### ARABIC MEZZEH

**Traditional Hummus (V.N)**

Olive oil, cumin

**Beetroot Labneh Swirl (V, D)**

Mint leaf

**Moutabal with Pomegranate (V, D)**

Seeds & parsley

**Chilled Roasted Carrot Salad (V)**

Chopped coriander

**Labneh with Zaatar (V)**

Olive oil

**Chickpea & Spinach Stew (V)**

Fried garlic

**Spicy Bulgur & Tomato Cold Mezzeh (V)**

Coriander leaf

**Assorted Pickled Vegetables (V)**

## **RAW BAR**

**Iceberg Lettuce**  
**Butter Lettuce**  
**Radicchio**  
**Rucola**  
**Sliced White Onion**  
**Cucumber**  
**Green Beans**  
**Broccoli**

## **SALAD DRESSINGS**

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

## **CHEESE (D)**

**Brie**  
**Halloumi**  
**Gouda**  
**Edam**

## **COLD CUTS**

**Turkey Pastrami**  
**Chicken Salami**  
**Veal Ham**  
**Pepperoni**

### **Accompaniments:**

**Grapes, Roasted Nuts (N), Dried Fruits (V),  
Lavosh (V), Homemade Breadsticks (G),  
Cheese Crackers (G)**

## **INDIVIDUAL SALADS**

**Thai Green Mango Salad (V, N)**

With Red chili curls

**Chana Sundal (Chickpea Salad) (V)**

Grated coconut

**Asian Sweet Chili Noodle Salad (V)**

Spring onion

**Indian Boondi Curd Salad (V, D)**

Roasted cumin

**Paneer & Bell Pepper Skewer**

With Mint Yogurt Micro mint

**Vegetable Sushi Roll with Soy Dot (V)**

Wasabi & ginger

**Kachumber Tartlet with Chaat Glaze (V)**

Fresh coriander

**Mini Tofu Tikka Salad Bowl (V)**

Mustard cress

## **ANTIPASTI**

**Roasted Carrot & Fennel with Orange Glaze (V)**

**Grilled Mushrooms with Garlic & Herbs (V)**

**Poached Brussels Sprouts with Parmesan (V)**

**Braised Tomatoes with Oregano (V)**

**Roasted Banana Shallot Petals with Aged Balsamic (V)**

**Chicken & Pistachio Terrine (N, D)**

**White Fish & Tarragon Terrine (S, D)**

**Marinated Green & Black Olives / Sundried Tomato Tapenade /**

**Basil Pesto (N) / Olive Tapenade**

## COMPOSED SALADS

**Fajita Chicken Salad (G, D)**  
With Monterey Jack Cheese

**Caramelized Pumpkin & Sweet Peppers Salad (D, N)**  
With Feta & Pine Nuts

**Lemondae Marinated Shrimp Salad (S)**  
With Quinoa, Jicama & Honey Mustard Dressing

**Beef Salad**  
With Rocket, Jumbo Asparagus

**Cherry Mozzarella & Heirloom Tomato Salad (V, D)**  
With Sundried Tomatoes

**Cilantro Lime Penne Pasta Salad (V, G)**  
With Avocado & Roasted bell Peppers

**Roasted Field Mushroom & Baby Spinach Salad (V)**  
With Sweet Peppers

**Deviled Potato Salad**  
With Quail Eggs, Kale & Smoked Turkey

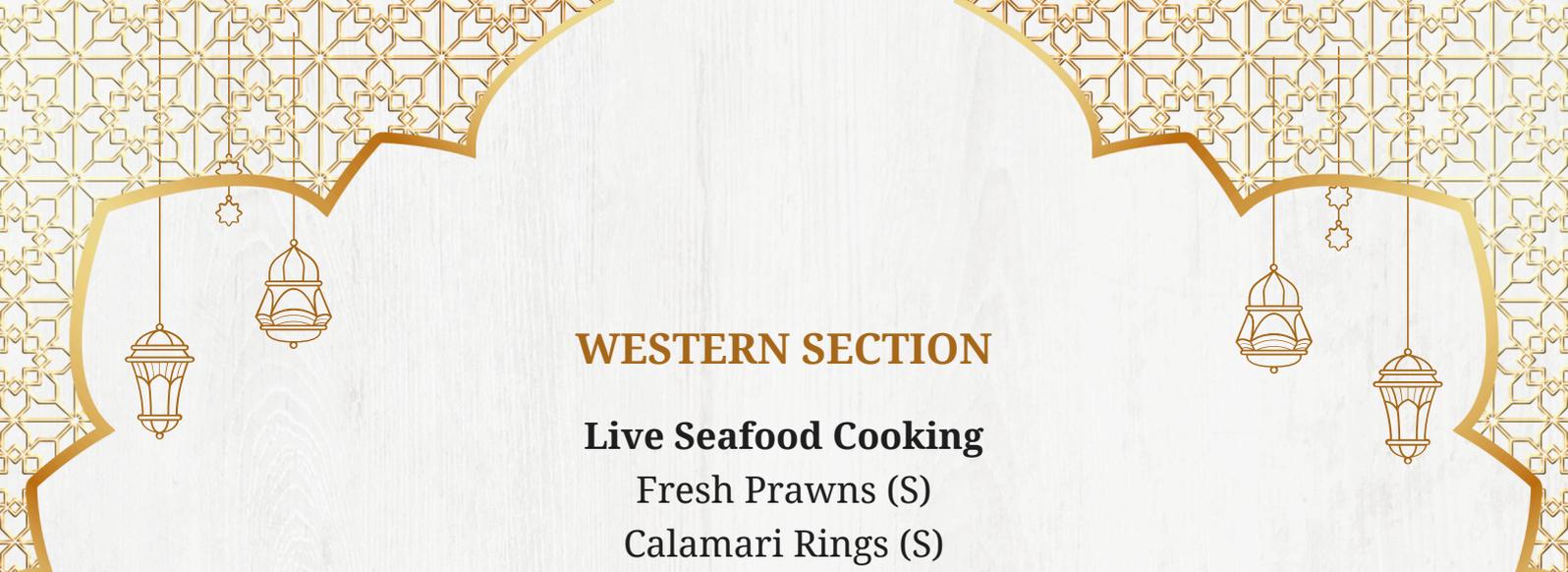
## SEAFOOD BAR

### Chilled Selection

Fresh Crab, Poached Prawns, Green Shell Mussels, Clams, and Dibba  
Oysters on Ice, Poached Octopus, Squid  
Chef's Selection of Seafood Ceviche

### Accompaniments & Condiments

Classic Cocktail Sauce, Tartar Sauce, Shallot Mignonette,  
Lemon Wedges & Tabasco, Chili Aioli, Freshly Grated Horseradish,  
Capers & Cocktail Onions



## **WESTERN SECTION**

### **Live Seafood Cooking**

Fresh Prawns (S)

Calamari Rings (S)

King Fish (S)

### **Condiments & Toppings:**

Grilled Lemon Halves, Crispy Garlic Chips, Roasted Chili Flakes,  
Chopped Parsley, Onions, Herb Butter Cubes, Toasted Sesame Seeds,  
Pomegranate Molasses Drizzle

### **Dips & Sauces:**

**Lemon Garlic Aioli**

Salt-Baked Salmon (D)

Sauces: Beurre Blanc Sauce

### **Condiments**

Pommery Mustard (V), Horseradish Sauce (V),  
Sour Cream (V), Dijon Mustard (V), HP Sauce

## **ARABIC SECTION**

### **Vegetable Salona (V)**

Emirati-style vegetable stew with herbs and spices

### **Fish Machboos (S)**

Spiced rice with marinated fish & loomi



## **SOUP STATION**

### **Seafood Bouillabaisse with Rouille (S)**

Fish, prawn, mussels

### **Vegetarian Syrian Lentil Soup (V)**

Arabic Bread Crouton, Lemon

#### **Meat:**

#### **Lamb stew**

Mint Pesto & Micro Greens

#### **Fish:**

### **Pan-Fried fish with lemon Butter Sauce (N)**

Toasted Almond Flakes & Parsley

#### **Vegetable:**

### **Roasted Root Vegetable Medley**

Maple Glaze & Pumpkin Seeds

#### **Potato:**

### **Potato Gratin (D)(G)**

### **Roasted Cauliflower & Broccoli (V)**

### **Mediterranean Ratatouille**

## **LIVE GRILL KITCHEN**

### **Traditional Whole Lamb Ouzi (N)**

Ouzi Rice, Dry Fruits, Nuts, Herbs



## ASIAN SECTION

### **Vegetarian Fried Rice (V)**

Jasmine rice with vegetables & soy

### **Meat Dish**

### **Thai Red Seafood Curry**

Soy, Gluten, Egg

### **Vegetarian Dish**

### **Indo-Chinese Gobi Manchurian (Dry) (V)**

Crispy fried cauliflower in soy-chili-garlic sauce

## INDIAN SECTION

### **Vegetable Biryani with Raita (D)**

### **DUCK ROAST (Semi Gravy ) (N)**

### **Navratan Korma (N)(D)**

Creamy cashew-veg curry

## UNDER THE HOT LAMB

### **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**

### **Chicken Harris (G, N)**

Creamy wheat and chicken dish, rich with comforting flavors

### **Fish Harra**

Grilled fish bites drizzled with tahini and chili dressing.

## **DESSERTS**

### **INDIVIDUALS**

#### **Pistachio Strawberry Cake (G, N)**

Pistachio crèmeux, sponge, strawberry jelly

#### **Strawberry Shortcake (G, N)**

Vanilla sponge, strawberry compote vanilla cream

#### **Milk Chocolate Fig Brownie (G, N)**

Milk chocolate cream, fig cream, fudge brownie

#### **Date Almond Cake (N,D)**

Date almond cake, dried fruit compote, vanilla whipped

#### **Red Velvet Cake(G)**

Red velvet sponge, cheese cream



## **VERRINES**

### **Trio Chocolate with Caramel (D)(G)**

Dark, milk & white chocolate mousse, caramel glaze

### **Vanilla mixed berry trifle (D)(G)**

Mixed berry compote, vanilla custard, white chocolate cream

### **Date Rose Crème Brûlée (D)(G)**

### **Strawberry Rose Cheese Crumble (D)(G)**

Strawberry rose compote, crumble bake cheese mousse

## **WHOLE CAKES**

### **Limoncello Cake (G)(D)**

Lemon cream, spiced chocolate sponge

### **Chocolate Salted Caramel Cake (G)(D)**

### **Tiramisu Cheese Cake (G)(D)**

New York cheesecake, coffee finger biscuit, tiramisu cream

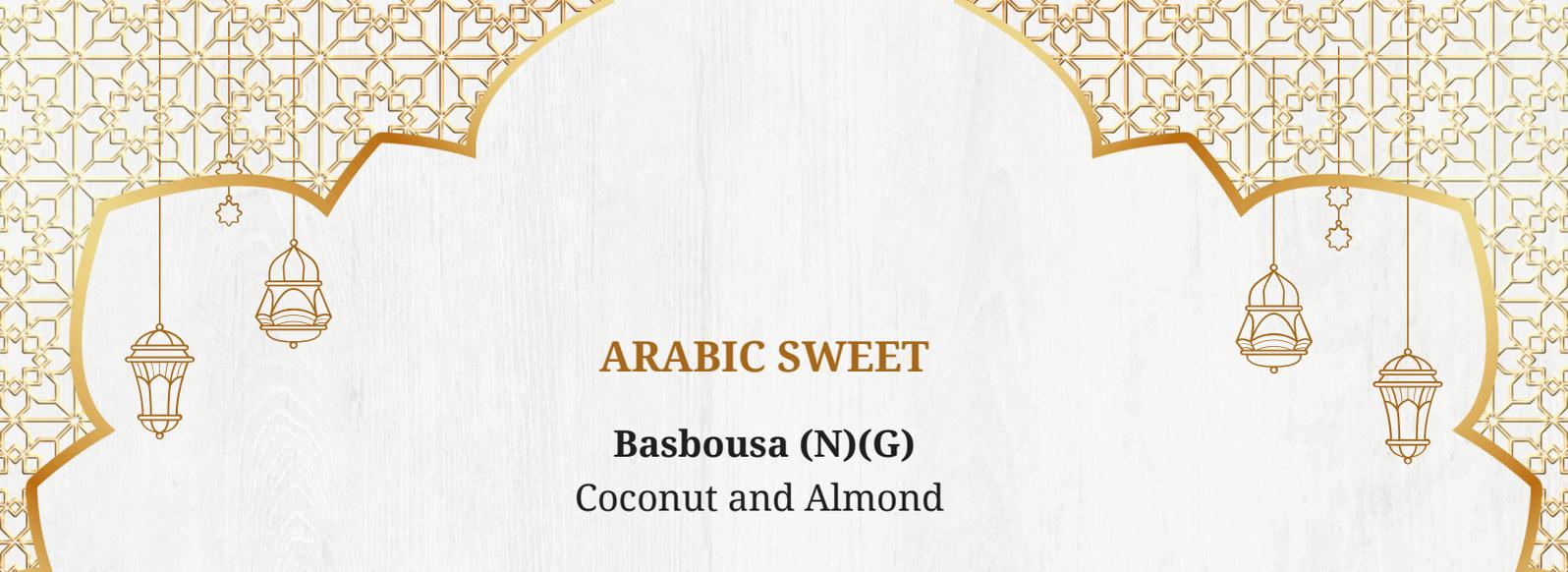
## **HOT DESSERT**

### **Kunafa (G) (N)**

Cheese and Honey

### **Umali (G) (N)**

Puff Pastry, Milk, Nuts



## **ARABIC SWEET**

**Basbousa (N)(G)**  
Coconut and Almond

**Assorted Baklava (N)(G)**  
Mix of Arabic Baklava

## **Turkish Delights**

**Fruits Basket Selection**  
Peach, Green Apples, Banana, Kiwi, Pears, Dragon Fruits,

## **Seasonal Sliced Fruit**