

SELECTION OF JUICES

Kamaruddin: A Middle Eastern apricot drink, typically made with dried apricot paste, sugar, and water, served chilled.

Jellab: A popular Levantine drink made with grape molasses, rose water, and pine nuts for garnish.

Fresh Lemon and Mint: A refreshing blend of fresh lemon juice, mint leaves, sugar, and water, often served iced.

STARTERS

Chicken Spring Roll with Sweet Chili Sauce: Crispy fried rolls filled with spiced chicken and vegetables, served with a tangy and slightly spicy sweet chili sauce.

Onion Bhajia with Mint Chutney: Deep-fried fritters made from spiced chickpea flour batter and sliced onions, paired with a refreshing mint chutney.

Cocktail Vegetable Samosa with Tamarind Chutney: Bite-sized pastry triangles filled with spiced vegetables, served with tangy tamarind chutney.

SALADS

Hummus: A creamy dip made from blended chickpeas, tahini, olive oil, lemon juice, and garlic.

Greek Salad: A mix of cucumbers, tomatoes, red onions, olives, and feta cheese, tossed with olive oil and oregano.

Fattoush: A traditional Levantine salad with fresh vegetables and toasted pita bread, dressed in a tangy sumac vinaigrette.

Aloo Channa Chat: A spicy and tangy Indian salad made with boiled potatoes, chickpeas, and chaat masala.

Cucumber Raita: A cooling yogurt-based condiment mixed with grated or chopped cucumber and spices.

Vegetable Platter: A selection of fresh vegetables (tomatoes, cucumbers, red radish, carrots, iceberg lettuce, and romaine) paired with assorted dressings like herb vinaigrette, lemon vinaigrette, and mustard dressing.

SOUPS

Lentil Shorba with Fried Croutons: A hearty Middle Eastern lentil soup garnished with crispy fried croutons.

Cream of Chicken: A smooth and creamy soup made with tender chicken pieces, cream, and mild seasonings.

MAIN COURSE

Arabic Mix Grill: A platter featuring grilled lamb kofta kebabs and chicken shish taouk (marinated and skewered chicken).

Hyderabadi Chicken Dum Biryani: A flavorful layered rice dish from Hyderabad, cooked with marinated chicken, fragrant basmati rice, and aromatic spices.

Grilled Fish with Lemon Butter Sauce: Delicately grilled fish fillets topped with a rich and zesty lemon butter sauce.

Chicken Tikka Masala: A creamy and spiced tomato-based curry with marinated chicken pieces.

Crispy Oven-Roasted Herb Potatoes: Potatoes roasted to perfection with a blend of herbs and seasonings.

Vegetable Saloona: A traditional Arabic vegetable stew cooked with tomatoes, spices, and assorted vegetables.

Dal Mughlai: A rich and creamy lentil dish from North India, cooked with spices and finished with cream.

Penne Pasta with Pink Sauce: Pasta served in a creamy tomato-based sauce with a hint of cheese and spices.

Steamed Rice: Simple and fluffy white rice, perfect as a base for the curries and stews.

DESSERTS

Um Ali: A traditional Middle Eastern dessert made with puff pastry, milk, sugar, and nuts, baked to a golden perfection.

Luqimat: Emirati-style sweet dumplings, deep-fried and drizzled with date syrup or honey.

Rice Pudding with Berry Compote: A creamy rice-based dessert topped with a sweet and tangy berry sauce.

Chocolate Pastry: Layers of soft chocolate sponge cake filled and topped with chocolate frosting.

Fresh Seasonal Fruits: A selection of ripe and juicy fruits to cleanse the palate.

Caramel Pudding: A smooth custard dessert topped with a glossy caramel layer.

TEA COFFEE COUNTER

A selection of tea and coffee options to round off the meal.

Dates: Natural, sweet, dried fruits traditionally served during Iftar.

ASSORTED SOFT DRINKS

A variety of carbonated and non-carbonated beverages for refreshment.