

Iftar Menu

To start

Dates | apricots | prunes

Ramadan drink selection: Tamarhindi | Qamar al-din | Jallab | Laban

Mezzeh bento

Avocado hummus  

Chickpeas, avocado, tahini and herbs

Baladi salad  

Lettuce, arugula, cherry tomato, cucumber and Oriental vinaigrette

Muhammara  

Walnut, chili and sweet pepper

Toomeyah  

Potato, garlic and fresh dill

Lamb kibbeh 

Bulgur dough filled with minced lamb and pine nuts

Falafel 

Fried chickpeas with coriander and sumac

Soup

Moroccan harira soup


Braised chicken, green lentils, chickpeas, vermicelli and tomato

Main Course

Your choice of:

Moroccan chicken tagine  

Dry fruits, onion, ras el hanout, saffron couscous

Okra and lamb casserole 

Braised fresh okra, lamb chops, spiced tomato gravy, chicken gizzard, khalta rice

Seafood warak enab 

Wine leaves stuffed with seabass, shrimps and octopus, dill and pineapple rice




Vegetables toorley  

Seasonal legumes, garlic and vinegar sauce, rice, crispy bread and yogurt sauce

Desserts

Exotic kunafa 

Mango compote, orange blossom light cream, crystalized pistachio

 - Gluten free ;  - Contains nuts ;  - Vegetarian preparation

AED 270 per person and is applicable for guests dining on half board





In Room Dining Suhour menu

Available everyday from 11pm until 5am

Juice Selection

Orange juice | Watermelon juice | Pineapple juice | Carrot juice

To start

Selection of fresh sliced fruits platter with dates

Organic yogurt with honey, strawberry and granola 🥜

Cold Selection

Hummus 🌿

Za'atar marinated mix olives 🌿

Labneh topped with black sesame and olive oil 🌿

Hot Selection

Foul medames 🌿

Eggs to order:

Omelette | scrambled | boiled | fried

Served with grilled tomato, potato hash brown and sautéed mushrooms

Along with Arabic pita and Artisan bread



- Vegetarian preparation;



- Contains nuts

