



THE QE2 IFTAR

Under the Stars

Fresh Juice Station

Qamar-al-Din, Jallab (D),
Traditional Laban(D), Tamarind

Display

Dates, dry fruits, and nuts display (N)

Salad Bar

Radicchio, wild rocca, cos lettuce, iceberg
Julienne carrot, cucumber, tomato wedges, trio of bell peppers
Cocktail onions, capers, corn kernel

Ranch dressing (E,D), raspberry vinaigrette (M), honey mustard (M),
Extra virgin olive oil, balsamic vinegar

Selection of pickles & olives with black olive, green olive, stuffed olive,
Turnip pickle, chili pickle, cucumber pickle, cauliflower pickle

Ramadan Authentic Arabic & International Cold Appetizer

Hummus (SE)

Muhammara (G, N)

Mutable (D,SE)

Vine Leaves (G)

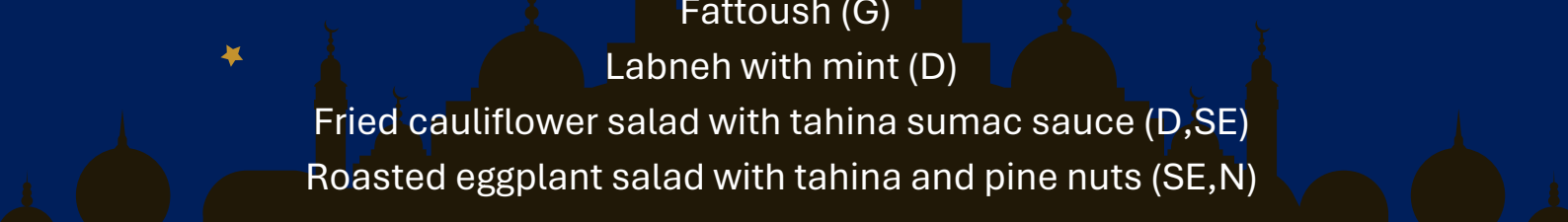
Tabouleh (G)

Fattoush (G)

Labneh with mint (D)

Fried cauliflower salad with tahina sumac sauce (D,SE)

Roasted eggplant salad with tahina and pine nuts (SE,N)





Spicy olive salad with carrot & zaatar (SE)

Tyrokafteri (D)

Cumin spiced chicken & green lentil, pomegranate dressing (N)

Traditional potato salad with turkey bacon & capers (E,D)

On The Ice Tray (SF)

Sumac poached shrimp, harissa grilled baby octopus, steamed green lip mussels

Arabic Cheese Station (D,SE)

Zaatar marinated feta, assorted labneh balls, Baladi, Nabulsi, halloumi

Soup Of The Day

Traditional lentil soup, Arabic bread crouton, lemon wedges (G)

Traditional Moroccan lamb harira soup (G,D)

Under The Light

Turkish pide (G,D)

Manakish – cheese & zaatar (G,D,SE)

Saj station – zaatar & cheese, muhammara (G,D,SE)

Homemade warm pita bread, white & brown Arabic bread, bread roll

Hot Mezzeh Station

Kibbeh meat (G,N)

Spinach fattayer/falafel (G,N)

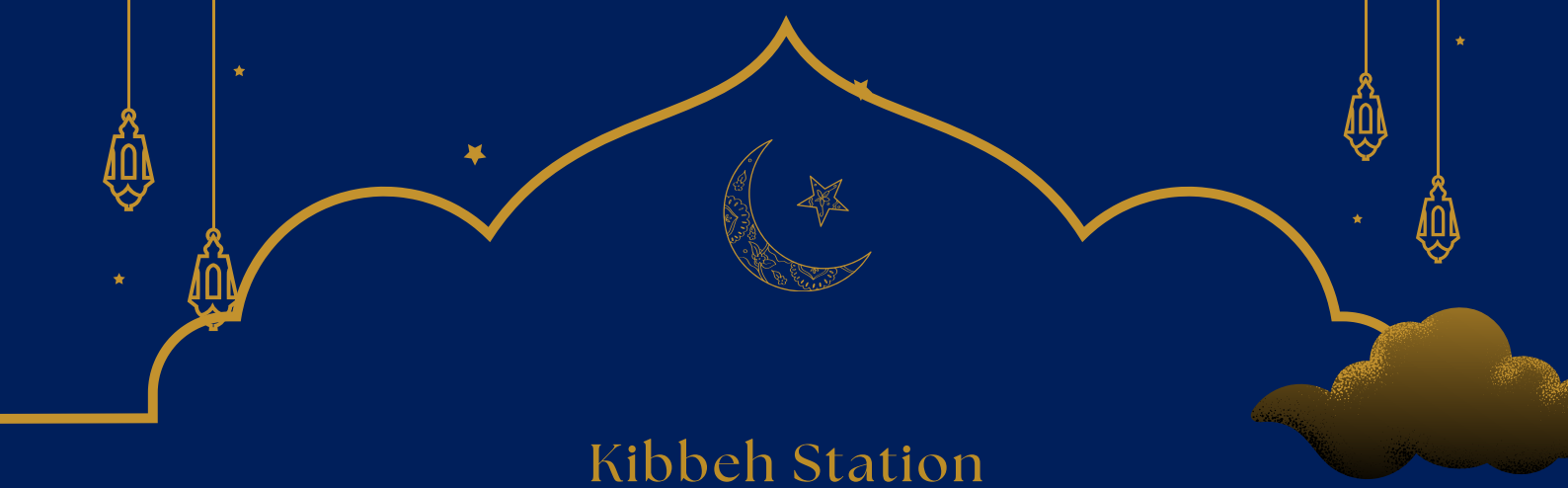
Cheese sambousek with tahina sauce /cheese roka kat

Cheese croquettes (D,G,SE)

Vegetable spring roll with sweet chili sauce (G,D)

Chicken mousakhan roll (G,SE)





Kibbeh Station

Kibbeh bil laban (D,G,N)
Kibbeh sumakiya (G,N)
Kibbeh arnabiyyeh (G,N,SE)
Kibbeh bil Jameed (N,G)
Kibbeh bil sabanakh (N,G)

Live Carvery Station

Signature Ramadan beef döner (D)
Arabic spice crusted whole fish (F,D)
Slow-cooked beef brisket, thyme-infused jus (D)
Zatar herb roasted potatoes
Thyme jus, garlic sauce, tahini sauce

Live Ouzi Station

Roasted whole lamb ouzi served with traditional oriental rice,
yoghurt with Cucumber & mint (D,N)

Live Cooking Station

Chicken shawarma with condiments (G,D)





Authentic Arabian & International Main Course

Iranian mix grill (shish kebab, chicken joo jeh kebab, lamb kofta)

Lamb shakriya – lamb cubes, potato, onion in yoghurt sauce (N, D)

Mediterranean herb-crusted barramundi fish with lemon caper & fennel ragout (F,D,G)

Red Thai seafood curry (SF,D)

Aromatic chicken biryani with Indian spices (D,N)

Butter chicken

Vegetable jalfrezi (D)

Penne with truffle-infused mushroom sauce (D,G)

Eggplant zalouk (D,N)

Steam basmati rice

Emirati Station

Lamb harris (G,D)

Chicken tarred (G,N)

Lamb sujok (D)

Stuffed mix dolma (D)

Authentic Assorted Arabic Sweet

Mafroukeh kista (N,G,D)

Namoura (G,N)

Arabic sweet awamat (G,D,E,N)

Basbousa (G,N)

Katayef asafiri (G,D,E,N)

Ain al jamal (N,G,D)

Maamoul dates (G,N)

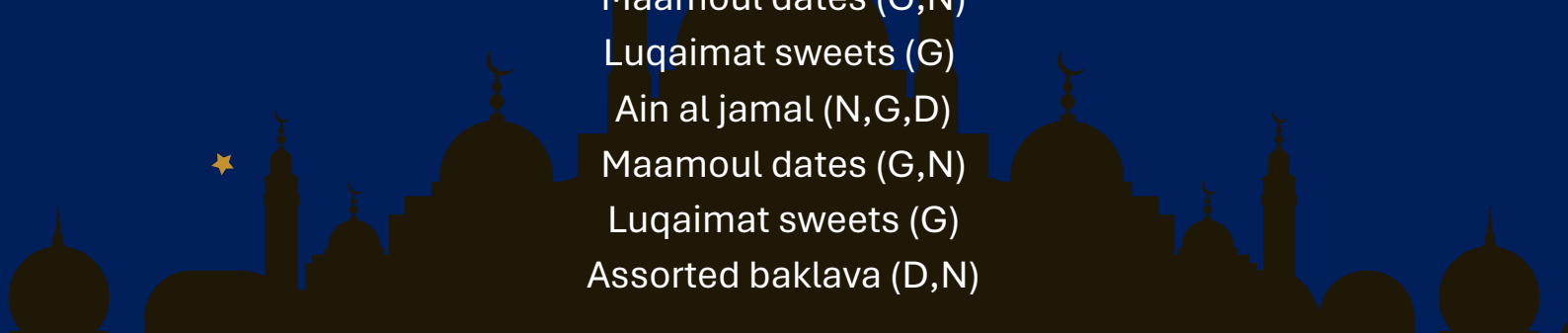
Luqaimat sweets (G)

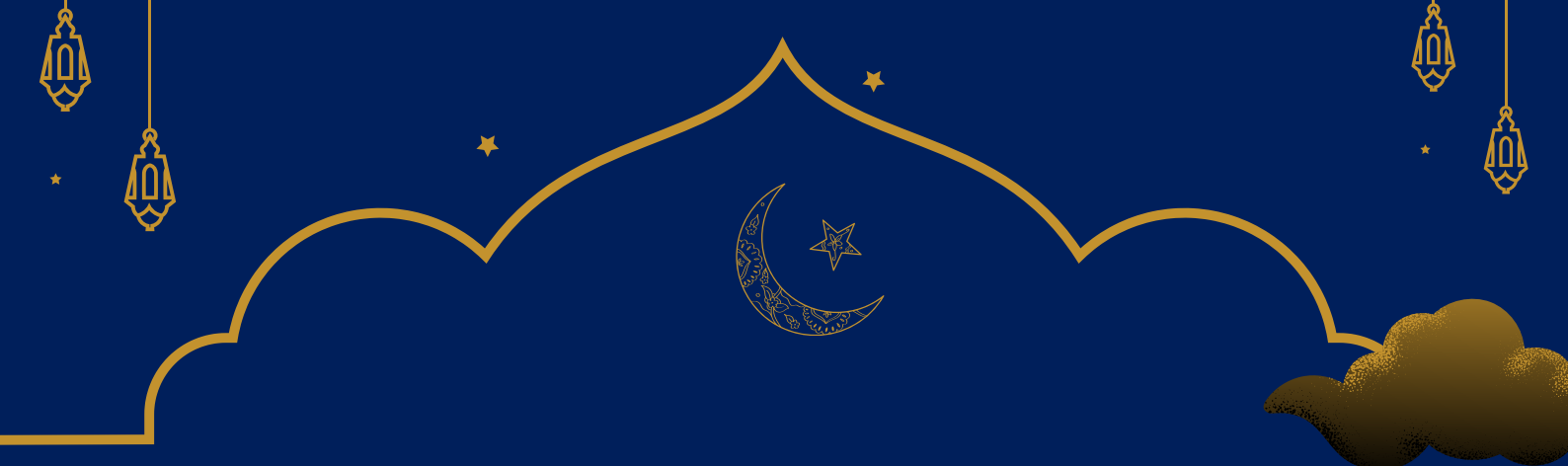
Ain al jamal (N,G,D)

Maamoul dates (G,N)

Luqaimat sweets (G)

Assorted baklava (D,N)





International Sweet Selection

Vanilla custard fruit cake (G/D/E)

Black forest cake (G/D/E)

White chocolate brownies (G/D/E)

Flap jack (G/D)

White chocolate mousse with raspberry compote (G/D)

Apricot sandwich (G/D/E)

Lemon pound cake (G/D/E)

Bake cheesecake (G/D/E/N)

Chocolate passion fruit tart (G/D/E)

Mix fruit pavlova (G/D/E)

Strawberry mousse cake (G/D/E)

Mango mousse cake (G/D/E)

Chocolate mousse cake (G/D/E)

Vanilla pannacotta (G/D/E)

Cream caramel (G/D/E)

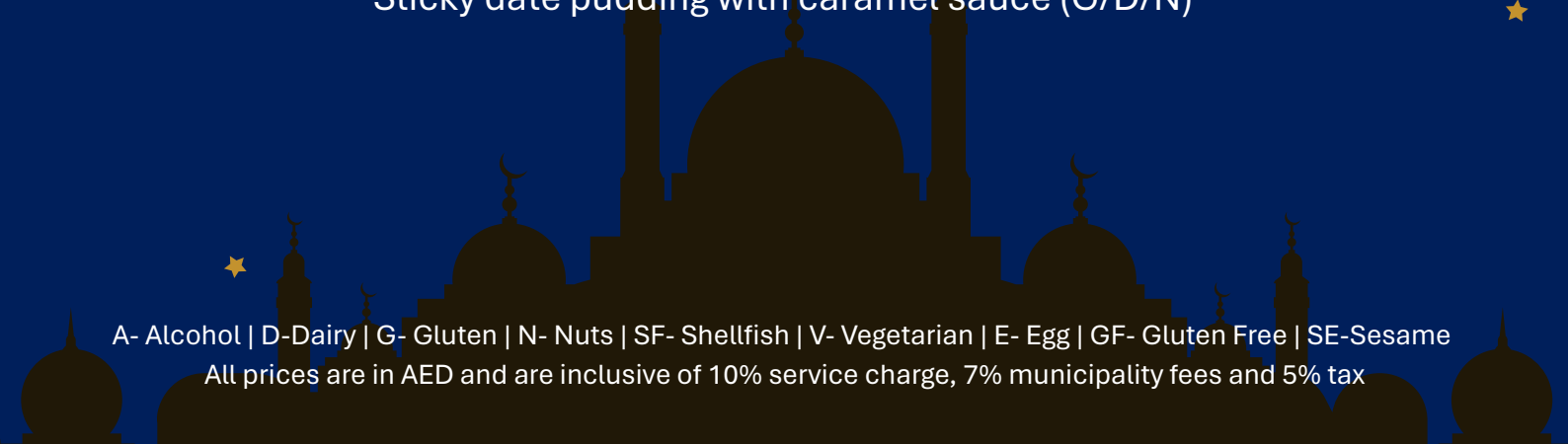
Seasonal assorted cut fruits

Hot

Kunafa cheese (D,G,N)

Umm Ali (D,G,N)

Sticky date pudding with caramel sauce (G/D/N)



A- Alcohol | D-Dairy | G- Gluten | N- Nuts | SF- Shellfish | V- Vegetarian | E- Egg | GF- Gluten Free | SE-Sesame

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% tax