



## Ramadan Menu

### Menu 1 – AED195 all inclusive

- 2 starters
- 2 salads
- 1 soup
- 3 mains
- 2 desserts
- 2 beverages

### Menu 2 – AED225 all inclusive

- 2 starters
- 2 salads
- 1 soup
- 4 mains
- 3 desserts
- 2 beverages

Treat  
gourmet







### Soup

Moroccan harira  
Lentil  
Pumpkin  
Minestrone  
Creamy asparagus

### Appetizers

Kofta with raisin briouat  
Chicken saffron briouat  
Chicken pastilla, cinnamon, onion chutney  
Feta in kataifi pastry with apple chutney, chili harissa  
Vegetables spring rolls with vermicelli  
Zaalouk aubergine caviar with lemon confit  
Beetroot hummus

### Salads

Baby potato salad, beef chorizo, fresh chive and mayonnaise dressing  
Pearl barley, feta, fig, strawberry salad, tarragon lemon dressing  
Beetroot, feta, walnuts rocket salad with balsamic vinaigrette  
Roasted pumpkin, kalamata olives, sun dried tomato  
Rocket salad with tomato and sumac

### Main course

Lamb tagine barkouk  
Slow roasted lamb shoulder, pomegranate, couscous  
Kingfish biriyani  
Emirati chicken majboos  
Poached salmon, hollandaise sauce  
Chicken tagine with lemon and olives  
Vegetable thareed



## Desserts

Sticky dates pudding

Fruit platter

Pistachio rose cake

Baklava cheesecake

Saffron milk cake

Moroccan almond m'hanncha

## Beverages

Vimto mojito

Sparkling rose lemonade

Jallab

Qamarudin

\*Pistachio laban

\*Premium charge applies AED10





## Notes:

Our pricing is inclusive of equipment, staffing, deliveries and collections

Minimum number of guests is 15

A deposit of 50% is required for all functions

Confirmation of guest numbers is required 4 days prior to the event

Cancellation of event within 48 hours will incur a 50% cancellation fee or the deposit will be non-refundable