

# IFTAR MENU

## STARTERS

### MILK SHARBAT

Milk with Orange & Dates (D)

### SHRIMP KONafa

XO Dressing, Chili, Coriander & Yuzu Mayonnaise (S,D,G)

### BEEF TACOS

Shredded Beef, Grilled Vegetables Salad Coriander and Lime (G)

### BLUEBERRY SALAD

Granny Smith Apple, Kale Salad, Fresh Herbs & Balsamic Reduction (VG)

### SOUP OF THE DAY

## MAIN COURSES

### TAGLIATELLE PASTA WITH BEEF RAGOUT

Handmade Tagliatelle Pasta, Beef Ragout, Pecorino Cheese (D,G)

OR

### SEARED TUNA

Semi-cooked Yellowfin Tuna (MSC Certified), Grilled Eggplant  
Fennel, Cherry Tomato and Puttanesca Sauce

OR

### BEEF BLACK ANGUS RIB-EYE

Australian Grade 6-7

## DESSERTS

### GIANDUJA

Hazelnut Ice Cream, Namelaka Gianduja and Crumble Cacao (D,G,N)

OR

### CAFÉ GOURMAND

Five bite-size signature desserts (D,G,N)

OR

### UMALI

Puff Pastry, Pistachios, Coconut Flakes and Raisins (D,G,N)

(🌱) Locally Sourced (♻️) Sustainably Produced  
(🥗) Healthy (👨🍳) Chef's Recommendation

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan (D) Dairy (G) Gluten

We are happy to provide detailed allergen information for all dishes and drinks on our menus. Please note that our dishes are not prepared in a completely allergen-free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

