

Iftar Menu

Laban ^D
Local Dates
Apricots

SELECTION OF BREADS

Cheese and Zaatar Bread Roll ^{D G}
Brioche Roll ^{D G}
Kalamata Olives Bread Roll ^G
Baguette ^G
Medjool Date Rye Bread ^G
Mar Kook ^G
Pita Bread ^G
Whole Wheat Arabic Bread ^G
White Arabic Bread ^G

SOUPS

Chicken Freekeh Soup ^{D G}
Lemon Wedge

Traditional Lentil Soup ^{D G}
Pita Crisp, Lemon Wedge

APPETIZERS

Cold Mezze & Arabic Salads

Hummus ^{VG}, Beetroot Mutable ^{D V}, Baba Ghanoush ^{VG}, Muhammara ^{G N},
Labneh Bil Tomb ^D, Fattoush ^G, Tabouleh ^{G VG}, Stuffed Vine Leaves ^{VG},
Moussaka ^{G N}, Potato Harra ^N

Salads

Caesar Salad ^{D G}, Greek Salad ^D, Quinoa Beetroot Salad ^{D N},
Wild Mushroom Artichoke Salad ^{VG}, Waldorf Salad ^N, Coleslaw Salad ^D,
Green Moong Salad ^{VG}, Thai Vegetable Salad ^{V N}, Green Papaya Salad ^{V N},
Vietnamese Noodle Salad ^G

Locally Sourced Salad Bar

Arugula, Cucumber, Swiss Chard, Baby Spinach, Green Lettuce,
Coriander, Hot Pepper, Beetroot, Dill, Radish, Olive Oil,
Lemon Dressing, Balsamic Dressing

Cheese Station ^D

Feta, Akawi, Kashkaval, Anari, Mashlali, Mashmoula, Nabulsi,
Haloumi, Flavoured Labneh Balls

Hot Mezzeh ^{D G N}

Spinach Fatayer, Kibbeh, Meat Sambousik, Falafel

LIVE STATION

Josper Grill ^{D G N}

Chicken Shish Taouk
Beef Sheesh Kebab
Lamb Kofta
Sherry Harrah
Sea Bass Samak Mishwieh

Deep Fried Fish ^{D G N}

Deep-Fried Sultan Ibrahim

Traditional Lamb Ouzi ^{D G N}

Oriental Rice and Cucumber Yogurt

Turkish Chicken Doner ^{D G N}

Iftar Menu

IZU

Pasta & Risotto

Rigatoni Pasta with Mushrooms and Cream Sauce ^{DGV}

Risotto with Cepes Mushroom ^{DV}

PIZZA

Margherita Pizza ^{DGV}

Pepperoni Pizza ^{DG}

INDIAN

Tandoori Chicken Tikka ^{DGN}

Tandoori Paneer Tikka ^{DGN}

DOSA ^{DV}

Potato Bhaji, Sambar, Chutney

SUSHI & SASHIMI

Cucumber Roll ^{DV}

California Roll ^D

Crispy Crab Roll ^G

Shrimp Tempura Roll ^G

Salmon Sashimi

Tuna Sashimi

Soy Sauce ^G, Pickled Ginger, Wasabi, Spicy Mayonnaise and Sriracha Sauce

LIANG

Dim Sum

Siu Mai ^{GN}

Shrimp, Chicken Dumplings

Fried Spring Rolls ^{GNV}

Pak Choy, Mushroom

From the Wok

Sweet and Sour Chicken ^{GN}

Pineapple, Mixed Peppers

Egg Fried Rice | Egg Noodles ^G

Selections of Condiments

Prawn, Chicken, Beef, Sweet Corn, Green Beans, Capsicum, Onion, Iceberg, Spring Onion

Iftar Menu

SIGNATURE BUFFET

Beef Harees ^{DGN}

Dried Wheat Kernels, Qatari Ghee

Beef Shish Barak ^{DGN}

Qatari Laban, Dried Mint, Pine Nut

Lamb Kabsah ^D

Tomato Sauce, Ginger, Onion, Fresh Coriander, Pomegranate

Lamb Thareed ^{DGN}

Qatari Spices, Local Vegetables, Markook Bread

Chicken Molokai ^D

Chicken Broth, Roasted Garlic, Cumin, Jute Leaves, Lemon

Rubiyan Harrah ^{DN}

Braised Tomato Sauce, Qatari Spices, Dried Lemon, Peppers, Coriander

Chicken Biryani ^{DGN}

Cucumber Raita, Pappadam

Kadhai Paneer ^{DGN}

Makhani Sauce, Cream, Peppers, Coriander

Dhal Makhani ^{DG}

Black Urad Dhal, Rajma, Indian Spices, Cream, Butter

Vegetable Maktoub ^{DN}

Basmati Rice, Local Organic Vegetables, Qatari Spices, Cashew

Vermicelli Rice ^{DG}

Steamed Basmati Rice

KIDS BUFFET

Tomato Soup ^{DGV}

Carrot, Celery, Zucchini, Green Beans, Basil, Parmesan

Crispy Chicken Tenders ^{DG}

Oven Baked Corn-Fed Chicken, Herb Roasted Baby Potato

Wholegrain Penne Pasta ^{DGV}

Slow Cooked Tomato Sauce, Extra Virgin Olive Oil, Parmesan

Beef Slider ^{DG}

Herbed Roasted Baby Potato

Homemade Noodles ^G

Broccoli, Peppers, Soy Sauce

Egg Fried Rice ^G

Jasmine Rice, Carrot, Baby Corn

Iftar Menu

DESSERTS

Turkish Künefe Station ^{DGN}

Akkawi Cheese, Kadayif, Sugar Syrup

Dark Chocolate and White Chocolate Fountain

Fruit Skewer

Brownie ^{DGN}

Financier ^{DGN}

Marshmallow ^V

Strawberry

Chocolate Chip Cookie ^{DGN}

Dried Apricot

Dried Pineapple

Dried Plum

Medjool Date

Gelato & Sorbet

Madagascar Vanilla Gelato ^D

Chocolate Gelato ^{DN}

Pistachio Gelato ^{DN}

Coconut Rose Sorbet ^{VG}

Mango Sorbet ^{VG}

Strawberry Sorbet ^{VG}

Arabic Sweets

Umm Ali ^{DGN}

Asabeh Zeinab ^{DG}

Balah Al Sham ^{DGN}

Katyef Walnut ^{DGN}

Basboosa ^{DGN}

Hallawat El Jeben ^{DGN}

Baklava ^{DGN}

Logaimat ^{DGN}

Chingali ^{DGN}

Khanfarroosh ^{DGN}

Oriental Delights

Turkish Delight ^{DN}

Mamoul ^{DGN}

Goraiba ^{DGN}

Barazek ^{DGN}

Seasonal Sliced Fruit

Baraha
RAMADAN
NIGHTS

Iftar Menu

DESSERTS

Fresh Berries Tart ^{DGN}

Vanilla Sable, Crème Pâtissière Style, Fresh Berries

Choux Au Craquelin ^{DGN}

Crème Pâtissière Style, Raspberry Marmalade, Chantilly Cream

Strawberry Cheesecake ^{DGN}

Graham Crust, Strawberry Confit, Madagascar Vanilla Chantilly Cream

Lemon Tart ^{DGN}

Madagascar Vanilla Sable, Sicilian Lemon Curd, Italian Meringue

Medjool Date Cake ^{DGN}

Toffee Caramel, Labneh Chantilly Cream

Mascarpone Chocolate Tart ^{DGN}

Cocoa Sable, Milk Chocolate Ganache, Salted Caramel

Vanilla Pistachio Cake ^{DGN}

Pistachio Dacquoise, Madagascar Vanilla Crème, Pistachio Rocher Glaze

Opera Cake ^{DGN}

Joconde Sponge, Chocolate Ganache, Arabic Coffee Buttercream

Gateau Au Chocolat ^{DGN}

Dark Chocolate Brownie, Milk Chocolate Crunchy, Milk Chocolate Mousse

Black Forest ^{DGN}

Cocoa Sponge, Amarena Cherry, White Chocolate Crème

Berries Trifle ^{DGN}

Pain de Gênes, Fresh Berries, Madagascar Vanilla Custard

Muhallabieh ^{DGN}

Rose Petal Jam, Strawberry, Pistachio

Coconut Mango Sago ^V

Alphonso Mango Compote, Coconut Chantilly Cream

Plant Based Chocolate Cremeux ^{VG N}

Hazelnut Praline, Madagascar Vanilla Chantilly Cream

Tiramisu ^{DGN}

Espresso Savoiardi, Mascarpone Cream, Cocoa

Orange Blossom Rice Pudding ^{DN}

Toasted Pistachio, Candied Orange

Baraha
RAMADAN
NIGHTS

Suhour Menu

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