

SELECTION OF JUICES

Jellab: A popular Levantine drink made with grape molasses, rose water, and pine nuts for garnish.

Fresh Lemon and Mint: A refreshing blend of fresh lemon juice, mint leaves, sugar, and water, often served iced.

STARTERS

Chicken Spring Roll with Sweet Chili Sauce: Crispy fried rolls filled with spiced chicken and vegetables, served with a tangy and slightly spicy sweet chili sauce.

Onion Bhajia with Mint Chutney: Deep-fried fritters made from spiced chickpea flour batter and sliced onions, paired with a refreshing mint chutney.

Cocktail Vegetable Samosa with Tamarind Chutney: Bite-sized pastry triangles filled with spiced vegetables, served with tangy tamarind chutney.

SALADS

Hummus: A creamy dip made from blended chickpeas, tahini, olive oil, lemon juice, and garlic.

Greek Salad: A mix of cucumbers, tomatoes, red onions, olives, and feta cheese, tossed with olive oil and oregano.

Fattoush: A traditional Levantine salad with fresh vegetables and toasted pita bread, dressed in a tangy sumac vinaigrette.

Aloo Channa Chat: A spicy and tangy Indian salad made with boiled potatoes, chickpeas, and chaat masala.

Cucumber Raita: A cooling yogurt-based condiment mixed with grated or chopped cucumber and spices.

SOUPS

Lentil Shorba with Fried Croutons: A hearty Middle Eastern lentil soup garnished with crispy fried croutons.

Cream of Chicken: A smooth and creamy soup made with tender chicken pieces, cream, and mild seasonings.

MAIN COURSE

Arabic Mix Grill: A platter featuring grilled lamb kofta kebabs and chicken shish taouk (marinated and skewered chicken).

Hyderabadi Chicken Dum Biryani: A flavourful layered rice dish from Hyderabad, cooked with marinated chicken, fragrant basmati rice, and aromatic spices.

Grilled Fish with Lemon Butter Sauce: Delicately grilled fish fillets topped with a rich and zesty lemon butter sauce.

Chicken Tikka Masala: A creamy and spiced tomato-based curry with marinated chicken pieces.

Crispy Oven-Roasted Herb Potatoes: Potatoes roasted to perfection with a blend of herbs and seasonings.

Dal Mughlai: A rich and creamy lentil dish from North India, cooked with spices and finished with cream.

Penne Pasta with Pink Sauce: Pasta served in a creamy tomato-based sauce with a hint of cheese and spices.

Steamed Rice: Simple and fluffy white rice, perfect as a base for the curries and stews.

DESSERTS

Um Ali: A traditional Middle Eastern dessert made with puff pastry, milk, sugar, and nuts, baked to a golden perfection.

Rice Pudding with Berry Compote: A creamy rice-based dessert topped with a sweet and tangy berry sauce.

Chocolate Pastry: Layers of soft chocolate sponge cake filled and topped with chocolate frosting.

Fresh Seasonal Fruits: A selection of ripe and juicy fruits to cleanse the palate.

Cream Caramel: A smooth custard dessert topped with a glossy caramel layer.

TEA COFFEE COUNTER

A selection of tea and coffee options to round off the meal.

Dates: Natural, sweet, dried fruits traditionally served during Iftar.

ASSORTED SOFT DRINKS

A variety of carbonated and non-carbonated beverages for refreshment.