



Handisan

Iftar Menu

SUHOOR SET MENU

AED 155

CHOICES OF JUICE

Fruits Juices

Watermelon Juice, Orange Juice, Apple Juice,
Pineapple Juice

Laban

Dates

Dried Fruits

COLD MEZZEH (N)(G)

**Hummus, Lebneh, Stuffed Vine Leaves, Fatoush,
Tomato, Cucumber, Mixed Pickle**

HOT MEZZEH (N)(G)

**Falafel, Cheese Rekak, Kibbeh, Meat Sambusek,
Tahini Dip**





HOT MAIN

Eggs Shakshuka

Cooked eggs mixed with Tomato Sauce, Onion, parsley and Bell Pepper

Foul Medames (G)(N)

Cumin Powder, Tomato, Onion, Parsley

Warm Arabic bread

SWEETS

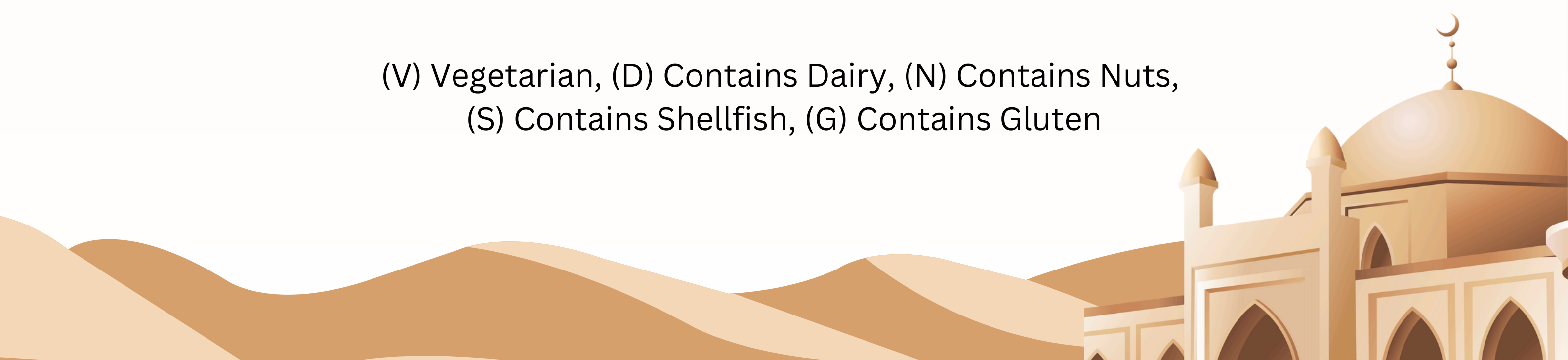
Baklava (G)(N)

Um Ali (G)(N)

Puff Pastry, Whipped Cream, Pistachio, Rosewater

Seasonal Fruit Platter

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten





Hartisan

Iftar Menu

INTERNATIONAL THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Fish Roulade (F)

Dill, parsley, balsamic reduction

Cold Cuts Platter

Pickles, horseradish





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Hummus (V) (N)

Moutabel (V)(N)

Beetroot Labneh (D)(V)

Potato Harrisa (V)

COMPOSED SALAD

Old-Fashioned Irish Salad (V)

Gem lettuce, candy beetroot, board beans, carrot,
radish, Irish cheddar with yoghurt dressing

Pulled Chicken Salad (N)

Pulled chicken, roasted capsicum, feta cheese,
pumpkin seed, local tomato
Lime & mint dressing

Niçoise Salad (F)

Tuna, potatoes, green beans, hard-boiled eggs,
olives, and tomatoes.

Brazilian Picanha Salad

Beef, Onion, tomato, cucumber, red pepper,
chimichurri





INDIVIDUAL SALADS

Roasted Beetroot and Goat Cheese Salad (V)(N)

Walnuts, orange dressing

Caesar Salad (G) (S)

Romaine, baby gem, croutons, Caesar sauce, parmesan

Prawn Cocktail (S)

Cocktail sauce, avocado, lettuce

Salmon Ceviche (F)

Sliced Salmon, lime, red chili, coriander, olive oil

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Green Peas Cream (D)

Croutons (G)

Lentil soup (V)

Arabic bread and lemon wedges (G)

BAKERY CORNER


Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

Hot Dog Station (G)

Veal Sausage, Onion, Tomato, Buffalo Sauce,
Ranch Dressing





CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE COOKING

Grilled Tofu Marinated in Korean Chili Paste (V)

Grilled Mussels (S)

Lamb Kofta

Sauces

Chimichurri (V)

HOT LAMP

Arabic Hot Mezze Selection (G)(D)

Pizza (G)(V)(D)

Chicken Shawarma (G)(D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste





MAIN COURSE

Lemon Herb Rice (V)

Parley, Dill and Chives

Batata Harra (V)

Chili, garlic, coriander, olive oil

Butter Chicken (N)(D)

Chicken in Creamy spicy tomato gravy

Pan Seared Fish (F)

Butternut squash puree, broccolini and citrus salsa

Seafood Marinara (S)

Mix seafood, cherry tomato, garlic, parsley

Mongolian Beef (G)

Soy sauce, bok choy, carrots, pea pods, spring onion

DESSERTS

INDIVIDUALS

Chocolate Peanut Bar (G, N)

Chocolate brownie layered with peanut butter cream and milk chocolate

Praline Eclair (G)

Praline Custard

Basque Burnt Cheesecake Mango (G, N)

Biscuit crumble base with mango compote and vanilla whip

Kalamansi Coconut Mango Cake (G, N)

Date Chocolate Tart (G,D)

Date cream, chocolate bake custard





VERRINES

Rose Chia Mahalabia

Pistachio topped with rose chia

Cherry Trifle with White Chocolate Cream (G)

Cherry Compote, Vanilla Sponge, Anglaise White Chocolate Cream

Saffron Cream Catalan

Orange Puree, Custard

Sutlac

Rose infused Turkish rice pudding

WHOLE CAKE

Coffee and Walnut Log (G) (N)

Walnut honey cake with coffee mousse

Black Forrest (G)

Classic, Chocolate and Cherries

Honey Chocolate Pecan Nut Tart (G) (N)

Roasted Pecan Nut, Honey





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

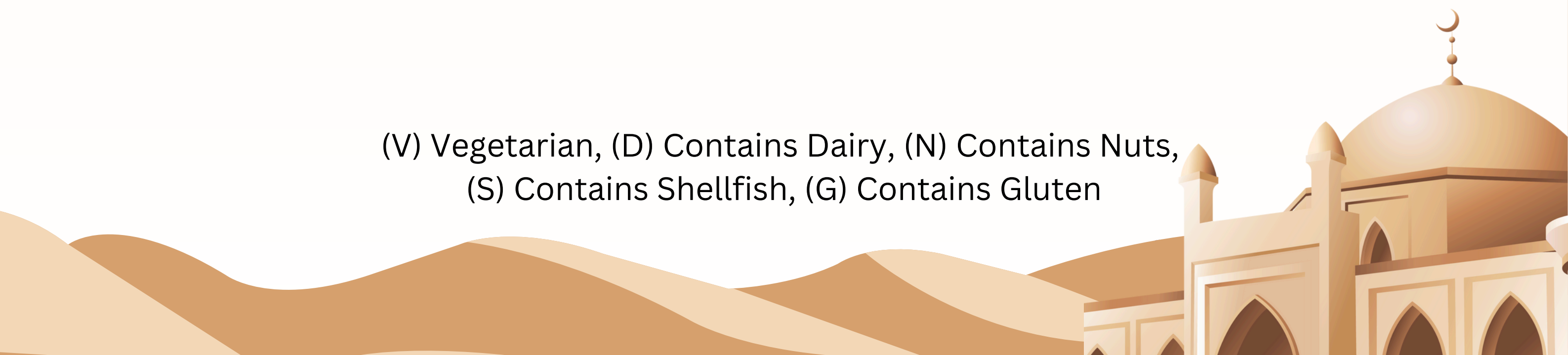
Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten





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Iftar Menu

ASIAN FUSION THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Assorted Sushi Rolls (S)

Japanese rice, seaweed, carrots, cucumber, tuna

Assorted Maki Rolls (S)

Japanese rice, seaweed, shrimp,
carrots, cucumber, tuna

Condiments:

soy sauce, wasabi, Japanese ginger pickle





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,

Lemon dressing

ARABIC CORNERS

Edamame Hummus (V)(N)

Tabbouleh (V)

Babaganoush (V)(N)

Moutabel (V)(D)(N)

COMPOSED SALAD

Edamame salad (V)

Corn, cucumber, cherry tomato, avocado, onion,
cilantro, lime juice

Lemongrass chicken noodle salad (S)(N)

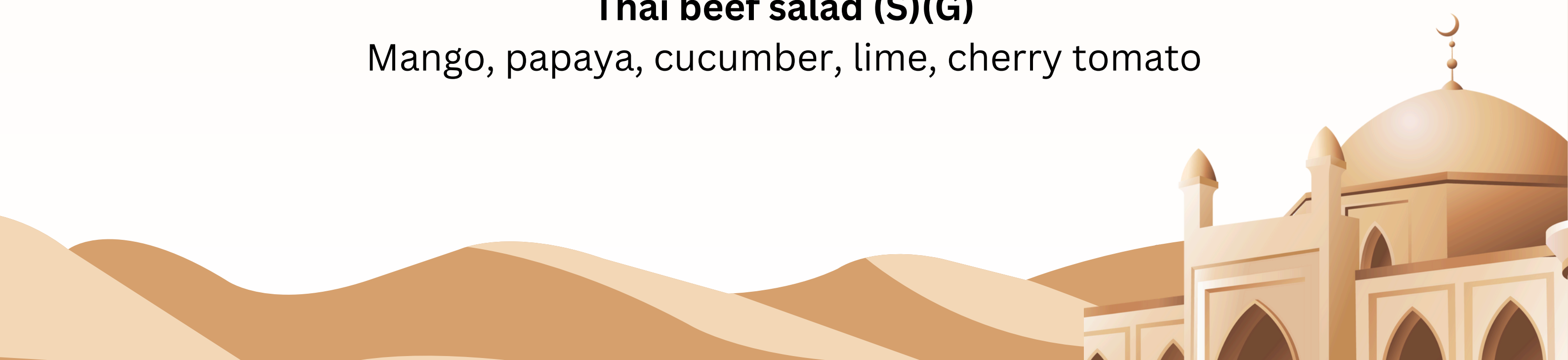
Rice noodle, carrot, white radish, mint, peanut,
chili garlic dressing

Mix seafood salad (S) (G)

Celery, onion, tomato, coriander, green onions

Thai beef salad (S)(G)

Mango, papaya, cucumber, lime, cherry tomato





INDIVIDUAL SALADS

Japanese potato salad (G)

Potato, corn, carrots, cucumber, boiled egg, turkey ham, Japanese mayo, rice vinegar

Crunchy Asian slaw (V)(S)

Red cabbage, cilantro, garlic, ginger, scallions, sesame seeds, honey soy sauce dressing

Chilled tofu (S)

Japanese firm tofu, yuzu, wasabi, sesame seeds, bonito, scallions, grated ginger, soya sauce

Crab salad with ponzu mayonnaise dressing (S)

Crab meat, carrots, cucumber, mango

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Tom Yum Soup (S) (G)

Mushroom, shrimp, lime leaves, scallions

Lentil Soup (V) (G)

Crouton, lemon wedges

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international





ASIAN LIVE STATION

Stir-fried Noodle (S)(G)

Egg noodles, onion, beans sprout, fried tofu, shrimp, chicken, egg, spring onion

CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE STATION

Chicken SHISH TAWOOK

Asian BBQ Grilled Shrimp (S)

Chili Lime Squid (S)

Sauces

Spicy tamarind sauce (S)

HOT LAMP

Arabic Hot Mezze Selection (G) (D)

Shrimp Shumai (G) (S)

Sweet Chili Sauce

Chicken Shawarma (G) (D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste



MAIN COURSE

Vegetable fried rice (G)

Corn, Carrot, Spring Onion

Stir-fry Vegetables (V) (G)

Carrot, Beans, Radish, Mushroom

Miso-glazed Eggplant (G)

Miso paste, rice vinegar, sesame

Kung Pao Chicken (G) (N)

Capsicum, onion, cashew, ginger Hoisin sauce

Tilapia sweet and sour (G)(F)

Breaded Tilapia, Scallions, Carrots, Capsicum,
and Sweet and Sour Sauce

Beef Massaman Curry (G) (S) (N)

ginger, garlic, soy sauce, potato,
Massaman curry paste

DESSERTS

INDIVIDUALS

Date and Dried Fruit Cake (G) (N)

Date cake & chocolate Manjari cream

Orange & Praline Tart (G) (N)

Orange Cream, Praline Cream

Caramelize Banana Chocolate Cake (G, N)

Caramel banana with chocolate cream and
chocolate fudge cake

Fig Cheesecake (G, N)

fig New York cheesecake with vanilla whip

White Chocolate & Cherry Cake (G, V)

White chocolate brownie with cherry compote
and vanilla whip

VERRINES

Chocolate & Vanilla Custard Brownie (G, N)

Chocolate mousse with vanilla custard brownie

Cherry Trifle with White Chocolate Cream (G)

Cherry compote, vanilla sponge, anglaise, and white chocolate cream

Carrot Cake Verrines (G)

Carrot Cream, Carrot Jelly, Cheese Cream

Saffron Crème Brûlée (D)

WHOLE CAKE

Mixed Nut Tart (N)(G)

Mixed nut honey mixer

Mango Cheesecake (G)

Camembert Cheesecake, mango compote

Pistachio & Apricot Maddalena Cake (G, N)

Pistachio Victoria sponge with pistachio custard

HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)



Handisan

Iftar Menu

BARBECUE THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Grilled Eggplant Antipasti (V)

Served with garlic and chili oil and parmesan cheese

Baby Crabs (S)

Served with clarify butter,
lemon wedges and tabasco sauce





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)
Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Spicy Hummus (V) (N)

Tabbouleh (V)

Babaganoush (V)

Makdous (V)(N)

COMPOSED SALAD

Cobb Salad(V)

Romaine, Carrot, Cucumber, Capsicum, Egg, New Potato

Roasted Beetroot, Quinoa and Goat Cheese Salad (V) (N)

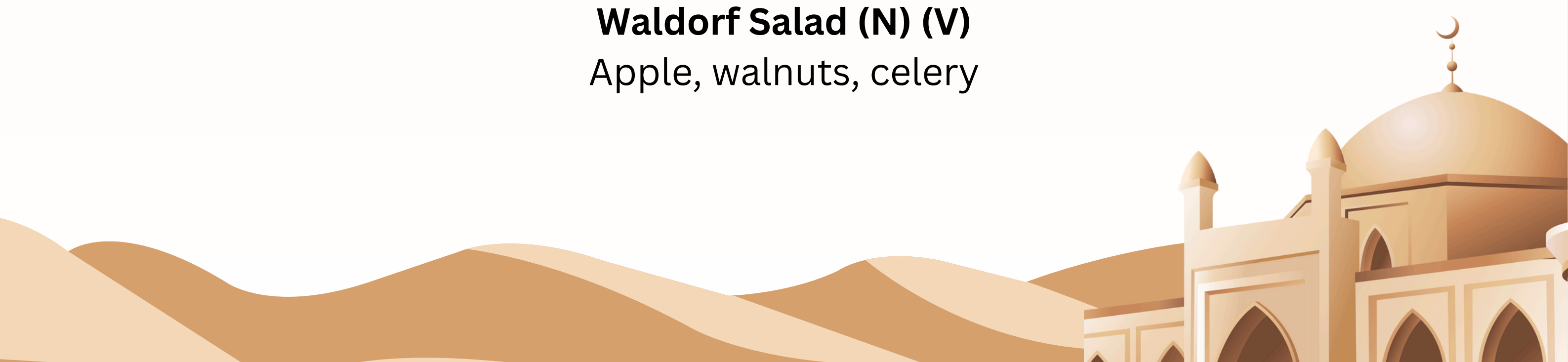
Walnuts, Orange Dressing

Sweet Corn Salad (V) (N)

Green Peas, Edamame, Sweet Soy Dressing, Togarashi
Spice

Waldorf Salad (N) (V)

Apple, walnuts, celery





INDIVIDUAL SALADS

Crab and Avocado Salad (S)

Truffle crème fraîche, honey-lime dressing, endive

Cured Salmon with Horseradish Cream (F)

Cream cheese, horseradish, trout roe

Endive and Blue Cheese Salad (N)(V)

with caramelized pecan, honey lime dressing

Caesar Salad (G)(F)

Romaine, Baby Gem, Croutons, Caesar Sauce, Parmesan

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Cream of Mushroom Soup (V)

Croutons (G)

Turkish Lentil Soup (G)

Lemon & croutons (G)

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

BBQ Chicken Wings (G)

Sauces BBQ sauce, Buffalo sauce, blue cheese dip





CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE COOKING

Vegetables skewers(V)

Beef Shish Tawook

Garlic Marinated Calamari (S)

Sauces

Mango Salsa

HOT LAMP

Hot Mezzeh (G)(N)(D)

Chicken Shawarma (G) (D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste

Fish Bites (G)(S)

Sauce: Sweet Chili, ketchup





MAIN COURSE

Black Bean and Rice (V)

Cumin powder, cayenne pepper

Jacket Potato (V)

Sour cream, chives

Vegetable Salona (V)

Tomato, carrot, potato, zucchini

Grilled Barramundi Fish (F)

Corn salsa, citrus glaze

Korean BBQ Beef back Ribs (G)

Kimchi, gochujang chili, sweet potato

Lamb Kofta in Tahina Sauce

Served with potatoes

DESSERTS

INDIVIDUALS

Pistachio Strawberry Cake (G, N)

Pistachio Cremieux, sponge, strawberry jelly

Cherry and Fudge Cake (G, N)

Chocolate sponge, cherry compote, vanilla cream

Milk Chocolate Fig brownie (G, N)

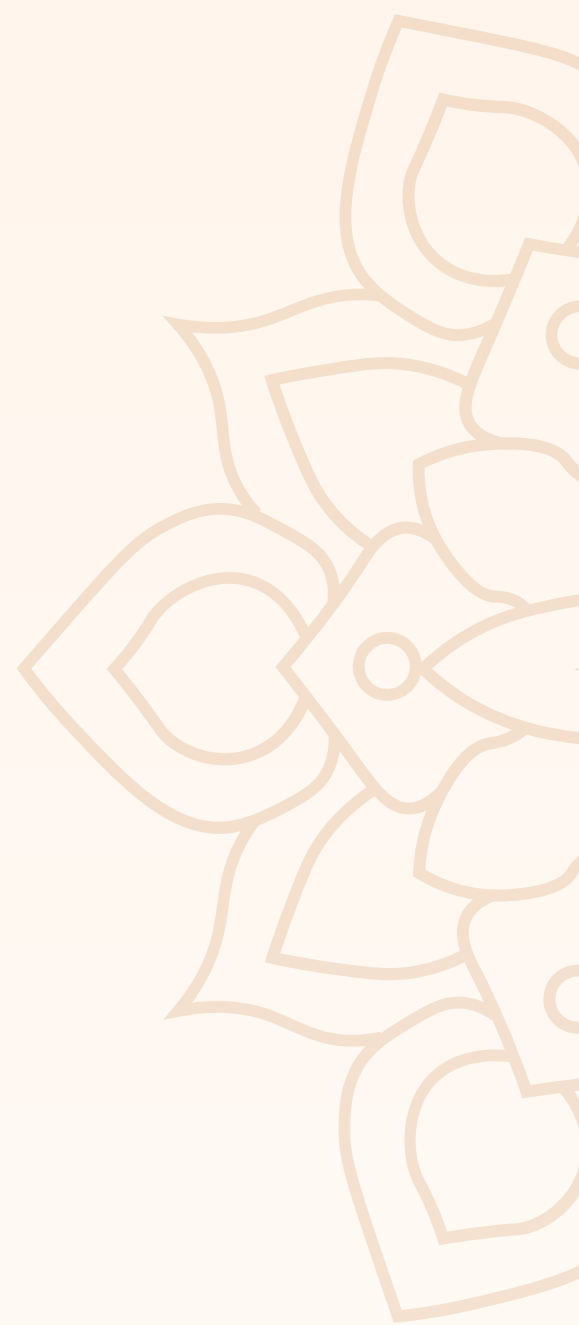
Milk chocolate cream, fig cream, fudge brownie

Date Almond Cake (N, D)

Date almond cake, dried fruit compote, vanilla whipped

Red Velvet Cake (G)

Red velvet sponge, cheese cream





VERRINES

Trio Chocolate with Caramel (D)(G)

Dark, milk & white chocolate mousse, caramel glaze

Vanilla Mixed Berry Trifle (D)(G)

Mixed berry compote, vanilla custard, white chocolate cream

Date Rose Crème Brûlée (D)(G)

Strawberry Rose Cheese Crumble (D)(G)

Strawberry rose compote, crumble-baked cheese mousse

WHOLE CAKE

Salted Caramel Cake (G)(D)

Tiramisu Cheesecake (G)(D)

New York cheesecake, coffee finger biscuit, tiramisu cream

Chocolate Saffron Turkish Coffee Entremet (G)(N)

Chocolate brownie with saffron cream and coffee mousse





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

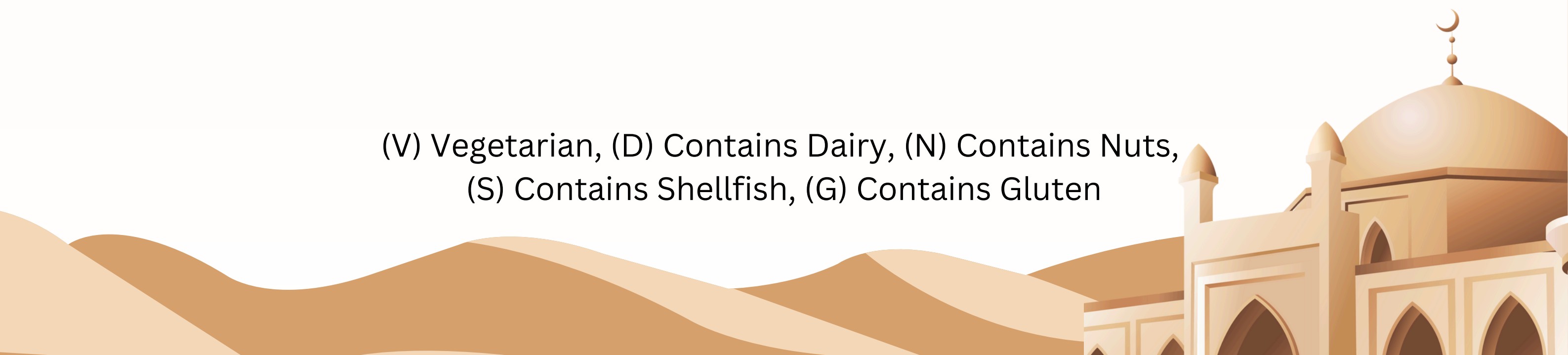
Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten





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Iftar Menu

ROAST THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Bresaola & Melon

Balsamic reduction, rocket leaves

Antipasti Selection (V)

Homemade grilled marinated roast peppers, stuffed
olives, kalamata olives, sun dry tomatoes, balsamic
braised baby shallots





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)
Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Hummus (V) (N)

Tahini Zucchini (V) (N)

Tabbouleh (V)

Grape leaves (V)

COMPOSED SALAD

Summer Greek Salad (V)(D)

Lettuce, cucumber, tomato, feta, oregano,
olive oil, water melon

Shrimps Vegetables Couscous (G) (S)

Shrimps, cherry tomato, onion, mayonnaise,
fresh mint, olive oil

Spicy Chicken Salad

Grilled Chicken, baby gem lettuce, corn, carrot,
cherry tomato, jalapeno dressing

Smoked Duck Salad

rucola, caramelized fig, green apple, gremolata



INDIVIDUAL SALADS

Russian Salad

Crispy bacon, egg, potato, mayonnaise

Honey Roasted Pumpkin Quinoa Salad (V) (N)

Red and White Quinoa, Radicchio, caramelized walnut,
White balsamic Vinaigrette

Barley with Smoked Salmon and Green Pea Salad (F)

Pickled beetroot, baby spinach, green pea, honey
mustard dressing

Grilled Beef Salad

Greens, red onions, mushrooms, sunflower seeds,
cilantro dressing

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Roasted Tomato Soup (V)

Cream, Tomato, Croutons (G)

Freekeh Soup (V) (G)

Lemon Wedge and Croutons

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

Burger Section (G)

Beef or Chicken Patty

Condiments:

Cheddar cheese, tomato, pickles, onion rings, lettuce



CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

Roast of the Day

Roast Jus and Roasted Root Vegetables

LIVE COOKING

Grilled Peri Peri Chicken

Lemon Herb Marinated Fish (F)

Beef Kofta

Sauces

Peri peri sauce

HOT LAMP

Arabic Hot Mezzeh Selection (G) (D)

Chicken Shawarma (G) (D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste

Beef Empanada (G)





MAIN COURSE

Java Rice

Capsicum, Onion

Grilled Corn on the Cob (V)

Butter, Parsley, Paprika

Herb Roasted Chicken (G)

Rosemary, Pepper Corn Gravy Sauce

Jerk Fish (F)

Thyme, Cayenne, All Spice, Cinnamon, Nutmeg

Beef Lasagna (D)

Onion, Tomato, Garlic, Cheese

Beef Steak in Peppercorn Sauce (G)

Mashed potato

DESSERTS

INDIVIDUALS

Chocolate Opera (G)(N)

Chocolate almond sponge with coffee ganache and coffee cream

Chocolate Banoffee Tart (G)(N)

Chocolate sable with banana and dulce cream

Dates Baklava Cheesecake (G)(N)

Hasta la Pistachio (G)(N)

Pistachio sponge with cream cheese filling

Orange Almond Financier with Date Cream (G)(N)

Orange almond cake, Date custard





VERRINES

Raspberry Pistachio Cheese Crumble (G)(N)

Raspberry cheese mousse with pistachio cream

Arabic Coffee Crème Brulé

Mango and Coconut Rice pudding (D)

Mango vanilla compote with coconut rice

Valrhona Jivara Hazelnut Crunchy (G)(N)

Hazelnut cream layered with custard chocolate mousse



WHOLE CAKE

Limoncello Cake (G)(D)

Lemon cream, spiced chocolate sponge

Caramel Chocolate Cake (G)

Chocolate spice bread with exotic cream and dark chocolate mousse

Rose Chocolate Cheese Tart (G) (N)

Vanilla sable dough, rose cream, and chocolate ganache





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Peach, Green Apples, Banana, Kiwi, Pears, Dragon Fruits

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

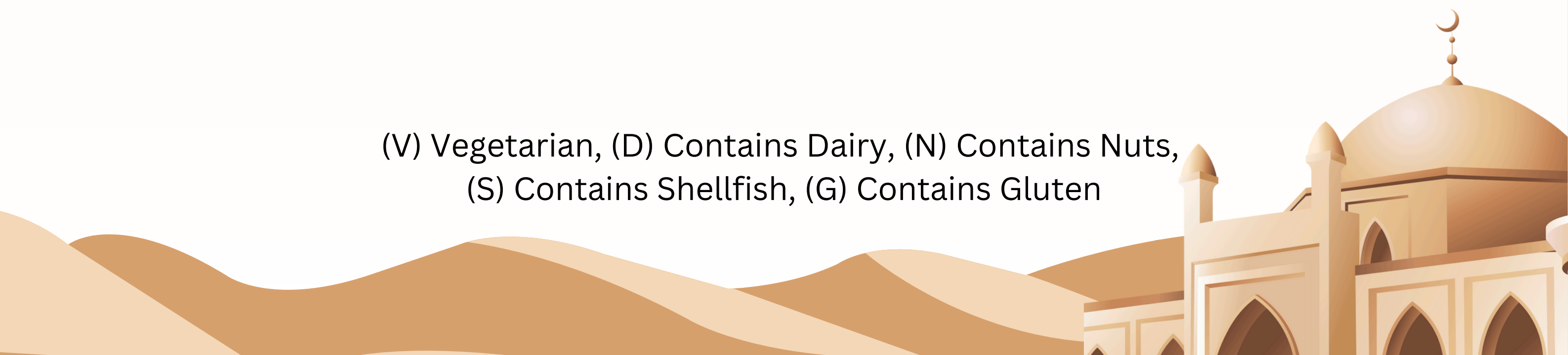
Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten





Handisan

Iftar Menu

ITALIAN RIVIERA THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Chicken Roulade With Sundried Tomato (G)

Cured Meat Platter

Prosciutto, bresaola, salami Milano





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Basil Hummus (V)(N)

Moutabal (V)(N)

Mouhammara(V)(N)

Fattoush Salad (V)(G)

COMPOSED SALAD

Orange & Rocket Salad (V)

Dill, black olives, orange dressing

Fagiolata Salad (N)(V)

Red kidney beans, white cannellini, onion,
capsicum, carrot, sun-dried tomato, almond,
rosemary citronette dressing

Chicken and Pasta Salad (G) (N)

Chicken, pesto & fusilli pasta

Seafood Salad (S)

Shrimp, calamari, potato, green beans,
lemon dressing



INDIVIDUAL SALADS

Caprese Salad (V)(N)

Tomato and buffalo mozzarella

Roasted Pepper and Zucchini Bruschetta (V) (G)

Mixed pepper, zucchini, basil leaves, balsamic glaze

Spinach Bel Zait (V)

Baby spinach, radish, tomato, onion, dates,
almond, molasses

Beef Tailgate with Rucola

Parmesan balsamic vinaigrette

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Potato Cream (V)

Croutons (G)

Egyptian Lentil Soup (V)

Lemon wedges & Arabic bread (G)

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

Pasta Station (G)

Assorted Pasta

Onion, Garlic, Chili Flakes, Olive Oil, Parsley,
Cherry tomato, Parmesan (G)

Sauce: Cream Sauce (G) and Tomato Sauce



CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE COOKING

Gamberoni Alla Griglia (S)

Grilled Squid with Garlic Chili & Parsley (S)

Chicken Shish Tawook

Sauces

Diavola Tomato Sauce

HOT LAMP

Arabic Hot Mezzeh Selection (G)(D)

Pizza (G)(V)(D)

Chicken Shawarma (G)(D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste





MAIN COURSE

Wild Mushroom Risotto (V)

Parmesan cheese, butter

Eggplant Parmigiana (V)(G)

Mozzarella cheese, parmesan cheese, tomato sauce, basil

Tortellini with Creamy Truffle Sauce (G)(D)

Spinach, ricotta, cream

Herb Roasted Chicken (G)

Chicken breast, root vegetables and jus

Pan Fried Fish (F)

Seasonal steamed vegetables, lemon beurre blanc

Dawood Basha

Meatballs, potato, tomato sauce

DESSERTS

INDIVIDUALS

Pistachio Sicilian Cannoli (G)(D)

Mascarpone, Cheese, pistachio paste

Date Banana Cake (G)(D)

Caprese Cake with fig Cream (G)(N)

Butter, Almond Powder, Chocolate

Fudge Brownie (D)(G)

Burnt Lemon Cream Tart (G)

Vanilla tart with lemon cream





VERRINES

Vanilla & Strawberry Pannacotta

Cream, Strawberry Jelly

Arabic Coffee Tiramisu (G)

Arabic coffee cream, Mascarpone, Cocoa Powder

Vanilla Crème Brûlée

White Chocolate Cheesecake Shots (G) (N)

With chocolate digestives and mascarpone cream

WHOLE CAKE

Basque Burnt Cheese Cake (G)(D)

Fresh berry, rose whipped

Chocolate Fondant Cake (G)

Yuzu and Coconut Entremet (G) (N)

Coconut almond cake with yuzu cream and
coconut whip ganache





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

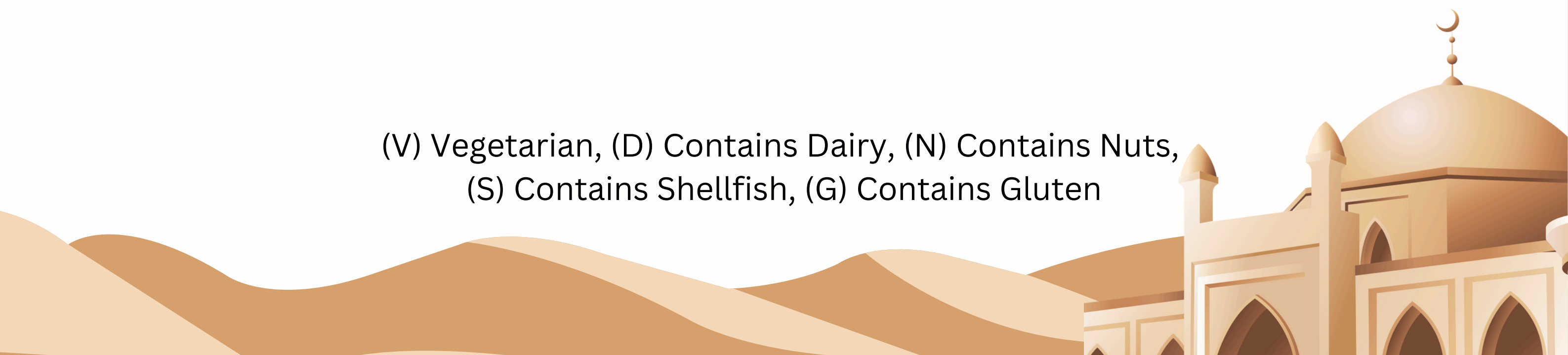
Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten





Hartisan

Iftar Menu

MEXICAN THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

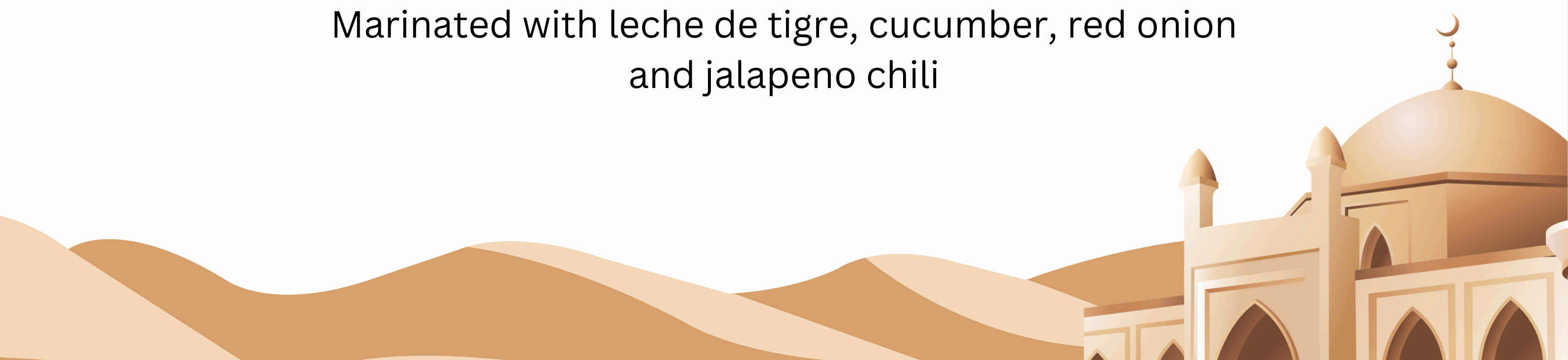
PLATTERS

Mini burritos Chicken roll (G)(D)

Tortilla with cream cheese roasted chicken, chipotle
dressing and coriander

Fish Ceviche (F)

Marinated with leche de tigre, cucumber, red onion
and jalapeno chili





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Chipotle Hummus (V) (N)

Tahini Zucchini (V) (N)

Tabbouleh (V)

Grape leaves (V)

COMPOSED SALAD

Cactus salad (V)(G)

Mixed with panela cheese and tomato, dressed
with soya dressing

Chicken Grilled avocado salad (G)

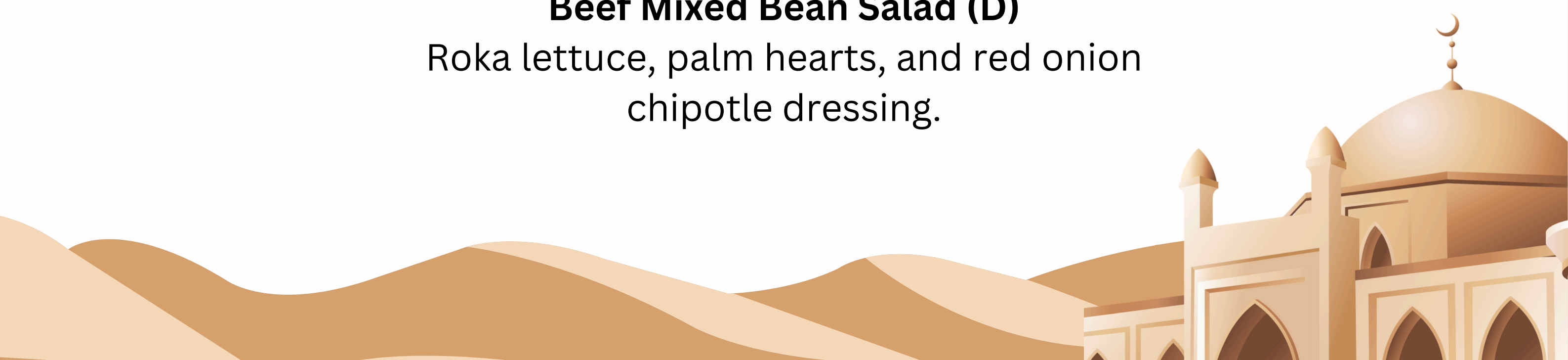
Grilled tomato, grilled onion and crispy tortilla

Tuna Salad (F)(G)

Pineapple, red onion, jalapeno, and tomato and
mix of black sauces.

Beef Mixed Bean Salad (D)

Roka lettuce, palm hearts, and red onion
chipotle dressing.





INDIVIDUAL SALADS

Ensalada de Fruta (V)

Mango, jicama, watermelon, dressed with lime juice and chamoy dressing and mint leaves

Mexican Caesar Salad (D)

Chicken, Spicy Caesar dressing and Cotija cheese

Mexican Shrimp Cocktail (SF)

Poached shrimp, cocktail sauce, tomato, onion, coriander

Pull Beef Pico de Gallo

Tomato, red onion, coriander, lime juice and corn chips

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Tortilla Soup (V)

Creamy & crispy tortilla

Chicken Soup (V)

Carrots, broccoli

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

Taco station (G)

Picadillo (ground meat)

Condiments

Roasted salsa, chopped onion, coriander, lime wedges



CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

LIVE STATION

Chicken Alambre

Spicy Mussels (SF)

Shish Kebab

Sauces

Chimichurri sauce

HOT LAMP

Arabic Hot Mezze Selection (G) (D)

Chicken Shawarma (G)(D)

Beef empanada (G)

Sauce: roasted salsa

MAIN COURSE

Mexican Rice (V)

Corn, Butter

Eggplant Moussaka (V)

Onion, Tomato, Eggplant, Chickpea

Pollo Con Mole (N)

Chili, Chocolate Sauce

Pescado Zarandeado (F)

Non-Spicy Chili Marination

Seafood Cazuela (SF)

Mix seafood served in sweet chipotle sauce

Beef Fajita

Sautéed onion and mixed Capsicum



DESSERTS

INDIVIDUALS

Mango Lemongrass Éclair (G)

light choux pastry filled with mango-lemongrass custard

Strawberry Lime Tart (D)(G)

Strawberry comfit with lime cream

Coconut Almond Frangipane (D)(G)

Rose Sour Cherry Cheesecake (G, N)

Classic cheesecake with rose cherry compote

Kamaruddin Sacher Torte (D)(G)

Fudge sponge, chocolate ganache, kamaruddin jam

VERRINES

Black Sesame Panna Cotta (G, N)

Creamy black sesame panna cotta with caramel jelly

Orange Caramel Flan (D)

Creamy flan with a citrusy caramel finish

Rose Molahabia

Mango Vanilla Milk Sago (D)

Mango compote, vanilla milk sago





WHOLE CAKE

Pineapple Carrot Cake (G, N)

Pineapple compote with cheese mousse

Triple Chocolate & Peanut Butter Layer Cake (G, N)

Chocolate fudge cake with peanut butter cream, Majari chocolate cream

Classic Lemon Merengue Pie (G, N)

Lemon cream with almond sable tart, Swiss meringue

HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

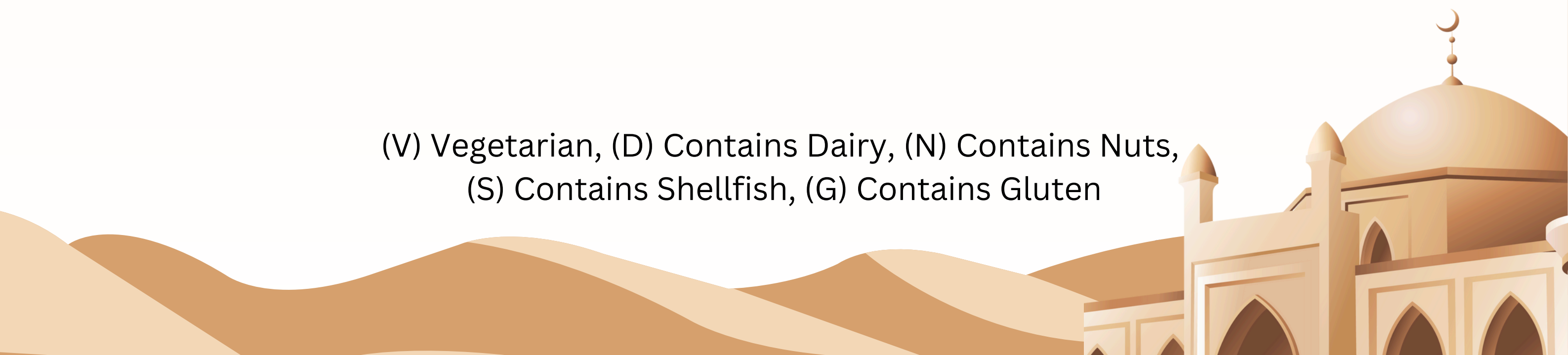
Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten





Hartisan

Iftar Menu

SEAFOOD THEMED NIGHT

BREAK THE FAST

Selection of Dry Fruits

Pineapple, Papaya, Mangoes, Strawberry's,
Figs, Plums, Dates, Kiwi's

Fruits Basket Selection

Peach, Green Apples, Banana, Kiwi, Pears,
Dragon Fruits

Sliced Fresh Fruits

Watermelon, Pineapple, Papaya, Grapefruit

Dates and Juices (N)

Qamar Al-Deen, Jallab, Laban, Tamer Hindi,
Assorted Fresh Juice, Selection Stuffed and
Arabic Dates

PLATTERS

Seared Tuna Platter with Citrus Sauce (F)

Spinach, citrus dressing, tomato concasse sauce

Marinated Grilled Mussel Platter (SF)

Salsa de olive, chili





RAW SALAD BAR

Lettuce (V)

Mix lettuce, Kalé, Rocca lettuce, Spinach

Condiments (V)

Tomato cherry yellow & red, Bread croutons (G)

Shredded carrots, Cucumbers, Sweet corn

Dressings (V)

Cocktail dressing, Olive oil, Balsamic,
Lemon dressing

ARABIC CORNERS

Fatteh Warak Enab (V)

Babaganoush (V)

Grape Leaves (V)

Fattoush (V) (G)

COMPOSED SALAD

Greek Salad (D)(V)

Lettuce, cucumber, tomato, feta, oregano, olive oil

Macaroni Salad (G)(V)

Macaroni pasta, pineapple, carrots, celery, salt
pepper, mayonnaise

Crab Salad (S)

Japanese mayo, mango, carrots, cucumber

Genoese Squid Salad (S)

Potato, French beans, sundried tomato, red wine
vinaigrette





INDIVIDUAL SALADS

Heirloom Tomato Salad (V)

Cucumbers pickles, basil dressing

Garden Roots Salad (V) (N)

Pumpkin Seed, walnuts, mustard dressing

Chicken Salad (G)

Iceberg lettuce, cocktail sauce and croutons

Salmon Tartare (F)

Mustard, shallots, capers, chives

CHEESE PLATTER

Selection of International Cheese (G)

Crackers, grape, jams, honey, dry fruit

SOUP

Seafood Chowder (S)(G)

Mix seafood, carrots, potato, celery

Moroccan Harira Soup(G)

Crouton, lemon wedges

BAKERY CORNER

Bakery Corner (G)

Selections of bread local and international

LIVE COOKING

Wrap Station

Battered fish (G)(F)

Condiments

tartar sauce, onion, tomato, iceberg lettuce





CARVING

Traditional Whole Lamb Ouzi (N)(D)

Ouzi Rice, Dry Fruits, Nuts, Herbs

Whole Roasted Fish of the Day

Lemon Butter Sauce

GRILL LIVE COOKING

Grilled Chicken Wings

Cajun Spiced Calamari (S)

Grilled Kofta

Sauces

Smokey roasted sauce

HOT LAMP

Arabic Hot Mezze Selection (G)(D)

Chicken Shawarma(G)(D)

Arabic pickle, garlic yogurt, cucumber, tomato, iceberg, onion, chili paste

Calamari rings (G)

Tartar sauce





MAIN COURSE

Jamaican Seafood Rice (S)

Vegetables, mix seafood, allspice, coconut milk

Hasselback Potatoes (V)

Garlic, herbs

Curry and Honey Glazed Butternut Squash (N)(V)

Pine seeds

Chicken Fried With Chili Lime Yogurt (G)

Onion, garlic, paprika, sage, thyme

Fennel & Dill Poached Fish (F)

Shaved fennel, citrus salsa

Grilled Beef Steak (G)

Mushrooms gravy

DESSERTS

INDIVIDUALS

Chocolate Dulce Tart (G)

Chocolate Sugar Paste, Caramel Filling,
Chocolate Cream

Orange Almond Cake (D)(G)

Vanilla Rose Eclair (D)(G)

Filled with vanilla cream

Raspberry Cheesecake (D)(G)

Arabic Coffee Opera (D)(G)

Almond joconde, coffee cream, coffee butter cream





VERRINES

Chai Cream Brulee (D)

Lemon Strawberry (G)(D)

Lemon cream with vanilla strawberry cake and strawberry chiffon mousse

Madjool Date Namaleka

Chocolate Fondant Cake (G)

Date Vanilla Trifle (G)(D)

Date compote with date cake vanilla cream

WHOLE CAKE

Carrot Cake (G, N)

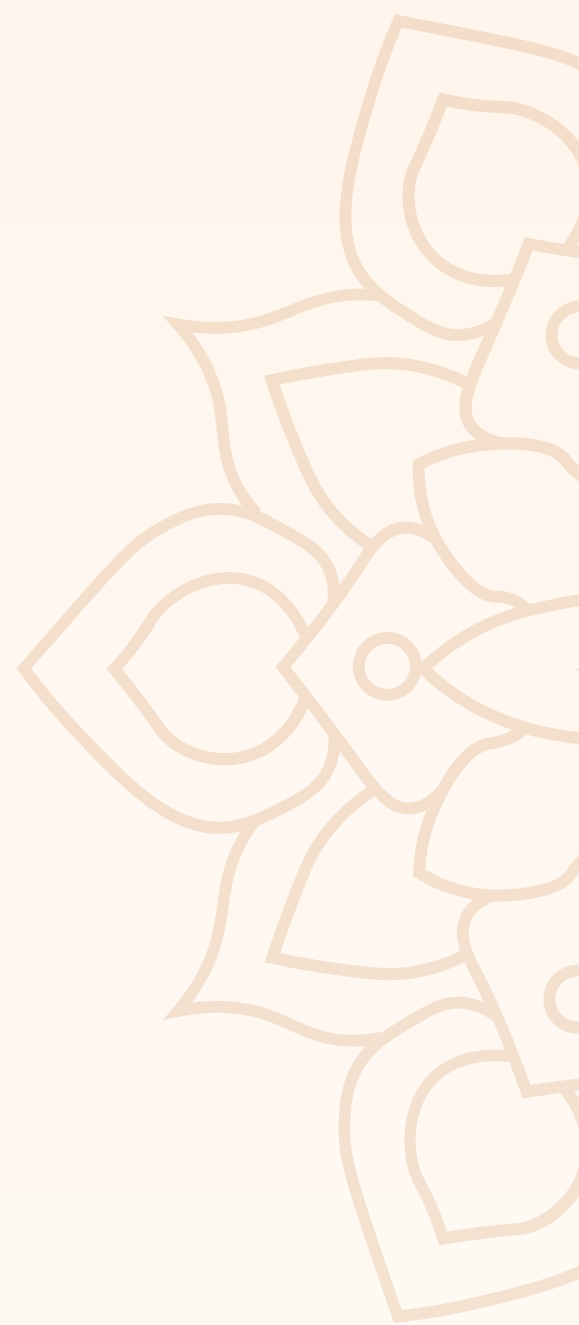
Moist carrot cake with smooth vanilla cream cheese mousse

Caramel Banana & Milk Chocolate (G, N)

Chocolate chip banana cake with caramelized banana, banana mousse

Fig Almond Tart (G, N)

Almond cream fresh fig compote





HOT DESSERT

Kunafa (G)(N)

Cheese and Honey

Umali (G)(N)

Puff Pastry, Milk, Nut

Fresh Whole Fruits Selection

Seasonal Sliced Fruit

ARABIC SWEET

Basbousa (N)(G)

Coconut and Almond

Assorted Baklava (N)(G)

Mix of Arabic Baklava

Turkish Delights (N)

(V) Vegetarian, (D) Contains Dairy, (N) Contains Nuts,
(S) Contains Shellfish, (G) Contains Gluten

