

MASALA IFTAR SET MENU


Masala

SELECTION OF COLD & HOT MEZZEH

Hummus, Mutabal, Vine Leaves, Labneh D, Spinach Fatayer & Meat Kibbeh G

SHORBA

CHICKEN SOUP D

Rich & Creamy Chicken Shorba Flavoured with Saffron

OR

DAAL KA SHORBA V

Red Lentil Shorba with Tempered Cumin & Garlic

MAIN COURSE

MIXED GRILLED PLATTER D, G

Chicken Shish Tawouk, Kofta Kebab, Chicken Afghani Tikka Served with Mint Sauce & Laccha Onion

MURGH MAKHANI D, N

Colonial Butter Chicken, Tender Chicken Tikka Pieces Simmered in Rich Tomato Gravy

MUTTON BIRYANI

Succulent Cuts of Mutton Cooked with Flavoured Rice & Saffron

DAL MAKHANI D, V

Black Lentil Cooked Overnight on Slow Fire with Ginger, Garlic and Spice, Tempered with Butter

SELECTION OF BREAD D, G

Butter Naan, Garlic Naan, Laccha Paratha

DESSERT

UMM ALI D, N, G

Blend of Puff Pastry, Nuts, Raisins Soaked in Sweetened Milk and Baked to Golden Perfection

GULAB JAMUN WITH VANILLA ICE-CREAM D, N, G

Deep Fried Milk and Cottage Cheese Dumplings Soaked in Flavoured Syrup

AED 119 PER PERSON

Inclusive of Still & Sparkling Water, Soft Beverage & Selection of Ramadan Juices

Please ask a team member for more information on menu item ingredients or any food allergies and intolerance you might have. Vegetarian dishes are marked with a (v) and plant based dishes with a (pb)

