

ecos

Dubai Hotel at Al Furjan

IFTAR BUFFET MENU

₹119

DATES AND NUTS AT TABLE

Selection of Dates and Nuts

SOUP

POTATO & LEEKS (VE)

Braised Leeks, Potato, Cream

CHICKEN NOODLES SOUP (GF DF)

Vegetables, Chicken, Noodles

BREAD STATION

Baguette, Brown Bread, White Bread, Arabic Bread

PICKLES STATION

Selection of Olives, Mix Vegetables, Jalapeno

COLD APPETIZER

HUMMUS (V)

Homemade Chickpeas Blended with Tahini and Olive Oil

BABAGANUSH (V)

Smoked Eggplant, Tahini, Pomegranate, Nuts, Mint, Oil

TABOULEH'(V)

Fresh Chopped Parsley, Cous Cous, Onion, Tomato

FATTOUSH (DF) (V)

Romaine, Tomato, Cucumber, Onion, Green Pepper, Red Radish, Sumac, Mint, Fried Bread, Molasses

CHICKEN CAESAR SALAD

Romaine, Grilled Chicken, Parmesan, Croutons

WHINE LEAVES

Steamed Meat and Rice Stuffed Grape Leaves

SALAD BAR

Tomato, Radicchio, Cucumber, Carrots, Baby Spinach, Rucola, Mesclun

HOT APPETIZER

CHEESE SAMBUSEK (V)

Fried Dough stuffed with Cheese

MEAT KIBBEH

Deep Fried Breaded Meat

VEGETABLES SPRING ROLL (V)

Fried Rolled Vegetables in Pasta Philo

POTATO CROQUETTES

Breaded & Deep-Fried Mashed Potato

ECOS PIZZA CORNER

Chef Selection of Pizza's

MAIN COURSE

BUTTER CHICKEN

Aromatic Chicken Casserole in Classic Indian Gravy

VEGETABLES HAKKA NOODLES

Noodles, Vegetables, Soy Sauce

GRILLED HAMOUR & VEGETABLES

Grilled Hamour Fillet, Herbs, Mix Vegetables

ARABIC MIX GRILL

Traditional Arabic Grills, Lamb, Chicken, Beef

PENNE ALFREDO

Penne Pasta, Chicken, Mushrooms, Parmesan, Cream

SAUTEED GARLIC VEGETABLES

Sauteed Seasonal Veggies, Garlic Herbs

LAMB LEG UZI

Traditional Lamb Leg in Saffron and Spices Rice

DESSERT

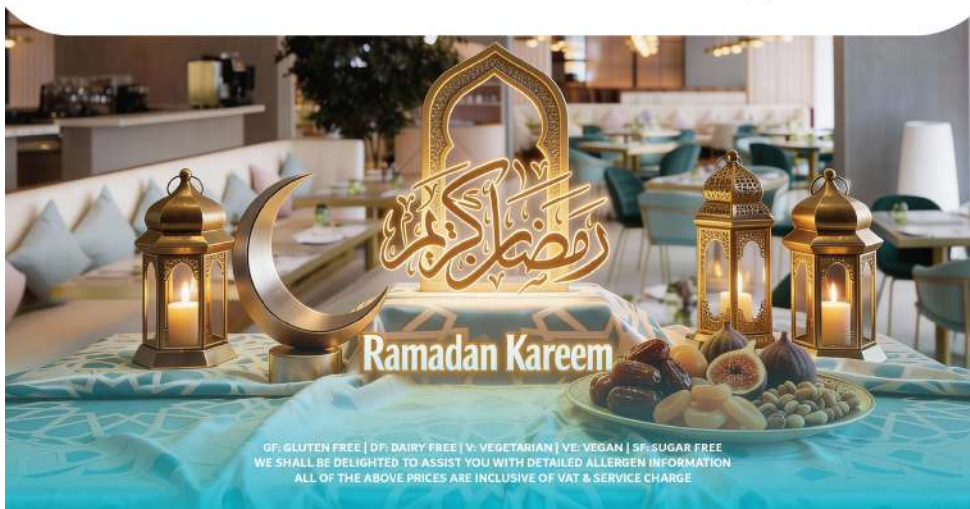
HOMEMADE UMM ALI

LIVE STATION KUNAFI

RED VELVET CAKE

CHOCOLATE WHITE FOREST

SEASONAL FRUIT SALAD (V)



GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN | VE: VEGAN | SF: SUGAR FREE
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DATES AND NUTS AT TABLE

Selection of Dates and Nuts

SOUP

ROASTED TOMATO SOUP (D) (G)

Tomato, Basil, Leeks, Thyme, Croutons

MID EAST LENTIL SOUP

Red lentil, Cumin, Turmeric Flavors

BREAD STATION

Assorted Breads, Brown Bread, White Bread, Arabic Bread, Baguettes

PICKLES STATION

Selection of Olives, Mix Vegetables, Jalapeno

COLD APPETIZER

Beetroot Hummus (GF/DF/VE)

Chickpea Blended with Tahini, Beetroot and Olive oil

BABA GANOIJ (V)

Smoked Eggplant, Tahini, Pomegranate, Nuts, Mint, Oil

TABOULEH' (DF-V)

Fresh Chopped Parsley, Cous Cous, Onion, Tomato

FATTOUSH

Romaine, Tomato, Cucumber, Onion, Green Pepper, Red Radish, Sumac, Mint, Fried Bread, Molasses

CHICKEN & SESAME SALAD (DF)

Grilled Chicken, Sesames, Cabbage, Carrots, Almonds Flakes, Orange, Coriander & Pomegranate Dressing

WALDORF SALAD

Romaine, Walnuts, Apple, Mayo, Celery, Grape, Vinegar

SALAD BAR

Tomato, Radicchio, Cucumber, Carrots, Baby Spinach, Rucola, Mesclun

HOT APPETIZER

FOUL MADAMA'S (D)(G)

Foul, Tahini, Onion, Green Pepper, Chili, Lemon, Parsley

ARABIC FALAFEL (V)

Fried Beans to Crispy in Tahini Sauce

SPINACH FATAYER (V)

Deep Fried Folded Spinach Stuffed Dough

VEGETABLES SPRING ROLL (V)

Fried Rolled Vegetables in Pasta Philo

FISH FINGERS

Deep Fried Fish and Tartar Sauce

ECOS PIZZA CORNER

Chef Selection of Pizza's

MAIN COURSE

MEDITERRANEAN SEABASS (GF DF)

Grilled Seabass, Olives, Capers, Oregano, Lemon, Parsley

GREEK EGGPLANT MOUSSAKA (V)

Baked Deep Fried Eggplant, Minced Beef, Basil, Tomato, Parmesan

GRILLED CHICKEN & MUSHROOMS

Marinated Grilled Chicken, Mushrooms Sauce

BEEF KOFTA

Grilled Beef with Arabic Flavors

PENNE ARRABBIATA (V)

Penne Pasta in a Spicy Fresh Tomato Sauce and Basil

VEGETABLES MANCHURIAN (V)

Seasonal Vegetables, Garlic, Sweet Sauce

LAMB LEG UZI

Traditional Lamb Leg in Saffron and Spices Rice

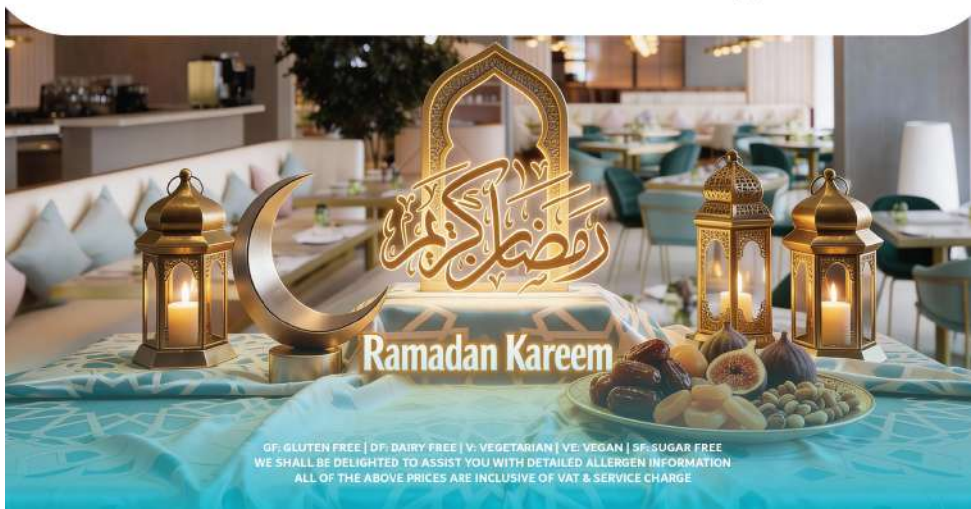
DESSERT

UMM ALI (G)(D)

LIVE STATION KUNAFI (G)(D)

CHOCOLATE FOREST CAKE (GF)

SEASONAL FRUIT SALAD (V)



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Selection of Dates and Nuts

SOUP

SOUP OF THE DAY

Chef Daily Soup

MID EAST LENTIL SOUP

Red lentil, Cumin, Turmeric Flavors

BREAD STATION

Baguettes, Brown Bread, White Bread, Arabic Bread

PICKLES STATION

Selection of Olives, Mix Vegetables, Lemon, Jalapeno

COLD APPETIZER

HUMMUS (V)

Chickpea Blended with Tahini and Olive oil

BABA GANOIJ (V)

Smoked Eggplant, Tahini, Pomegranate, Nuts, Mint, Oil

TABOULEH' (DF-V)

Fresh Chopped Parsley, Cous Cous, Onion, Tomato

FATTOUSH SALAD

Romaine, Tomato, Cucumber, Onion, Green Pepper, Red Radish, Sumac, Mint, Fried Bread, Molasses

LABNEH & ZAATAR

Fresh Labneh, Dry Zaatar

CAESAR SALAD

Romaine, Chicken, Parmesan, Croutons, Dressing

COUSCOUS SALAD

Leaves, Cherry Mozzarella, Cous Cous, Tomato, Olives, Onions, Lemon Mustard Dressing

WATERMELON & FETA CHEESE SALAD

Watermelon, Feta, Pistachio

POTATO & CHICKPEAS SALAD

Boiled Potato, Coriander, Onions, Garlic, Chickpeas,

NIÇOISE SALAD

Tuna, Boiled Eggs, Green Beans, Tomato, Romaine, Olives, Potato, Anchovies, Red Capsicum, Cucumber

HOT APPETIZER

ARABIC FALAFEL (V)

Fried Beans to Crispy in Tahini Sauce

SPINACH FATAYER (V)

Deep Fried Folded Spinach Stuffed Dough

VEGETABLES SPRING ROLL (V)

Fried Rolled Vegetables in Pasta Philo

CHEESE SAMBUSEK (V)

Fried Dough stuffed with Cheese

SEASONAL SAUTEED VEGETABLES

Baby Marrows, Carrots, Broccoli, Cauliflower, Peppers, Garlic

ECOS PIZZA CORNER

Chef Selection of Pizza's

MAIN COURSE

SHISH TAWOOK WITH GARLIC SAUCE (GF/DF)

Grilled Marinated Chicken in Middle Eastern Spices

CHICKEN BIRYANI

Traditional Indian Basmati Rice & Chicken Casserole

BEEF STEW BOURGUIGNON

Slow Braised Beef Loin with Vegetables

SEABASS

Baked Seabass, Harrah Sauce, Oregano, Olives, Eggplant, Basil

SEASONAL VEGETABLE CAPONATA (V)

Mixed Vegetable, Tomato Sauce, Vinegar

EGGPLANT PARMIGIANA (V)

Deep Fried and Bakes Eggplant, Tomato Parmesan, Basil

LAMB LEG UZI

Australian Lamb Leg, Mandi Saffron Rice

DESSERT

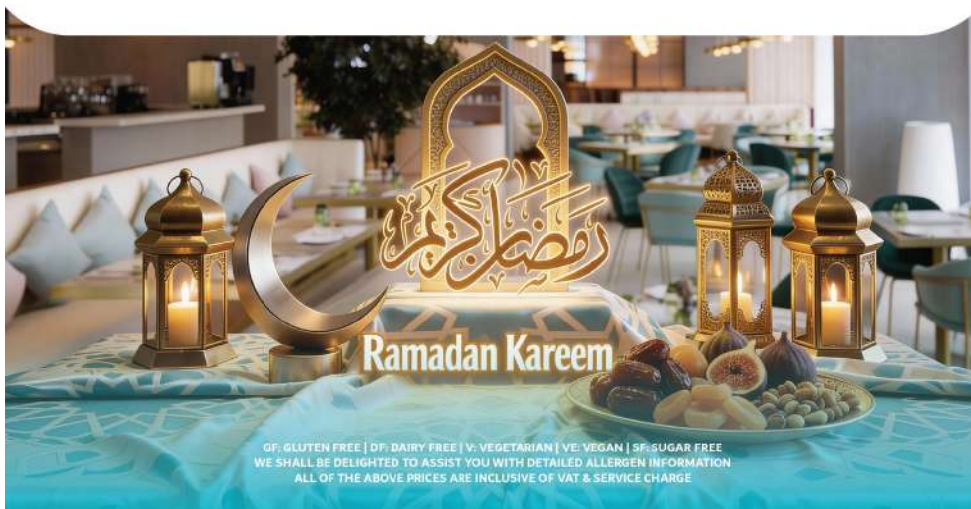
HOMEMADE UMM ALI (G)(D)

MIX BERRIES CHEESECAKE

LIVE STATION KUNAFI

CHOCOLATE FOREST CAKE

SEASONAL FRUIT SALAD (V)



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