



RAMADAN HERITAGE MENU

SOUP

SHORBAT ADAS

Lentil soup, a regional favourite, especially during the winter months
(lentils, onion, black pepper, cumin, lime, coriander, potato, carrots, garlic, celery)

STARTERS

KIBBEH

With variations from around the Arabian world, kibbeh has been a popular choice for generations
(wheat grains, minced beef, onion, spices, pine seeds)

SAMBOUSEK

Discovered during the Crusades, this ancient dish is crispy and flavourful
(flour, egg, cheese)

HOUMOUS

A Middle Eastern favourite popular around the world
(Chickpeas, tahini, olive oil, lemon juice, salt)

* Special addition to the menu in celebration of the Holy Month of Ramadan



STARTERS

JARJEER

A traditional spring salad from the oasis of UAE,
Jarjeer is a fresh addition to any palette
(Rocca leaves, tomato, onion, olive oil, lemon juice, salt, sumac)

FATTOUSH

Salads were rare in the region, however Fattoush
from the Levant has become a regional favourite
*(Mixed with lettuce, tomato, cucumber, radish, onion, capsicum,
green thyme, mint, sumac, olive oil and lemon juice, topped
with home baked crispy)*

SPICED POTATOES*

Mixed with cumin, coriander, paprika
and fresh lemon juice

SPINACH SAMBOUSEK*

Light and crispy pie filled with spinach and spices

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MAIN COURSES

TRADITIONAL OUZI

A dish that symbolizes hospitality in the region. Our Arabic spiced Lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone

RICE

Vegetable rice

HAREES

A popular dish served on all occasions and at large gatherings
(beef, wheat grains, salt, ghee, spices)

CAMEL MEAT

A traditional dish for all special occasions
(Spiced with mixed vegetables)

CHICKEN TAGINE

Traditional Moroccan-style dish
(Slow-cooked with plums, cinnamon, ginger, saffron, lemon, paprika, potatoes, carrots, and green olives)

GRILLED VEGETABLE KEBAB

Served with mushroom, potato, red and green pepper, aubergine and cherry tomatoes

BAKED FISH*

Locally sourced and flavoured with tomatoes, onions, walnuts, Arabic spices and other aromatic herbs

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DESSERTS

LUQAIMAT

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are served drizzled with date syrup

UMM ALI*

Rich and healthy dessert made of phyllo pastry, milk and nuts, traditionally from Egypt

ASSORTED FRESH FRUIT

Mixed seasonal fresh fruit platters

BEVERAGES

Arabic coffee, mineral water, a selection of two fresh juices, vimto, camel milk, karak chai and a selection of tea and coffee

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