

Iftar Menu

Laban ^D
Local Dates
Apricots

SELECTION OF BREADS

Cheese and Zaatar Bread Roll ^{D G}
Brioche Roll ^{D G}
Kalamata Olives Bread Roll ^G
Baguette ^G
Medjool Date Rye Bread ^G
Mar Kook ^G
Pita Bread ^G
Whole Wheat Arabic Bread ^G
White Arabic Bread ^G

SOUPS

Chicken Vermicelli Soup ^{D G}
Lemon Wedge

Traditional Lentil Soup ^{D G}
Pita Crisp, Lemon Wedge

APPETIZERS

Cold Mezze and Arabic Salad
Hummus ^{VG}, Beetroot Mutable ^{DV}, Baba Ghanoush ^{VG}, Muhammara ^{GN},
Labneh Bil Tomb ^D, Fattoush ^G, Tabouleh ^{G VG}, Stuffed Vine Leaves ^{VG},
Moussaka ^{GN}, Potato Harra ^N

Salads
Niçoise Salad, Paneer Tikka Salad ^D, Wild Rice Salad ^{D NV},
Summery French Lentil Salad ^{VG}, Green Beans Salad ^V,
Tomato and Mozzarella Salad ^{DV}, Cobb Salad ^D,
Pasta Primavera Salad ^{D G}, Shrimps and Corn Salad ^{GN},
Couscous and Dried Fruit Salad ^{GN}

Locally Sourced Salad Bar
Arugula, Cucumber, Swiss Chard, Baby Spinach, Green Lettuce,
Coriander, Hot Pepper, Beetroot, Dill, Radish, Olive Oil,
Lemon Dressing, Balsamic Dressing

Cheese Station ^D
Feta, Akawi, Kashkaval, Anari, Mashlal, Mashmoula, Nabulsi,
Haloumi, Flavoured Labneh Balls

Hot Mezze ^{D GN}
Spinach Fatayer, Kibbeh, Meat Sambousik, Falafel

LIVE STATION

Josper Grill ^{D GN}
Chicken Shish Taouk
Beef Sheesh Kebab
Lamb Kofta
Sherry Harrah
Sea Bass Samak Mishwieh

Deep Fried Fish ^{D GN}
Deep-Fried Sultan Ibrahim

Traditional Lamb Ouzi ^{D GN}
Oriental Rice and Cucumber Yogurt

Turkish Chicken Doner ^{D GN}

Iftar Menu

IZU

Pasta and Risotto

Rigatoni Pasta with Mushrooms and Cream Sauce ^{DGV}
Risotto with Cèpes Mushroom ^{DV}

PIZZA

Margherita Pizza ^{DGV}
Pepperoni Pizza ^{DG}

INDIAN

Tandoori Chicken Tikka ^{DGN}
Tandoori Paneer Tikka ^{DGN}

DOSA ^{DV}

Potato Bhaji, Sambar, Chutney

SUSHI AND SASHIMI

Cucumber Roll ^{DV}
California Roll ^D
Crispy Crab Roll ^G
Shrimp Tempura Roll ^G

Salmon Sashimi
Tuna Sashimi

Soy Sauce ^G, Pickled Ginger, Wasabi, Spicy Mayonnaise and Sriracha Sauce

LIANG

Dim Sum

Siu Mai ^{GN}
Shrimp, Chicken Dumplings

Crispy Prawn Toast ^{GN}
Shrimp, Sesame, Sweet Chili Sauce

From the Wok

Kung Pao Chicken ^{GN}
Cashew Nut, Spring Onion, Dried Chili, Sichuan Pepper, Board Bean Sauce

Egg Fried Rice ^G
Prawn, Chicken, Beef, Sweet Corn, Green Bean, Capsicum, Onion, Iceberg, Spring Onion

Egg Noodles ^G
Prawn, Chicken, Beef, Sweet Corn, Green Bean, Capsicum, Onion, Iceberg, Spring Onion

Baraha
RAMADAN
NIGHTS

Iftar Menu

SIGNATURE BUFFET

Beef Harees ^{DGN}

Dried Wheat Kernels, Qatari Ghee

Lamb Makluba ^D

Cauliflower, Eggplants, Tomatoes, Qatari Spices and Pomegranate

Stuffed Koussa Mashi ^{DGN}

Mint, Tomato Sauce, Pine Nut

Chicken Moghrabi ^{DGN}

Chickpeas, Pearl Onion, Coriander, Cumin

Chicken Fatah ^{DGN}

Chicken Broth, Chickpeas, Cumin, Pita Crisp, Lemons

Samakh Sayadieh ^{DN}

Local Sea Bass, Caramelized Onion, Cinnamon, Basmati Rice

Butter Chicken ^{DGN}

Makhani Gravy

Vegetable Kadai ^{DGN}

Mixed Vegetable, Corn, Mushroom

Dhal Makhani ^{DG}

Black Urad Dhal, Rajma, Indian Spices, Cream and Butter

Vegetable Pulao ^{DN}

Basmati Rice, Mixed Vegetables, Saffron, Cashew and Raisin

Vermicelli Rice ^{DG}

Steamed Basmati Rice

KIDS BUFFET

Vegetable Vermicelli Soup ^{GV}

Crispy Chicken Tenders ^{DG}

Oven Baked Corn-Fed Chicken, Herb Roasted Baby Potato

Wholegrain Penne Pasta ^{DGV}

Slow Cooked Tomato Sauce, Extra Virgin Olive Oil, Parmesan Cheese

Beef Slider ^{DG}

Herbed Roasted Baby Potato

Homemade Noodles ^G

Broccoli, Peppers, Soy Sauce

Egg Fried Rice ^G

Jasmine Rice, Carrot, Baby Corn

Baraha
RAMADAN
NIGHTS

Iftar Menu

DESSERTS

Turkish Künefe Station ^{DGN}

Akkawi Cheese, Kadayif, Sugar Syrup

Dark Chocolate and White Chocolate Fountain

Fruit Skewer

Brownie ^{DGN}

Financier ^{DGN}

Marshmallow

Strawberry

Chocolate Chip Cookie ^{DGN}

Dried Apricot

Dried Pineapple

Dried Plum

Medjool Date

Gelato and Sorbet

Madagascar Vanilla Gelato ^D

Chocolate Gelato ^{DN}

Pistachio Gelato ^{DN}

Coconut Rose Sorbet ^{VG}

Mango Sorbet ^{VG}

Strawberry Sorbet ^{VG}

Arabic Sweets

Umm Ali ^{DGN}

Asabeh Zeinab ^{DG}

Balah Al Sham ^{DGN}

Katyef Walnut ^{DGN}

Basboosa ^{DGN}

Hallawat El Jeben ^{DGN}

Baklava ^{DGN}

Logaimat ^{DGN}

Chingali ^{DGN}

Khanfaroosh ^{DGN}

Oriental Delights

Turkish Delight ^{DN}

Mamoul ^{DGN}

Goraiba ^{DGN}

Barazek ^{DGN}

Seasonal Sliced Fruit

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RAMADAN
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DESSERTS

Fresh Berries Tart ^{DGN}

Vanilla Sable, Crème Pâtissière Style, Fresh Berries

Choux au Craquelin ^{DGN}

Crème Pâtissière Style, Raspberry Marmalade, Chantilly Cream

Strawberry Cheesecake ^{DGN}

Graham Crust, Strawberry Confit, Madagascar Vanilla Chantilly Cream

Lemon Tart ^{DGN}

Madagascar Vanilla Sable, Sicilian Lemon Curd, Italian Meringue

Medjool Date Cake ^{DGN}

Toffee Caramel, Labneh Chantilly Cream

Mascarpone Chocolate Tart ^{DGN}

Cocoa Sable, Milk Chocolate Ganache, Salted Caramel

Vanilla Pistachio Cake ^{DGN}

Pistachio Dacquoise, Madagascar Vanilla Crème, Pistachio Rocher Glaze

Opera Cake ^{DGN}

Joconde Sponge, Chocolate Ganache, Arabic Coffee Buttercream

Gâteau au Chocolat ^{DGN}

Dark Chocolate Brownie, Milk Chocolate Crunchy, Milk Chocolate Mousse

Black Forest ^{DGN}

Cocoa Sponge, Amarena Cherry, White Chocolate Crème

Berries Trifle ^{DGN}

Pain de Gênes, Fresh Berries, Madagascar Vanilla Custard

Muhallabieh ^{DGN}

Rose Petal Jam, Strawberry, Pistachio

Coconut Mango Sago ^V

Alphonso Mango Compote, Coconut Chantilly Cream

Plant-based Chocolate Crémeux ^{NVG}

Hazelnut Praline, Madagascar Vanilla Chantilly Cream

Tiramisu ^{DGN}

Espresso Savoiardi, Mascarpone Cream, Cocoa

Orange Blossom Rice Pudding ^{DN}

Toasted Pistachio, Candied Orange

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NIGHTS