

RAMADAN

KAREEM



## anise IFTAR

### BREAK YOUR FAST

Zamzam water  
Jallab | Qamar al din | Tamr hindi | Laban drink  
Premium local dates | Dry fruits

### ARTISAN LEVANTINE GRANDMA'S HOUSE

Labneh ball | Shanklish cheese | Eggplant makdous  
Assorted pickles | Green olives | Black olives  
Falafel with condiments | Termes | Foul nabet  
Mama's authentic Lebanese bread

### COLD MEZZEH

Traditional hummus | Stuffed vine leaves | Baba ghanoush  
Okra with tomato sauce | Fish tagine | Tabouleh | Fattoush  
Yoghurt cucumber | Greek salad with kalamata olives  
B.B.Q chicken | Quinoa avocado

### LOCAL FARM SALAD BAR

Rocket leaves | Frisée | Lola rossa | Mixed lettuce  
Cucumber | Cherry tomato | Shredded carrot | Beetroot  
Balsamic vinaigrette | French mayonnaise  
Yoghurt dressing | Olive oil

### ARTISANAL BAKERY SELECTION

Mini French baguette | Cereal brown roll | Levant bread  
Thin savory sticks

### MAIN COURSE

Handcrafted sushi | Nigiri | Maki  
Soy sauce | Wasabi | Pickled ginger

### EMIRATI CUISINE

Braised whole lamb ouzi | Traditional harees

### LEVANT AND NORTH AFRICAN CUISINE

#### Chicken Shawarma Station

Garlic sauce | Arabic pickles | Levant bread

#### Char Grill

Lamb kofta | Chicken shish tawook  
Grilled vegetables | Garlic sauce | Harissa paste

#### Soup

Traditional lentil | Lemon wedges | Bread crisps

#### Hot Mezzeh

Makanek | Potato harrah | Chicken fatteh  
Cheese sambousek | Spinach fatayer | Meat kibbeh

#### Main Course

Stuffed vine leaves with fwerigh | Lamb okra  
Laban ummo | Vermicelli rice | Beef tagine | Chicken molokhiya  
Couscous with vegetable

### INDIAN AND ASIAN CUISINE

#### Main Course

Chicken biryani | Lamb curry | Paneer korma | Dhal tadka  
Chicken hoisin | Stir fry beef with broccoli | Vegetable noodles

### Under The Hot Lamp

Punjabi vegetable samosa | Mint chutney  
Chicken spring roll | Sweet chili salsa

### WESTERN CUISINE

#### Soup

Chicken minestrone | Herb bread crisps

#### Main Course

Sautéed chicken strips | Mushroom sauce | Broccolini  
Traditional veal stew | Root vegetables | Fresh herbs  
Steamed vegetables | Herb butter

#### Carving Station

Whole salmon fillet | Lentil and leek ragout  
Lemon butter sauce

#### Pasta Station

Selection of homemade gnocchi | Penne | Farfalle  
Parmigiano wheel | Fresh herbs | Kalamata olives  
Tomato sauce | Bolognese | Pesto | Cream

### FISH MARKET

#### Grilled Or Fried

Lady fish | Pomfret | Sultan Ibrahim | Nile perch | Tilapia  
Variety of sauces and dips

### DESSERT

Levant And Arabic  
Um Ali with nuts | Halawat al jeben | Borma pistachio  
Kallaj ramadan  
Assorted fried katayef | Ward el sham | Assorted baklava  
Ghazl al banet | Biscuit and raha | Tarbouch | Flora

#### Live Station

Cheese kunafa with condiments | Authentic lugaimat  
with condiments

#### International Selection

Black forest | Crème brûlée | Chocolate tart  
Orange coffee shooter | Cheesecake | Lemon meringue tart  
Panna cotta | Date pudding with vanilla sauce

#### Cake

Red velvet cake | Chocolate mousse cake | Pecan tart

#### Ice Cream Bar

Cardamom | Baklava | Um Ali  
Chocolate | Lime | Raspberry | Strawberry | Vanilla

#### Fresh Fruit

Watermelon | Pineapple | Rock melon | Honeydew melon  
Assorted berries

### BEVERAGE STATION

Still and sparkling water | Selection of tea and coffee  
Fresh juices



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