

جود

J O U D M E N U

ON THE TABLE

Laban, Khalas dates, dried apricots, dried prunes

RAMADAN JUICES

Qamar el din, tamer Hindi, karkadeh

COLD BUFFET

FATTOUSH SALAD (V)

Fresh Tomatoes, Cucumber, Pepper Lettuce, Fried Bread, Olive Oil, Lime Juice

TABBOULEH (V)

Chopped parsley, citrus juice, olive oil, crushed wheat, tomatoes

HUMMUS (V)

Chickpea purée, sesame paste, lemon juice

MUTABAL (V)

Grilled eggplant, sesame paste, lime juice

VINE LEAVES (V)(N)

Stuffed vine leaves with rice, vegetables

KOSA MIKLI (V)

Deep-fried baby marrow with tahini

SHIRAZI SALAD (V)

Find chopped lettuce, cucumber, tomato, mint, capsicum, spring onion, lemon oil

BATATA BIL NAANA (V)

Mashed potato, chopped mints leaves, garlic, olive oil, lemon juice

SEAFOOD SALAD (V)(S)

Shrimps, squid, white fish

FRESH GARDEN LEAVE SALAD (V)

Condiments, dressings

SELECTION OF ARABIC & CONTINENTAL BREADS

BUTTER & MARGARINE (D)

SOUP

LENTIL SOUP

crispy bread

HARIRA SOUP

lamb, lentil and chickpeas

HOT MEZZAH

LAMB KIBBEH, CHEESE ROLL, VEGETABLES SAMOSA

MAIN COURSE

BAMIEH BIL LAHIM

(OKRA LAMB STEW)

Tomatoes, pomegranate molasses, chopped coriander, cilantro

CHICKEN MOUSAKAN

Sumac, caramelized onion, flatbread

MIXED MAHASHI

Baby eggplant, baby capsicum, potato, herbs rice

GRILLED HAMMOUR FISH

Caper lemon sauce, fresh dill

VEGETABLE LASAGNA

Eggplant, zucchini, bell peppers, béchamel sauce and grated cheese

GREEN PEA PULAO

Basmati rice, caramelized onions and aromatic spices, herbs

STEAMED VEGETABLES

Carrot, zucchini, corn, green peas, broccoli and cauliflower

POTATO BOULANGÈRE

Potatoes, butter, milk, sea salt, fresh rosemary

DESSERT

HALAWAT BIL JEBEN

Rose water, orange blossom water, rose petal jam

WALNUT KATHAIF

Kataifi pastry, lemon, butter, sugar, almonds

AWAMAT

Lebanese crisp doughnut balls

PISTACHIO BUKAJ

Cashews, ghee, sugar syrup

CHOCOLATE MUD CAKE

Coffee, carb, cocoa powder, buttermilk, milk

PASSION FRUITS CHEESECAKE

Cream cheese, passion fruit, mascarpone, orange, lemon

STRAWBERRY CHOCOLATE SAVARIN

White Chocolate, cocoa powder, white bread flour

FRESH CUT FRUITS

UM ALI

Toasted puff milk rose water

FRESHLY BREWED COFFEE AND TEA

1 SOFT DRINK

AED 205
PER PERSON

MENU MINIMUM
100 PAX

MENU MAXIMUM
700 PAX

UPGRADE YOUR OWN IFTAR BUFFET STATIONS

CHICKEN SHAWARMA SKEWERS

Oven baked vegetables, onion and tomato, garlic sauce

22 AED PER PERSON

PAELLA (GF, DF)

(VEGETARIAN OPTION AVAILABLE)

Fresh seafood, saffron and paprika are the key ingredients in this traditional Spanish dish.

29 AED PER PERSON

BUTCHERS KOFTA KEBABS

Grilled seasonal vegetables with bulgur pilaf

32 AED PER PERSON

PRAWN SHISH KEBABS

Spicy cracked wheat salad and tomato dressing

34 AED PER PERSON

BBQ ATLANTIC SALMON STATION

With cucumber and labneh

45 AED PER PERSON

LAMB SHOULDER

7-HOUR SLOW ROASTED

Tzatziki, pickled cucumber, heirloom tomato

75 AED PER PERSON

OUZI (N)

Whole Lamb Marinated, Yogurt, Chili Paste, Oriental Spices, Served with Oriental Rice

85 AED PER PERSON

(V) VEGETARIAN, (N) NUTS, (S) SEAFOOD, (D) DAIRY

ALL PRICES ARE INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT