

Meaa IFTAR MENU

COMPLIMENTARY WELCOME

Dates and Seasonal Fruit | Lentil Soup

SMALL PLATES

BEEF SIGARA

Golden filo layers filled with slow-braised beef, mint and red chilli sauce and pickled onion.

BURRATA

Focaccia bread, tomato jam, yellow cherry tomatoes and balsamic reduction.

CHOICE OF MEZZE

Hummus | Smoked Aubergine | Tzatziki
Served with housemade bread.

MAINS

LAMB AND CHICKEN KOFTA

Seasoned kofta skewers served with vermicelli rice and salad.

CHICKEN SUPREME

Chicken supreme, mushroom veloute, grilled king oyster mushroom, mashed potatoes and black garlic mousse.

LAMB SHANK

Slow-braised lamb shank cooked with mediterranean spice. Served on a bed of vermicelli rice, toasted pine nuts and pomegranate.

SEABASS FILLET

Pan seared sea bass with a mint and pea puree. Served with a lemon thyme sauce, broccolini and roasted potatoes.

DESSERT

BAKLAVA

Hand layered filo pastry baked until crisp and soaked in sweet aromatic syrup. Served with ice cream.

DATE STICKY TOFFEE PUDDING

Warm, date-studded sponge drenched in silky toffee sauce, topped with a scoop of vanilla-bean ice cream.

PISTACHIO TIRAMISU

A decadent, coffee-soaked dessert layered with creamy mascarpone, pistachio and finished with a dusting of cacao.