



## *Iftar Menu*

### ON ARRIVAL

A refreshing welcome selection of dates, laban & juices

### SOUP

Slow-cooked lentil soup, aromatic spices

### STARTER

Chickpea stew, roasted tomato, rosemary & Tuscany olive oil  
Fried ravioli filled with Swiss chard & ricotta  
Crispy potato beignet & smoked scamorza cheese  
Smoked eggplant, Greek yogurt & pomegranates  
Creamy chickpeas, tahini, lemon & extra virgin olive oil

### MAIN COURSE

Classic lobster gratin  
Grilled seabream fillet, salsa verde  
Chargrilled Wagyu rib-eye with rosemary-infused jus  
Marinated lamb skewers, sherry vinegar dressing  
Lemon thyme-marinated corn-fed chicken  
Traditional baked rice, beef Bolognese, eggplant & mozzarella  
Grilled vegetables, Parsley chili & garlic

### DESSERT

Warm Egyptian bread pudding with nuts & cream  
Caramelized pistachio & dates mille-feuille  
Rose cooked cream, raspberry marmalade

AED 350 PER PERSON