



Iftar Menu

BREAK YOUR FAST

Zam Zam Holy water | Jallab | Kamar el din
 Tamr hindi | Laban drink
 Premium local dates | Dry fruits

ARTISAN LEVANTINE "GRANDMA'S HOUSE"
 Labneh balls | Shanklish cheese
 Eggplant makdous | Assorted pickles
 Green olives | Black olives | Falafel with condiments
 Termes | Foul nabet
 Live authentic Lebanese "Mama" bread

COLD MEZZEH & SALADS

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

SALAD BAR | LOCAL FARMS

Rocket leaves | Frisée | Lola rossa | Mixed lettuce
 Cucumber | Mixed cherry tomatoes
 Shredded carrots | Beetroot
 Balsamic vinaigrette | French mayo
 Yoghurt dressing | Olive oil

ARTISANAL BAKERY SELECTION

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

EMIRATI CUISINE

Braised whole lamb ouzi | Traditional harees

INDIAN & ASIAN CUISINE

Chicken biryani | Lamb curry | Paneer khorma | Dhal tadka
 Chicken hoi sin | Stir-fry beef with broccoli | Vegetable noodles

LEVANT & NORTH AFRICAN CUISINE

Chicken Shawarma Station
 Garlic sauce | Arabic pickles | Levant bread
 Char Grill
 Lamb kofta | Chicken shish tawouk
 Grilled vegetables | Garlic sauce | Harissa paste
 Soup
 Traditional lentil soup
 Lemon wedges
 Bread crisps

Main Courses

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

Hot Mezze

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

WESTERN CUISINE

Soup
 Chicken minestrone | Herb bread crisps

Main Courses

Sautéed chicken strips with mushroom sauce & broccolini
 Grilled fish fillet with lemon butter sauce
 Steamed vegetables with herb butter

Pasta Station

Homemade gnocchi | Penne | Farfalle
 Parmigiano wheel | Fresh herbs | Kalamata olives
 Tomato sauce | Bolognese | Pesto | Cream

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Iftar Menu

DESSERTS

Levant & Arabic

Umm Ali | Halawat al jeben | Borma pistachio | Kollaj Ramadan
Assorted fried katayef | Ward el sham | Assorted baklawa

Live Stations

Char grilled kunafa with condiments
Authentic luqaymat with condiments

International Selection

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

Big Cakes

Red velvet cake | Chocolate mousse cake | Pecan tart

Fresh Fruits

Watermelon | Pineapple | Rock melon
Honeydew | Assorted berries

BEVERAGE STATION

Artisan water - still & sparkling
Finest selection of tea & coffee
Fresh juices

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