



## 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 Mezzeh

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 | Bolognaise | 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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